

ORGANIC AGRICULTURAL PRODUCTS AND HANDLING TECHNOLOGY

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| 1 | Course Title: | ORGANIC AGRICULTURAL PRODUCTS AND HANDLING TECHNOLOGY |
| 2 | Course Code: | ORGS220 |
| 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: | No prerequirities |
| 12 | Language: | Turkish |
| 13 | Mode of Delivery: | Face to face |
| 14 | Course Coordinator: | Öğr. Gör. Dr. NEŞE ÖZMEN |
| 15 | Course Lecturers: | Meslek Yüksekokulların Yönetim Kurullarının Görevlendirdiği öğretim elemanları |
| 16 | Contact information of the Course Coordinator: | nozmen@uludag.edu.tr Uludağ Üniversitesi Mustafakemalpaşa Meslek Yüksekokulu Mustafakemalpaşa/BURSA Tel. 0(224) 6133102 |
| 17 | Website: | |
| 18 | Objective of the Course: | The content of organic products and technology to provide students with basic information about. Basic food processing methods and steps to provide information on the subject. |
| 19 | Contribution of the Course to Professional Development: | To contribute to the professional development of graduate students in the processing of organic food raw materials |
| 20 | Learning Outcomes: | |
| | | 1 Identify food science and technology. |
| | | 2 Have a knowledge of basic processing methods used on food science and technology. |
| | | 3 To learn the differences between organic and conventional products |
| | | 4 To specify the certification and control mechanisms for organic production |
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| 21 | Course Content: | |
| | | Course Content: |
| Week | Theoretical | Practice |

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| 1 | The history of organic agriculture and development in the world and Turkey | |
| 2 | The concepts of organic production | |
| 3 | The concepts of organic production | |
| 4 | The legal regulations in organic production | |
| 5 | The certification system and control mechanism for organic production | |
| 6 | Production of organic foods and their quality control | |
| 7 | Production of organic foods and their quality control | |
| 8 | Repeating subjects and mid-term examination | |
| 9 | Production of organic foods and their quality control | |
| 10 | The differentiation methods for conventional and organic products | |
| 11 | Research and development studies for organic products | |
| 12 | Marketing of organic products | |
| 13 | The seminars from industrial representatives | |
| 14 | The seminars from industrial representatives | |
| 22 | Textbooks, References and/or Other Materials: | B.2004. Meyve ve Sebze İşleme Teknolojisi1. ISBN 975-98578-1-2. Başkent Klîşe Matbaacılık.Ankara Cemerođlu, B.2004. Meyve ve Sebze İşleme Teknolojisi 2. ISBN 975-98578-2-0. Başkent Klîşe Matbaacılık.Ankara |
| 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 Uludađ University Associate and Undergraduate Education and Training Regulation. |
| 24 | ECTS / WORK LOAD TABLE | |

| Activites | Number | Duration (hour) | Total Work Load (hour) |
|----------------------------|--------|-----------------|------------------------|
| Theoretical | 14 | 2.00 | 28.00 |
| Practicals/Labs | 0 | 0.00 | 0.00 |
| Self study and preperation | 14 | 2.00 | 28.00 |
| Homeworks | 1 | 12.00 | 12.00 |
| Projects | 0 | 0.00 | 0.00 |
| Field Studies | 0 | 0.00 | 0.00 |
| Midterm exams | 1 | 10.00 | 10.00 |
| Others | 0 | 0.00 | 0.00 |
| Final Exams | 1 | 12.00 | 12.00 |
| Total Work Load | | | 90.00 |
| 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 | 3 | 4 | 4 | 5 | 2 | 2 | 3 | 3 | 3 | 5 | 3 | 0 | 0 | 0 | 0 | 0 |
| ÖK2 | 3 | 4 | 4 | 5 | 2 | 2 | 3 | 3 | 3 | 5 | 3 | 0 | 0 | 0 | 0 | 0 |
| ÖK3 | 4 | 3 | 3 | 3 | 3 | 2 | 3 | 1 | 2 | 5 | 3 | 0 | 0 | 0 | 0 | 0 |
| ÖK4 | 5 | 4 | 4 | 3 | 3 | 2 | 3 | 2 | 2 | 5 | 3 | 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 | | | | |