

ORGANIC AGRICULTURAL PRODUCTS AND HANDLING TECHNOLOGY

1	Course Title:	ORGANIC AGRICULTURAL PRODUCTS AND HANDLING TECHNOLOGY	
2	Course Code:	ORGS220	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	4	
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:	No prerequirities	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr.Gör. GÖZDE KARABULUT	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	gkarabulut@uludag.edu.tr Uludağ Üniversitesi Karacabey Meslek Yüksekokulu 16700-Karacabey/BURSA Tel. 0(224) 676 1655	
17	Website:		
18	Objective of the Course:	The content of organic products and technology to provide students with basic information about. Basic food processing methods and steps to provide information on the subject.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Identify food science and technology.
		2	Have a knowledge of basic processing methods used on food science and technology.
		3	To learn the differences between organic and conventional products
		4	To specify the certification and control mechanisms for organic production
		5	
		6	
		7	
		8	
		9	
		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	The history of organic agriculture and development in the world and Turkey		

2	The concepts of organic production	
3	The concepts of organic production	
4	The legal regulations in organic production	
5	The certification system and control mechanism for organic production	
6	Production of organic foods and their quality control	
7	Production of organic foods and their quality control	
8	Repeating subjects and mid-term examination	
9	Production of organic foods and their quality control	
10	The differentiation methods for conventional and organic products	
11	Research and development studies for organic products	
12	Marketing of organic products	
13	The seminars from industrial representatives	
14	The seminars from industrial representatives	
22	Textbooks, References and/or Other Materials:	B.2004. Meyve ve Sebze İşleme Teknolojisi 1. ISBN 975-98578-1-2. Başkent Klîşe Matbaacılık.Ankara Cemerođlu, B.2004. Meyve ve Sebze İşleme Teknolojisi 2. ISBN 975-98578-2-0. Başkent Klîşe Matbaacılık.Ankara
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
Midterm Exam		1
Quiz		1
Home work-project		1
Final Exam		1
Total		4
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	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	2.00	28.00
Homeworks	1	10.00	10.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	0	0.00	0.00
Final Exams	1	10.00	10.00
Total Work Load			86.00
Total work load/ 30 hr			2.87
ECTS Credit of the Course			3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			