

# TOROS ÜNİVERSİTESİ

Vocational School  
Food Technology

## Course Information

FOOD ADDITIVES AND TOXICOLOGY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE109	Fall	2	0	2	4

<b>Prerequisites and co-requisites</b>	
<b>Language of instruction</b>	Turkish
<b>Type</b>	Required
<b>Level of Course</b>	Associate
<b>Lecturer</b>	Prof. Dr. Yüksel ÖZDEMİR
<b>Mode of Delivery</b>	Face to Face
<b>Suggested Subject</b>	
<b>Professional practise ( internship )</b>	None
<b>Objectives of the Course</b>	Learning the properties of food additives and issues to be considered during the use of food additives
<b>Contents of the Course</b>	Definition of food additives,their intended use,classification and the basic principles in the use of food additives, regulatory and toxicological evaluations.Antioxidants.Acidity regulators.Emulsifiers.Gums.Preservatives.Flavors and flavor enhancers.Flavors and flavor enhancers.Chelating agents.Sweeteners.Anti-caking agents.Flour treatment agents.Others (volume enhancers, propellants, baking agents, foaming agents, anti foaming agents, humidity transmitters, polishing agents, firming agents, and stabilizers).

## Learning Outcomes of Course

#	Learning Outcomes
1	To gain knowledge about food additives and sort intended use of them
2	To gain knowledge of counting the properties of food additives
3	To gain knowledge of sorting points during the use of food additives
4	To gain knowledge of classification of food additives
5	To gain knowledge about properties of food additives, mechanisms of action and their usage.

## Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Definition of food additives,their intended use,classification and the basic principles in the use of food additives	Lecture, discussion, presentation
2	Regulatory and toxicological evaluations of food additives	Lecture, discussion, presentation
3	Antioxidants	Lecture, discussion, presentation
4	Acidity regulators	Lecture, discussion, presentation
5	Emulsifiers	Lecture, discussion, presentation

6	Gums	Lecture, discussion, presentation
7	Preservatives	Lecture, discussion, presentation
8	Stabilizers	Lecture, discussion, presentation
9	Midterm	Written examination
10	Chelating agents	Lecture, discussion, presentation
11	Sweeteners	Lecture, discussion, presentation
12	Anti-caking agents	Lecture, discussion, presentation
13	Flour, meat etc. treatment agents	Lecture, discussion, presentation
14	Others (volume enhancers, propellants, foaming agents, anti foaming agents, humidity transmitters, polishing agents, firming agents, and stabilizers)	Lecture, discussion, presentation
15	Others (volume enhancers, propellants, foaming agents, anti foaming agents, humidity transmitters, polishing agents, firming agents, and stabilizers)	Lecture, discussion, presentation
16	Final Exam	Written examination

## Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Altuğ, "Gıda katkı maddeleri" Meta Basım, İzmir, 2006, ISBN:9759740826 Çakmakçı S, Çelik İ (1995): Gıda Katkı Maddeleri. Atatürk Üniv Zir Fak Ofset Tesisi, 2. Baskı, Erzurum		

## Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

## Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	To gain knowledge about food additives and sort intended use of them	8,12,15	1,2
2	To gain knowledge of counting the properties of food additives	8,12,15	1,2
3	To gain knowledge of sorting points during the use of food additives	8,12,15	1,2
4	To gain knowledge of classification of food additives	8,12,15	1,2
5	To gain knowledge about properties of food additives, mechanisms of action and their usage.	8,12,15	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

## Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	2	28
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	4	56

3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	5	5
8	Midterm Exam	1	1	1
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	5	5
16	Final Exam	1	1	1
				<b>96</b>