

FOOD ADDITIVES

1	Course Title:	FOOD ADDITIVES
2	Course Code:	GESZ010
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):	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. CUMHUR BERBEROĞLU
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	UÜKMYO/KARACABEY-BURSA 16700 TEL:6768780 cumber@uludag.edu.tr
17	Website:	
18	Objective of the Course:	This course is to help the students to understand the use and capabilities of analysis methods which are applicable to increase shelf life by using ingredients, to manipulate the emotional senses by using these ingredients and to increase the nutritional benefits by using these methods
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	To inspect the ingredients which help to increase shelf life
	2	Using the ingredients to manipulate the emotional senses,
	3	Using the ingredients to increase the nutritional benefits
	4	Using the ingredients that help the process
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
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22	Textbooks, References and/or Other Materials:	Food additives and ingredients;Prof.Dr.İlbilge SALDAMLİ/Hacettepe Univ.Food engineer faculty Food additives and ingedients;Prof.Dr.Tomris ALTUĞ Ege Univ.Food engineer faculty
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23	Assesment
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	2	40.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	3	10.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	1.00	14.00
Homeworks	0	0.00	0.00
Projects	1	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	2	7.00	14.00
Others	3	8.00	24.00
Final Exams	1	10.00	10.00
Total Work Load			104.00
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	2	4	0	5	0	0	0	3	4	0	2	0	0	0	0	0
ÖK2	2	4	0	5	0	0	0	3	4	0	2	0	0	0	0	0
ÖK3	2	4	0	5	0	0	0	3	4	0	2	0	0	0	0	0
ÖK4	2	4	0	5	0	0	0	3	4	0	2	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
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