

# BEVERAGE TECHNOLOGY

1	Course Title:	BEVERAGE TECHNOLOGY	
2	Course Code:	GIDS231	
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:	Öğr. Gör. Dr. Berrak DELİKANLI KIYAK	
15	Course Lecturers:	Meslek Yüksekokulları yönetim kurullarının görevlendirdiği diğer öğretim elemanları	
16	Contact information of the Course Coordinator:	Öğr. Gör. Dr. Berrak DELİKANLI KIYAK 0224 2942668-6180 bdelikanli@uludag.edu.tr B.U.Ü. İznik Meslek Yüksekokulu Gıda Teknolojisi Programı	
17	Website:		
18	Objective of the Course:	The aim of beverage production technologies is to provide information about the production processes, from the raw material to the final product, and control procedures.	
19	Contribution of the Course to Professional Development:	To learn the general principles of beverage production technologies.	
20	Learning Outcomes:		
		1	To learn the general principles of beverage production technologies.
		2	To know raw materials and equipment used in beverage production.
		3	To know which technology to use based on the type of beverage production.
		4	To learn the quality criteria for beverage production.
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Definition and characteristics of beverages		
2	Drinking water production		
3			

4	Fruit juice production	
5	Coffee types and their characteristics	
6	Energy and sports drinks production	
7	Repeat the course and mid-exam	
8	Carbonated beverage production	
9	Herbal tea production	
10	Traditional herbal tea production	
11	Beer production	
12	Production of distilled alcoholic beverages	
13	Production of distilled alcoholic beverages (continued)	
14	Turkish Food Codex regulation	

22	Textbooks, References and/or Other Materials:	
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Contribution of Final Exam to Success Grade	60.00		
Practicals/Labs	0	0.00	0.00
Total	14	1.00	14.00
Self study and preperation			
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00

<b>24. ECTS / WORK LOAD TABLE</b>			
Midterm exams	1	24.00	24.00
Others	0	0.00	0.00
Final Exams	1	24.00	24.00
Total Work Load			114.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

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	1	4	1	1	3	1	3	1	1	1	3	1	1	0	0	0
ÖK2	1	4	1	1	3	1	5	2	1	1	5	1	1	0	0	0
ÖK3	2	4	1	1	4	2	4	2	1	2	3	1	1	0	0	0
ÖK4	2	5	4	1	4	2	2	5	1	3	3	1	1	0	0	0

LO: Learning Objectives PQ: Program Qualifications

<b>Contribution Level:</b>	<b>1 very low</b>	<b>2 low</b>	<b>3 Medium</b>	<b>4 High</b>	<b>5 Very High</b>
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