

## MEAT AND PRODUCTS TECH.

1	Course Title:	MEAT AND PRODUCTS TECH.	
2	Course Code:	GIDZ207	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	3	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	3.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. SAADET DİLEK YILDIZ	
15	Course Lecturers:	Meslek Yüksek okulları 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:	To teach the composition and nutritional value of meat, preservation methods of meat, production technologies of meat products, composition and preservation methods of poultry meat, slaughtering techniques of poultry, composition of aquatic products, nutritional value, sources of contamination and spoilage, aquaculture processing technologies.	
19	Contribution of the Course to Professional Development:	Teaching the basic principles and concepts in the field of meat product processing technology. To teach technological knowledge about preparing, storing and packaging meat and meat products for consumption and their effects on meat quality criteria.	
20	Learning Outcomes:		
		1	Learns the production and structure of meat;
		2	Learns the changes seen in meat after slaughter;
		3	Learns meat preservation methods;
		4	Learns the production technologies of meat products;
		5	Learns poultry meat production technologies;
		6	Learns seafood processing technologies.
		7	
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		9	
		10	
21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Introduction to the meat industry, animal welfare, systematic meat inspection	Slaughterhouse slaughterhouse introduction	

<b>2</b>	Structure of meat	Hayvan kesimi ve hayvan refahı
<b>3</b>	Physical, chemical and hygienic properties of meat	Tools and equipment used in meat technology
<b>4</b>	Changes in meat after slaughter	Determination of free water rate, water retention capacity and foreign water in meats
<b>5</b>	Undesirable changes and standardization in body meat	Determination of pH, acidity and moisture in meats
<b>6</b>	Meat preservation and processing techniques	Detection of putrefaction in meat
<b>7</b>	Raw materials, additives, starter cultures and casings used in the meat industry	Color determination in meat
<b>8</b>	Introduction to meat products and classification of meat products	Searching for nitrites in meats
<b>9</b>	Production technologies of some traditional meat products (Sucuk, salami-sausage, pastrami)	Protein Determination
<b>10</b>	Waste and residues in the meat industry	Fat determination
<b>11</b>	Packaging methods used in meat and its products	Thiobarbituric acid analysis
<b>12</b>	Poultry meat production technology	Determination of Hydroxyproline
<b>13</b>	Aquaculture production technology	Shredding of meat
<b>14</b>	Aquaculture production technology	Practice Exam
<b>22</b>	Textbooks, References and/or Other Materials:	1. Arslan, A., 2002. Et Muayenesi ve Et Ürünleri Teknolojisi. ISBN 975-6676-07-8, Özkan Matbaacılık Ltd. Şti., Ankara. 2. Tekinşen, O.C., Doğruer, Y., 2000. Her Yönüyle Pastırma. Birinci basım, Selçuk Üniversitesi Basımevi, Konya. 3. Varlık, C., 2004. Su Ürünleri İşleme Teknolojisi. ISBN 975-404-715-4, İstanbul Üniversitesi Yayın No: 4465, Su ürünleri Fak. No: 7, İstanbul.
<b>23</b>	Assesment	
<b>TERM LEARNING ACTIVITIES</b>		<b>NUMBE R</b>
Midterm Exam		1
Quiz		1
Home work-project		0
Final Exam		1
Total		3
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.
<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	3.00	42.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	0	0.00	0.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	8.00	8.00
Others	1	5.00	5.00
Final Exams	1	14.00	14.00
Total Work Load			97.00
Total work load/ 30 hr			3.23
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	5	0	4	0	0	0	0	0	0	0	5	5	0	0	0	0
ÖK2	5	0	4	0	0	0	0	0	0	0	5	5	0	0	0	0
ÖK3	5	0	4	0	0	0	0	0	0	0	5	5	0	0	0	0
ÖK4	5	0	4	0	0	0	5	0	3	0	5	5	0	0	0	0
ÖK5	5	0	4	0	0	0	5	0	3	0	5	5	0	0	0	0
ÖK6	5	0	4	0	0	0	5	0	3	0	5	5	0	0	0	0
<b>LO: Learning Objectives    PQ: Program Qualifications</b>																
<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>			