PROCESSED CEREAL PRODUCTS TECHNOLO

1	Course Title:	PROCESSED CEREAL PRODUCTS TECHNOLO	
2	Course Code:	GIDS226	
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):	1.00	
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:	Dr. HÜLYA AKBAŞ	
15	Course Lecturers:	Meslek YüksekokullarıYönetim Kurullarının görevlendirdiği öğretim elemanları	
16	Contact information of the Course Coordinator:	Öğr. Gör. Dr. Hülya AKBAŞ Bursa Uludağ Üniversitesi, Yenişehir İbrahim Orhan Meslek Yüksekokulu ,İznik Yolu Üzeri,3.Km Yenişehir /BURSA Tel : +90 224 7736042/62054 e-posta:hulyailik@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	To gain competencies in controlling the production of different processed grain products in accordance with the Turkish Food Codex and product communiqués	
19	Contribution of the Course to Professional Development:	Obtaining flour from different grains and applying different processing methods in the production of bakery products. Knowing the importance of gluten and other flour analyzes in the production of bread, pasta and biscuit types. It enables the production of standard type bakery products. Also, having knowledge about the production and control of processed grain products produced from different grains	
20	Learning Outcomes:		
		1	Ability to produce processed grain products in accordance with the Turkish Food Codex and product communiqués
		2	Ability to produce processed grain products in accordance with hygiene and sanitation rules;
		3	Ability to follow current information in scientific and technical fields regarding grain products;
		4	Ability to use the necessary devices for quality control in processed grain products.
		5	Ability to produce grain products that are economical and competitive in the market.
		6	Ability to develop functional processed grain products.
		7	Having knowledge about the machines used in processed grain products technology
		8	

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21	Course Content:

Course Content:

Week	Theoretical	Practice
1	General introduction to the production of processed grain products.	Sensory analyzes in processed grain products
2	Production of different types of bread: Kneading, Fermentation, Shaping, Baking, Cooling. Packaging.	Dry matter and ash analysis in processed grain products.
3	Production of different types of bread: Kneading, Fermentation, Shaping, Baking, Cooling. Packaging.	Gluten analysis in flours of different cereal products.
4	Pasta Types and production stages. Kneading, Shaping, Drying.	Farinograph and extensograph curve interpretations in hard and soft wheat, revealing the differences between them.
5	Biscuit types and production stages. Kneading, Shaping, Baking, Cooling, Packaging	Various bread production and tasting.
6	Cake and its types production. Raw materials and auxiliary materials. Production stages	Pasta production. Water absorption in pasta. Volume and weight increase.
7	Wafer and its types production. Raw materials and auxiliary materials. Production stages	Biscuit, cake production and tasting.
8	Course repeat-Midterm exam	Course repeat-Midterm exam
11	Breakfast cereals. Raw materials and	Breakfast cereals cooking trials and tasting
12	Tarhana production. Raw materials, auxiliary materials. Tarhana types, production stages.	Studies on tarhana production
14	Defects and diseases seen in processed	Preparing faulty cereal products and examining the results
22	Textbooks, References and/or Other	ELGUN, Adem; ERTUGAY, Zeki, Grain Processing Publications, Erzurum, 1997, ELGUN, Adem, ERTUGAY, Zeki, CERTEL, Muharrem, Analytical Quality Control and KOTANCILAR, Gurbuz, Ataturk University Faculty of Agriculture Publications, Erzurum, 1998. R.C. Hoseney, 1994 G. Owens, Cereal Processing Tech., Woodhead Pub. Limited, England, 2001. K.Kulp and J. Ponte, Handbook of Cereal Science and Technology, Marcel Dekker, USA, 2000

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	1.00	14.00
Homeworks	1	10.00	10.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	8.00	8.00
Others	0	0.00	0.00
Final Exams	1	16.00	16.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

23	Assesment

TERM LEARNING ACTIVITIES	**NUMBER**	**WEIGHT**
Midterm Exam	1	30.00
Quiz	0	0.00
Home work-project	1	10.00
Final Exam	1	60.00
Total	3	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 are carried out according to the principles of Bursa Uludağ University Associate and Undergraduate Education Regulations.

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	2	4	0	0	0	0	0	0	0	5	5	5	0	0	0
ÖK2	0	3	0	0	0	0	0	0	0	0	5	0	3	0	0	0
ÖK3	5	0	4	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	2	0	0	0	0	0	0	0	0	0	4	0	3	0	0	0
ÖK5	2	0	4	0	0	0	0	0	0	0	0	3	0	0	0	0
ÖK6	2	0	3	0	0	0	0	0	0	0	4	3	0	0	0	0
ÖK7	2	0	0	0	0	0	0	0	0	0	4	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**