

LOCAL DAIRY PRODUCTS TECHNOLOGY

1	Course Title:	LOCAL DAIRY PRODUCTS TECHNOLOGY	
2	Course Code:	GIDS242	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	4	
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:	-	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. SAADET DİLEK YILDIZ	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları	
16	Contact information of the Course Coordinator:	Öğr. Gör. Saadet Dilek YILDIZ sdilekyildiz@uludag.edu.tr 0224 294 615 32 BUÜ Mustafakemalpaşa Meslek Yüksekokulu Gıda Teknolojisi Programı	
17	Website:		
18	Objective of the Course:	The importance and properties of local products and different local products according to the regions are taught within the scope of the course.	
19	Contribution of the Course to Professional Development:	By learning the resources specific to the regions, students can provide improvements in the quality, content and effects of the products in the region where they will work; In time, they can increase the preference of the products they work in the market by increasing the confidence and expectations for the product.	
20	Learning Outcomes:		
		1	Fability to improve oneself in scientific and technical fields related to products from different regions;
		2	Ability to produce different local products in accordance with their technologies;
		3	Understanding the importance of protecting local products;
		4	Learning the basic concepts within the scope of the course;
		5	Obtaining information about Geographically Indicated Products;
		6	Knowing the movements that popularize the consumption of local products.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Concepts of Local Cuisine and Local Products, Sustainability of local products			
2	Geographical Sign Concept and Applications			
3	Local Products in the Marmara region			
4	Local Products in the Marmara region (Cont)			
5	Local Products in the Black Sea region			
6	Local Products in the Mediterranean region			
7	Local Products in the Mediterranean region (Cont)			
8	Local Products in the Southeastern Anatolia region			
9	Local Products in the Aegean region			
10	Local Products in the Aegean region (Cont.)			
11	Local Products in the Eastern Anatolia region			
12	Local Products in the Eastern Anatolia region (Cont)			
13	Local Products in the Central Anatolia region			
Activites		Number	Duration (hour)	Total Work Load (hour)
22	Theoretical Textbooks, References and/or Other	Gökçe, N., Mil B., Yüncü H.R., Öncel S., Bekar A.,	4.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		Eskişehir.	1.00	14.00
Homeworks		1	12.00	12.00
23	Projects Assesment	1	12.00	12.00
Field Studies		0	0.00	0.00
Midterm exams		1	10.00	10.00
Others		0	0.00	0.00
Quiz		0	0.00	0.00
Final Exams		1	14.00	14.00
Total Work Load				90.00
Final Exam		1	60.00	3.00
Total work load/ 30 hr				
ECTS Credit of the Course				3.00
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 evolution 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	0	0	0	0	0	0	0	0	0	0	4	0	0	0	0	0
ÖK2	0	0	0	0	0	4	0	0	0	0	0	5	0	0	0	0
ÖK3	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	0
ÖK4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			