PRINCIPLES OF FOOD PRESERVATION

1	Course Title:	PRINCIPLES OF FOOD PRESERVATION	
2	Course Code:	VBH 5008	
3	Type of Course:	Compulsory	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
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 physical, chemical and biological preservation techniques used to prevent food spoilage and to provide the inactivation/inhibition of pathogenic microorganisms which are cause of foodborne diseases	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Classification of food preservation methods
		2	Preservation by heating processes of foods
		3	Canned food technology
		4	Cooling and freezing techniques of foods
		5	Drying and irradiation technologies
		6	Chemical preservation of foods
		7	Smoking technology
		8	Methods of food packaging
		9	
		10	
21	Course Content:		
	Course Content:		
Week	Theoretical		Practice

1	Definition and classification of food preservation methods	
2	Preservation by heating processses of foods - pasteurization, UHT sterilization and microwave	
3	Canned food production	
4	Cooling and cold storage of foods	
5	Freezing and frozen storage of foods	
6	Food drying technology	
7	Food irradiation technology	
8	High pressure processing	
9	Chemical methods of food preservation – organic acids and their salts	
10	Chemical methods of food preservation –nitrate and nitrite	
11	Smoking technologies	
12	Controlled atmospheric packaging (CAP) technology	
13	Vacuum packaging technology	
14		
15		
16		

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	3	5.00	15.00
Homeworks	2	15.00	30.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	31.00	31.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

22	Textbooks, References and/or Other

1. Jay, JM., Loessner, MJ., Golden, DA., 2005. Modern Science Business Media, Inc., USA.
975-00151-0-9, Pozitif Matbaacilik Ltd. Şti., Ankara.
40340-2-3, Elit yayınevi, İstanbul.
ISBN: 978-605-88942-0-4, Meta Basım Matbaacılık Hizmetleri, İzmir.

23 Assesment

TERM LEARNING ACTIVITIES	**NUMBER**	**WEIGHT**
Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	2	10.00
Final Exam	1	90.00
Total	3	100.00
Contribution of Term (Year) Learning Activities to Success Grade		10.00

Contribution of Final Exam to Success Grade	90.00
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	1	1	2	5	1	2	2	5	3	4	0	0	0	0	0	0
ÖK2	2	1	3	5	1	2	2	4	3	5	0	0	0	0	0	0
ÖK3	1	1	2	4	2	2	3	5	2	5	0	0	0	0	0	0
ÖK4	2	1	3	4	2	2	3	5	3	4	0	0	0	0	0	0
ÖK5	1	1	2	5	1	2	2	5	3	4	0	0	0	0	0	0
ÖK6	1	1	2	4	2	2	3	5	2	5	0	0	0	0	0	0
ÖK7	2	1	3	5	1	2	2	4	3	5	0	0	0	0	0	0
ÖK8	1	2	2	4	2	3	2	5	2	4	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**