

JAM, MARMALADE AND JELLY TECHNOLOGIES

1	Course Title:	JAM, MARMALADE AND JELLY TECHNOLOGIES
2	Course Code:	GSD4217
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	7
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:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. Ö.UTKU ÇOPUR
15	Course Lecturers:	Doç. Dr. C. Ece TAMER
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941491 Fax: 0224 2941402 e-posta: ucopur@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The objectives of the course are to teach processing technology of jam, marmalade and jelly, to give information about the equipments used for production and to educate the student as a qualified food engineer in this area.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	The students will be able to know the properties of the raw materials used for jam-marmalade and jelly production.
	2	The students will be able to learn jam, jelly and marmalade production methods.
	3	The students will be able to know the properties of the equipments used for jam-marmalade and jelly production.
	4	The students will be able to have knowledge about factors affecting the quality, production problems and their solutions.
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	General Information About Jam, Marmalade and Jelly	

2	Raw Materials Used for Jam, Marmalade and Jelly Production and Their Properties	
3	Raw Materials Used For Jam, Marmalade and Jelly Production and Their Preparation for Production	
4	Equipments and Their Properties Used for Processing.	
5	Material Balances for Preparation of Jam, Marmalade and Jelly Recipes	
6	Material Balance of Jam, Marmalade and Jelly	
7	Optimum Gelling Conditions	
8	Overall Evaluation of the Subjects	
9	Evaporation Techniques and Evaporators used	
10	Filling and Packaging Equipments	
11	Technical Visit	
12	Diabetic and, Low Calorie Jam and Marmalade production	
13	Quality and Its Importance in Jam, Marmalade and Jelly Production	
14	Critical Control Points and Quality Parameters in Jam, Marmalade and Jelly	
Activites		
	Number	Duration (hour)
Theoretical	Burcu, 192 s.	2.00
Practicals/Labs	0	0.00
Self study and preperation	Processing. Avı Publishing Co. Westport Connecticut. 710 p	1.00
Homeworks	0	0.00
Projects	Cemeroglu, B. 1976. Reçel-Marmelat-Jele Üretim Teknolojiisi ve Analiz Metodları. T.C. Gıda – Tarım ve	0.00
Field Studies	0	0.00
Midterm exams	Matbaası. Ankara, 95 s.	25.00
Others	0	0.00
Final Exams	ve Sebzelelerin Bileşimi ve Soğukta Depolanmaları. Gıda Teknolojiisi Derneği Yayınları No: 24. Ankara. 328 s.	30.00
Total Work Load		122.00
Total work load/ 30 hr	Cemeroglu, B., F. Karadeniz, M. Ozkan. 2005. Meyve ve sebze isleme teknolojiisi. Gıda Teknolojiisi Derneği	3.23
ECTS Credit of the Course		3.00
	Acar, J., V. Gökmen. 2005. Meyve ve Sebze İşleme Teknolojisi Cilt 1 ve Cilt 2. Hacettepe Üniv. Yayınları.	
23	Assesment	
TERM LEARNING ACTIVITIES		WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
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	5	3	2	5	3	2	2	3	3	3	2	0	0	0	0	0
ÖK2	5	3	2	5	4	2	2	4	3	4	3	0	0	0	0	0
ÖK3	5	3	2	5	3	2	2	3	3	3	2	0	0	0	0	0
ÖK4	5	3	2	5	4	2	2	3	3	5	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							