	MEAT AND	SEAF	OOD TECHNOLOGY							
1	Course Title:	MEAT AND SEAFOOD TECHNOLOGY								
2	Course Code:	GMD4202								
3	Type of Course:	Compulsory								
4	Level of Course:	First Cycle								
5	Year of Study:	4								
6	Semester:	8								
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:	Prof. Dr. FİGEN ÇETİNKAYA								
15	Course Lecturers:									
16	Contact information of the Course Coordinator:	e-mail: fcetinkaya@uludag.edu.tr Uludağ Ünv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı								
17	Website:									
18	Objective of the Course:	To teach the composition and nutritional value of meat, conservation techniques of meats, production technologies of meat products, the composition and conservation methods of poultry meat, bleeding methods in poultry, the composition, nutritional value, contamination sources and spoilages of seafoods, seafood processing technologies								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Post-mortal changes after slaughtering							
		2	The meat conservation methods							
		3	Production techniques of meat products							
		4	Bleeding methods in poultry							
		5	Production technologies of poultry meat							
		6	Contamination sources of seafood							
		7	Microbiological spoilages in seafood							
		8	Processing technologies of seafoods							
		9								
		10								
21	Course Content:									
	Course Content:									

Week	Theoretical		Practice							
1	Nutritional value and composition of r	meat								
2	Post-mortal changes after slaughterir conservation techniques of meat	ng and								
3	Food additives and starter cultures us meat products	sed in								
4	Curing and smoking techniques of m	eats								
5	Technology of fermented sausage pr	oduction								
6	Technology of salami production									
7	Technology of pastrami production									
8	Production technology of preserved f meat and smoking tongue	ried								
9	Technology of canned meat production	on								
10	Poultry production technology (nutritive value and composition of poultry mean bleeding methods in poultry)	onal at,								
11	Poultry production technology (micro	bial								
Activit	es			Number	Duration (hour)	ion (hour) Total Work Load (hour)				
Th <b>fbo</b> re	beafood processing technologies (co	oling,		14	2.00	28.00				
Practica	als/Labs			0	0.00	0.00				
Self stu	dyeandaskepeontsonvation, chemical	,		3	5.00	15.00				
Homew	vorks			0	0.00	0.00				
Projects	Textbooks, References and/or Other		1.	1 Arslan, A., 2002. Et Maalenesi ve Et Ürüßleß						
Field S	tudies		13	0	0.00	0.00				
Midtern	n exams			1	16.00	16.00				
Others			_	0	0.00	0.00				
Final E	kams		K	ɗnya.	31.00					
Total W	/ork Load		_			90.00				
Total w	ork load/ 30 hr		9 	75-404-715-4, Istanbul	Universitesi Yayın	<b>19</b> 0004465, Su				
ECTS	Credit of the Course					3.00				
23	Assesment		_							
TERM L	EARNING ACTIVITIES	NUMBE R	W	EIGHT						
Midterm Exam 1				40.00						
Quiz 0				0.00						
Home v	work-project	0.00								
Final E	xam	60.00								
Total		2	100.00							
Contrib Succes	ution of Term (Year) Learning Activitiess Grade	es to	40.00							
Contrib	ution of Final Exam to Success Grade	9	60.00							
Total			100.00							

Measurement and Evaluation Techniques Used in the																
Course 24 FCTS / WORK LOAD TABLE																
25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	3	5	3	4	2	2	3	2	2	2	3	5	0	0	0	0
ÖK2	4	3	4	5	3	1	2	2	2	3	5	5	0	0	0	0
ÖK3	3	4	3	4	2	1	3	3	3	3	3	4	0	0	0	0
ÖK4	3	5	2	5	2	3	2	3	3	3	4	4	0	0	0	0
ÖK5	3	5	3	4	2	2	3	2	2	2	3	5	0	0	0	0
ÖK6	3	4	2	4	2	2	3	3	3	2	3	4	0	0	0	0
ÖK7	4	4	2	4	3	2	3	2	2	3	3	5	0	0	0	0
ÖK8	5	4	2	5	2	1	2	3	3	3	4	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib 1 very low ution Level:		2 low			3 Medium			4 High			5 Very High					