

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 lipids
	2	To comprehend the nomination and classification of fatty acids
	3	To comprehend the hydrolytic and oxidative deterioration of lipids
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Definitions and history	

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