

TOROS ÜNİVERSİTESİ

Vocational School
Food Technology

Course Information

BASIC PROCESSING IN FOODS II					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE110	Spring	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	Drying, evaporation, freezing, cooling, crystallization, extrusion, boiling, cooking, thermization, pasteurization, sterilization, acid and alcohol fermentation and storage

Learning Outcomes of Course

#	Learning Outcomes
1	Knows basic information and concepts about drying of food, drying systems and drying process.
2	Knows basic information and concepts about freezing of food, cooling, freezing and cooling systems.
3	Knows basic information and concepts about thermosetting, pasteurization and sterilization.
4	Knows basic information and concepts about acid and alcohol fermentation.
5	Knows basic information and concepts about storage and storage of food.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Drying system and drying system	Lecture, discussion, presentation
2	Evaporation systems and evaporation systems	Lecture, discussion, presentation
3	Freezing and freezing systems	Lecture, discussion, presentation
4	Principles of cooling and crystallization processes, coolers	Lecture, discussion, presentation
5	Fundamentals of extrusion and scouring	Lecture, discussion, presentation
6	Fundamentals of cooking and heating	Lecture, discussion, presentation
7	Pasteurization process and pasteurization systems	Lecture, discussion, presentation
8	Midterm Exam	Written examination
9	The essence of sterilization process and sterilization systems	Lecture, discussion, presentation
10	Acid fermentation and application areas	Lecture, discussion, presentation
11	Alcohol fermentation and application areas	Lecture, discussion, presentation

12	Storage conditions, techniques and warehouse control	Lecture, discussion, presentation
13	Cold storage and application areas	Lecture, discussion, presentation
14	Freeze storage and application areas	Lecture, discussion, presentation
15	Irradiation	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 drying of food, drying systems and drying process.	3,5,6,7,10	1,2
2	Knows basic information and concepts about freezing of food, cooling, freezing and cooling systems.	3,5,6,7,10	1,2
3	Knows basic information and concepts about thermosetting, pasteurization and sterilization.	3,5,6,7,10	1,2
4	Knows basic information and concepts about acid and alcohol fermentation.	3,5,6,7,10	1,2
5	Knows basic information and concepts about storage and storage of food.	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
				96