

# READY-TO-SERVE FOOD TECHNOLOGY

<b>1</b>	Course Title:	READY-TO-SERVE FOOD TECHNOLOGY	
<b>2</b>	Course Code:	GSD3224-S	
<b>3</b>	Type of Course:	Optional	
<b>4</b>	Level of Course:	First Cycle	
<b>5</b>	Year of Study:	3	
<b>6</b>	Semester:	6	
<b>7</b>	ECTS Credits Allocated:	3.00	
<b>8</b>	Theoretical (hour/week):	2.00	
<b>9</b>	Practice (hour/week):	2.00	
<b>10</b>	Laboratory (hour/week):	0	
<b>11</b>	Prerequisites:	-	
<b>12</b>	Language:	Turkish	
<b>13</b>	Mode of Delivery:	Face to face	
<b>14</b>	Course Coordinator:	Prof. Dr. Ö.UTKU ÇOPUR	
<b>15</b>	Course Lecturers:	-	
<b>16</b>	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	
<b>17</b>	Website:		
<b>18</b>	Objective of the Course:	The aim of the course is to provide the student's ability to administrate process for ready to serve food industry by learning technological knowledge for taking an active role in production process, having information about the principles of equipments and generating new recipes.	
<b>19</b>	Contribution of the Course to Professional Development:		
<b>20</b>	Learning Outcomes:		
		<b>1</b>	The students will be able to learn the processing technology of ready to serve food production.
		<b>2</b>	The students will be able to know the features of the equipment used in ready to serve food processing.
		<b>3</b>	The students will be able to interpret the production problems and offer the solutions for these problems.
		<b>4</b>	The students will be able to have knowledge about to develop a recipe for ready to eat canned foods.
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<b>21</b>	Course Content:		
		<b>Course Content:</b>	

Week	Theoretical	Practice
1	Introduction to Canned Food Processing	Applications of Pre-Processing of Ready to Eat Canned Food
2	Pre-Processes of Ready to Serve Canned Food	Physical Analysis of Canned Food
3	Washing and Separation Processes and the Equipments Used for This Purpose	Blanching Sufficiency Test
4	Classification Process and Classification Equipments	Microbiological Spoilage of Canned Food
5	Blanching and It's Aims	Seam Examination
6	Filling of Cans	Corrosion Control Tests
7	Exhaust Methods	Technical Visit
8	Overall Evaluation of the Subjects	Total Protein Analysis of Canned Food
9	Sealing of Cans	Total Oil Analysis of Canned Food
10	Heat Treatments of Canned Food	Total Acidity and pH Analysis of Canned Food
11	Ingredients Used for Ready to Serve Foods	Salt Analysis of Canned Food
12	Canned Meat Products	Determination of Antioxidant Activity
13	Canned Fish Products	Technical Visit
14	Canned Vegetable Products	Overall Evaluation of the Subjects

22	Textbooks, References and/or Other Materials:	<p>Cemeroğlu, B., F. Karadeniz, M. Özkan. 2003. Meyve ve sebze işleme teknolojisi, Gıda Teknolojisi Derneği Yayınları, No: 28, Ankara. 690 s.</p> <p>Acar, J., F. Şahbaz. 1995. Gıda Mühendisliğinde Sterilizasyon Değerlendirme Yöntemleri. Literatür Yayıncılık. Ankara, 206 s.</p> <p>Yurdagel, Ü., Ü.R. Yaman, T. Baysal. 1996. Hazır Yemek Et ve Balık Konservesi Yapım Teknolojisi. Ege Meslek Yüksekokulu Yayın No: 21. İzmir. 32 s.</p> <p>Kılıç, O., B.F. Başoğlu, Ö.U Çopur. 1997. Meyve ve Sebze İşleme Teknolojisi –I. U.Ü.Z.F. Ders Notları No: 73 Bursa, 192 s.</p> <p>Kılıç, O., B.F. Başoğlu, Ö.U Çopur. 1997. Meyve ve Sebze İşleme Teknolojisi –II. U.Ü.Z.F. Ders Notları No: 74. Bursa, 273 s.</p>
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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		

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	0	0.00	0.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	20.00	20.00
Others	0	0.00	0.00
Final Exams	1	20.00	20.00
Total Work Load			116.00
Total work load/ 30 hr			3.20
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
ÖK1	5	2	2	4	4	2	2	3	5	4	3	0	0	0	0	0
ÖK2	5	2	3	4	3	2	2	2	5	3	2	0	0	0	0	0
ÖK3	5	4	2	3	4	2	2	3	5	3	2	0	0	0	0	0
ÖK4	5	3	4	3	3	2	2	3	5	4	3	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>				