

TOROS ÜNİVERSİTESİ

Vocational School
Food Technology

Course Information

BASIC PROCESSING IN FOODS I					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE107	Fall	2	2	3	4

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Kamuran ÖZTOP
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise (internship)	None
Objectives of the Course	The aim of this course is to introduce the basic principles of all the processes in the food industry to the students.
Contents of the Course	Dry and wet cleaning, filtration, sedimentation, centrifugation, screening, distillation, extraction, grinding, crushing, homogenization, mixing, emulsion

Learning Outcomes of Course

#	Learning Outcomes
1	Knows basic information and concepts about cleaning of raw material.
2	Knows basic information and concepts about mechanical separation processes and used systems.
3	Knows basic information and concepts about distillation and extraction.
4	Knows basic information and concepts about homogenization process.
5	Knows basic information and concepts about emulsions.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Introduction, food safety	Lecture, discussion, presentation
2	Foreign elements in the raw material, the benefits of the cleaning process	Lecture, discussion, presentation
3	Cleaning methods, wet and dry cleaning, classification of food	Lecture, discussion, presentation
4	Filtration process, filtration methods and precipitation process	Lecture, discussion, presentation
5	Fundamentals of centrifugation and centrifugation	Lecture, discussion, presentation
6	Principles of sifting and sifting	Lecture, discussion, presentation
7	Distillation and distillation methods	Lecture, discussion, presentation
8	Midterm Exam	Written examination
9	Extraction process and extraction methods	Lecture, discussion, presentation
10	Grinding systems and sieves	Lecture, discussion, presentation
11	The principles of shredding and shredding	Lecture, discussion, presentation

12	Homogenization process and principles of homogenization process c	Lecture, discussion, presentation
13	Properties of mixers and mixing tanks	Lecture, discussion, presentation
14	Emulsion formation, factors affecting emulsion	Lecture, discussion, presentation
15	Emulsion formation, factors affecting emulsion	Lecture, discussion, presentation
16	Final Exam	Written examination

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Cemeroğlu, B. 2013. Gıda Mühendisliğinde Temel İşlemler. AÜ, Müh. Fak. Ankara.		

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	Knows basic information and concepts about cleaning of raw material.	3,5,6,7,10	1,2
2	Knows basic information and concepts about mechanical separation processes and used systems.	3,5,6,7,10	1,2
3	Knows basic information and concepts about distillation and extraction.	3,5,6,7,10	1,2
4	Knows basic information and concepts about homogenization process.	3,5,6,7,10	1,2
5	Knows basic information and concepts about emulsions.	3,5,6,7,10	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	4	56
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	2	28
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
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