

## TRADITIONAL FOODS

1	Course Title:	TRADITIONAL FOODS
2	Course Code:	GSD4258-SS
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	8
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	3.00
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:	Yrd. 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 aim of the course is to give information about Turkish nutrition culture and traditional foods.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	The students will be able to learn the principles of a well-balanced diet.
	2	The students will be able to learn Turkish nutrition culture.
	3	The students will be able to have knowledge about the production techniques of Turkish traditional foods.
	4	The students will be able to have knowledge about improvements of industrial scale production of traditional foods.
	5	The students will be able to learn quality assurance system implementations for traditional food production.
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21	Course Content:	
	Course Content:	

Week	Theoretical	Practice		
1	Well balanced diet. Nutrition sociology			
2	Turkish nutrition culture			
3	Traditional cereal products			
4	Traditional dairy products			
5	Traditional fruit and vegetable products			
6	Traditional drinks			
7	Traditional meat products			
8	Class discussion and midterm exam			
9	Traditional confectionary products			
10	Traditional fermented products			
11	Nutritional value of traditional foods			
12	Physical, chemical and biological risks for traditional foods			
Activites		Number	Duration (hour)	Total Work Load (hour)
13	Theoretical applications of ISO 9001, ISO 22000 and HACCP for traditional foods	14	3.00	42.00
Practicals/Labs		0	0.00	0.00
22	Self study and preparation of textbooks, References and/or Other	14	1.00	14.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	1.00	1.00
Others		0	0.00	0.00
Final Exams		1	2.00	2.00
Total Work Load				104.00
Total work load/ 30 hr				3.00
ECTS Credit of the Course				3.00
		<p>ALTAN, A. 2005. Özel Gıdalar Teknolojisi. Çukurova Üniversitesi, Ziraat Fak. Yayınları. Adana. 323 p.</p> <p>Geleneksel Gıdalar Sempozyumu II. 27-29 Mayıs 2009. Van. Bildiri Kitabı. 928 p.</p> <p>1. Uluslar Arası "Adriyatik'ten Kafkaslar'a Geleneksel Gıdalar" Sempozyumu. 15-17 Nisan 2010. Tekirdağ. Bildiri Kitabı. 1092 p.</p> <p>Geleneksel Gıdalar Sempozyumu III. 10-12 Mayıs 2012. Konya. Bildiri Kitabı. 875 s.</p>		
23	Assesment			
TERM LEARNING ACTIVITIES		NUMBER	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		
<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>	

<b>25</b>	<b>CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS</b>															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0
<b>LO: Learning Objectives    PQ: Program Qualifications</b>																
<b>Contribution Level:</b>	<b>1 very low</b>		<b>2 low</b>		<b>3 Medium</b>		<b>4 High</b>		<b>5 Very High</b>							