

# TOROS ÜNİVERSİTESİ

Vocational School  
Food Technology

## Course Information

SPECIAL FOOD TECHNOLOGY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE211	Fall	2	2	3	5

<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>	Lec. Kamuran ÖZTOP
<b>Mode of Delivery</b>	Face to Face
<b>Suggested Subject</b>	
<b>Professional practise ( internship )</b>	None
<b>Objectives of the Course</b>	To acquire knowledge and skills in the subjects of physical, chemical and microbiological properties of honey and egg, coffee technology, tea and sugar technology, cocoa and chocolate, various molasses, pulp, pomace production, tahini halva and baby food production, food values and storage of the foods mentioned.
<b>Contents of the Course</b>	The physical and chemical properties and deposits of honey and egg include coffee, tea, sugar, cocoa and chocolate, molasses, pulp, gum, tahini halva and baby food, chips.

## Learning Outcomes of Course

#	Learning Outcomes
1	Describes the physical and chemical properties of honey and egg
2	Describes the methods of making cattle, tea and sugar
3	Describes the raw materials and production methods used in baby food production
4	Describes the raw materials and production methods used in the production of tahini halva
5	Describes the nutritional value of stored foods, storage

## Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Physical, chemical and microbiological properties of honey production and honey	Lecture, discussion, presentation
2	Physical, chemical and microbiological properties of honey production and honey	Lecture, discussion, presentation
3	Physical, chemical and microbiological properties of eggs	Lecture, discussion, presentation
4	Coffee Technology	Lecture, discussion, presentation
5	Tea Technology	Lecture, discussion, presentation
6	Sugar Technology	Lecture, discussion, presentation
7	Sugar Technology	Lecture, discussion, presentation
8	Midterm Exam	Written examination
9	Confectionery Technology	Lecture, discussion, presentation
10	Cocoa and chocolate production	Lecture, discussion, presentation

11	Baby food production	Lecture, discussion, presentation
12	Components and production of tahini halva	Lecture, discussion, presentation
13	Production of fruit leather and churchkhela	Lecture, discussion, presentation
14	Components and production of various molasses	Lecture, discussion, presentation
15	Chips production	Lecture, discussion, presentation
16	Final Exam	Written examination

## Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Ali ALTAN (1997) Özel Gıdalar Semih ÖTLEŞ (1995) Bal ve Bal Teknolojisi		

## 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	Describes the physical and chemical properties of honey and egg	2,3,11,12,13,15	1,2
2	Describes the methods of making cattle, tea and sugar	2,3,11,12,13,15	1,2
3	Describes the raw materials and production methods used in baby food production	2,3,11,12,13,15	1,2
4	Describes the raw materials and production methods used in the production of tahini halva	2,3,11,12,13,15	1,2
5	Describes the nutritional value of stored foods, storage	2,3,11,12,13,15	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	4	56
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	3	42
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>110</b>