

ANIMAL PRODUCTS TECHNOLOGY

1	Course Title:	ANIMAL PRODUCTS TECHNOLOGY
2	Course Code:	LVSS239
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç. Dr. TÜLAY ELAL MUŞ
15	Course Lecturers:	Meslek Yüksekokulları yönetim kurullarının görevlendirdiği Öğretim Elemanları
16	Contact information of the Course Coordinator:	Doç. Dr. Tülay ELAL MUŞ tulayelalmus@uludag.edu.tr Tel: 0224 2942662
17	Website:	
18	Objective of the Course:	In this course, it is aimed to give information about the production technologies of foods of animal origin and to increase the awareness of the Laborant and Veterinary Health students at the point of choosing and consuming these products.
19	Contribution of the Course to Professional Development:	To remind that as a veterinary laboratory and health technician they have responsibilities on the food obtained from animals and to raise awareness that animal health is in close relationship with the food industry. To adopt the importance of food products obtained from healthy animals, which do not have drug residues in their bodies, in terms of protecting public health.
20	Learning Outcomes:	
	1	To have knowledge about the production technologies of various animal foods
	2	Understanding the role of animal health in animal food production
	3	To understand the effect of the use of veterinary drugs on the production technology and product quality of the final product in animal foods
	4	To have information about the effects of uncontrolled antibiotic use on foods and therefore public health.
	5	To have information about the close relationship between food safety and animal health and the role of laboratory and veterinary health personnel in this relationship.
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21	Course Content:	

	Course Content:			
Week	Theoretical	Practice		
1	Yoghurt technology			
2	Buttermilk technology			
3	Cheese technology			
4	Butter technology			
5	Salami sausage technology			
6	Sausage technology			
7	Pastirami technology			
8	Smoking application in food			
9	Smoking application in food			
10	Caviar technology			
11	Honey and bee products technology			
12	Egg technology			
13	The effect of antibiotic use in animals on food technology			
14	Effect of antibiotic use in animals on human health			
22	Textbooks, References and/or Other Materials:	Et ve Et Ürünleri Teknolojisi; Şahsene ANAR, Dora Basım, Yayım, Dağıtım Et Muayenesi ve Et Ürünleri Teknolojisi; Ali ARSLAN,		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Yumurta ve Yumurta Ürünleri; Şahsene ANAR, Dora Basım, Yayım, Dağıtım	2	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		Bilgi	1.00	14.00
Homeworks		Türk Gıda Kodeksi: T.C. Cumhurbaşkanlığı	15.00	15.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	15.00	15.00
Others		0	0.00	0.00
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	
Final Exams		1	18.00	18.00
Total Work Load				90.00
Total work load/ 30 hr		0	0.00	3.00
ECTS Credit of the Course				3.00
Final Exam		1	60.00	
Total		2	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principles of Bursa Uludağ University Associate and Undergraduate Education Regulation.		
24	ECTS / WORK LOAD TABLE			

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0
ÖK2	1	4	1	1	1	1	1	1	1	1	1	1	1	1	0	0
ÖK3	1	1	1	1	5	1	1	1	1	1	1	1	1	1	0	0
ÖK4	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0
ÖK5	1	1	1	1	1	1	1	1	3	1	1	1	1	1	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				