

PROCESSED MEAT PRODUCTS TECHNOLOGY

1	Course Title:	PROCESSED MEAT PRODUCTS TECHNOLOGY	
2	Course Code:	GIDS224	
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):	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:	With this course, we provide students with the necessary competence in the production of advanced processed meat products in accordance with the Turkish Food Codex and Turkish standards.	
19	Contribution of the Course to Professional Development:	To have knowledge and experience about meat products technology.	
20	Learning Outcomes:		
		1	To learn the processing technologies of meat products obtained from animals such as veal and cattle;
		2	To learn processing technologies of poultry meat products;
		3	To learn processing technologies in seafood.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Introduction and classification of processed meat products	Production of processed meat products	
2	Raw materials and additives used in meat products	Production of processed meat products	

3	Starter cultures and casings used in meat products	Production of processed meat products
4	Sausage production technology	Production of processed meat products
5	Sausage production technology	Production of processed meat products
6	Salami-sausage production technology	Production of processed meat products
7	Bacon production technology	Production of processed meat products
8	Canned meat and roasted meat production technology	Production of processed meat products
9	Doner, meatballs, burger production technology	Production of processed meat products
10	Production technology of ham, smoked tongue, trotters and jelly tripe	Production of processed meat products
11	Dried and salted meat production technology	Production of processed meat products
12	Smoked and marinated fish production technology	Production of processed meat products
13	Frozen meat products and caviar production technology	Production of processed meat products
14	Chicken products production technology	Production of processed meat products

22	Assessment
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Theoretical Quiz	1	10.00	2.00	28.00
Practicals/Labs		14	2.00	28.00
Self study and preparation	1	0	0.00	0.00
Final Exam		0	0.00	0.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Contribution of Term (Year) Learning Activities to		40.00	0.00	0.00
Field Studies		0	0.00	0.00
Contribution of Final Exam to Success Grade	60	100	10.00	10.00
Others		1	12.00	12.00
Final Exams		1	14.00	14.00
Measurement and Evaluation Techniques Used in the	Measurement and evaluation is carried out according to			
Total Work Load				92.00
Total work load/ 30 hr	Undergraduate Education Regulation.			3.07

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	5	0	3	0	5	5	0	0	0	0
ÖK2	5	0	4	0	0	0	5	0	3	0	5	5	0	0	0	0
ÖK3	5	0	4	0	0	0	5	0	3	0	5	5	0	0	0	0

LO: Learning Objectives **PQ: Program Qualifications**

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High
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