	LIPIDS									
1	Course Title: LIPIDS									
2	Course Code:	GMB6010								
3	Type of Course:	Optional								
4	Level of Course:	Third Cycle								
5	Year of Study:	1								
6	Semester:	2								
7	ECTS Credits Allocated:	6.00								
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:	Doç.Dr. ARZU AKPINAR BAYİZİT								
15	Course Lecturers:	-								
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel:0224 2941492 Fax:0224 2941402 e-posta:fbasoglu@uudag.edu.tr								
17	Website:									
18	Objective of the Course:	The aim of this course is to give detailed information about the structure, synthesis, importance, classification and deterioration of lipids.								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	To comprehend the synthesis, classification and relations of lipits							
		2	To comprehend the nomination and classification of fatty acids							
		3	To comprehend the hydrolytic and oxidative deterioration of lipids							
		4								
		5								
		6								
		7								
		8								
		9								
		10								
21	Course Content:	-								
144		burse Content:								
			Practice							
1	Definitions and history									

			l	-0: L	.earr	ning C)bjec	ctives	5	PQ:	Pr	ogra	m Qu	alifica	tions	5	-	-
ÖK3	4	4	5	3	4	5	3	4	4	5	{	5	0	0	0	0	0	0
													_	-	-			
ÖK2	4	4	5	3	4	5	3	4	4	5	4	5	0	0	0	0	0	0
ÖK1		4	5	3	4	5	3	4	4	5	_	5	0	0	0	0	0	0
	F	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ	8 PQ		PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
QUALIFICATIONS																		
25 CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME																		
	al work load/ 30 hr TS Credit of the Course													6.00				
			30 hr														5.13	
	Exams Work Load										10.00				154.00			
Final E									1			_				70.00		
Others	Pen exams								0			_				0.00		
	Studies							Τ	0			_				0.00		
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	neworks							_	0			0.00		0.00				
	Self Stad preperation								14			3.00		42.00				
	Practicals/Labs								0						0.00			
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Activit								Total Work Load (hour)										
Midtern	R Midterm Exam 0						0	0.00										
TERM L	TERM LEARNING ACTIVITIES NUMBE					N	WEIGHT											
23	Asse																	
22	Textbooks, References and/or Other Materials:						U	Unpublished lecture notes.										
14	Prevention of deterioration																	
13	Hydrolytic and oxidative deterioration																	
12				ipovita carbo		, antiox	idant	s,										
11			·			s, ster												
10	Distribution laws of fatty acids in triglyceride																	
9	Denomination and classification of triglycerides																	
8	Classification of fatty acids																	
7	Glyserol, fatty acids and their classification								_									
6	Lipid synthesis in microorganisms																	
5	Lipid synthesis in human and animals																	
4	Lipid	l syn	synthesis															
3	Rela	elations of lipid groups with each other																
2	Clas	sifica	ations	of lipio	ds													

Contrib ution	1 very low	2 low	3 Medium	4 High	5 Very High
Level:					