

## PROCESS APPLICATIONS-I

1	Course Title:	PROCESS APPLICATIONS-I
2	Course Code:	GMD3238
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	6
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	0.00
9	Practice (hour/week):	4.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Doç.Dr. VİLDAN UYLAŞER
15	Course Lecturers:	Doç. Dr. Tülay ÖZCAN
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941499 Fax: 0224 2941402 e-posta: uylaserv@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The purpose of this course; students during the production of products covered in dairy technology and biotechnology courses to inform about the laboratory analyses used to determine quality characteristics.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Informing about analysis and manufacturing of pickles, olive and vinegar
	2	Informing about analysis and manufacturing of boza
	3	Informing about organoleptic properties of milk, dry matter and ash analysis of milk
	4	Informing about analysis methods of milk fat of drinking milk
	5	Informing about analysis methods of acidity of drinking milk
	6	Informing about determination of specific gravity of milk
	7	Informing about determination of inhibitory and preservative substance of milk
	8	Informing about Methylene Blue, Resazurin Tests, Mastitis test and Microbiological Quality in milk
	9	
	10	
21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice

1		Vinegar production from different materials (dried grapes, apples, spirit)		
2		Analysis of vinegar		
3		Production of boza		
4		Analysis of boza		
5		Production and analysis of Sauerkraut and mixed pickle		
6		Production of Sele and birened black olive		
7		Physical and chemical analysis of table olves		
8		Sampling Methods and Sensory Properties of Milk		
9		Determination of Fat in Milk		
10		Determination of Lactose in Milk		
11		Determination of Specific Gravity in Milk		
12		Methods of Determination of Acidity in Milk		
13		Determination of Dry Matter and Ash Analysis of the Protective Substance		
14		Methylene Blue and Resazurin Test Searching for Inhibitory Substances in Milk		
22	Textbooks, References and/or Other Materials:	Süt Teknolojisi (Prof. Dr. Ekrem KURDAL, Yrd. Doç. Dr. Tülay ÖZCAN, Dr. Lütüfiye YILMAZ) Aktan N., Kalkan H. 1998. Sirke Teknolojisi. Ege Üniv. Basımevi, İzmir, 66s.		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		10	0.00	0.00
Practicals/Labs		14	4.00	56.00
Self study and preperation		14	1.00	14.00
Homeworks		0	0.00	0.00
Projects		10	0.00	0.00
Field Studies		0	0.00	0.00
Assesment		1	25.00	25.00
Midterm exams		1	25.00	25.00
Others		0	0.00	0.00
Final Exam		1	25.00	25.00
Total Work Load				120.00
Total work load/ 30 hr		0	0.00	4.00
Home work project		0	0.00	4.00
ECTS Credit of the Course				4.00
Total		2	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				
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	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK2	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK3	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK4	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK5	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK6	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK7	0	5	0	0	0	5	0	0	5	0	0	0	0	0	0	0
ÖK8	0	5	0	0	0	5	0	0	5	0	0	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				