

TOROS ÜNİVERSİTESİ

Vocational School
Food Technology

Course Information

| FRUIT AND VEGETABLE TECHNOLOGY | | | | | |
|--------------------------------|----------|-------------|----------|-----------------|-------------|
| Code | Semester | Theoretical | Practice | National Credit | ECTS Credit |
| | | Hour / Week | | | |
| GTE205 | 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 ensure that students have knowledge of fruits, vegetables and thier products. |
| Contents of the Course | Composition of fruit and vegetables, Cold storage of fruits and vegetables, Fruit and vegetables must be kept frozen, Canned food production technology, Tomato paste production technology, Drying technology. |

Learning Outcomes of Course

| # | Learning Outcomes |
|---|--|
| 1 | Knows the composition of fruits and vegetables |
| 2 | Gains the knowledge about cold storage of fruits and vegetables |
| 3 | Gains the knowledge about the preservation of fruits and vegetables by freezing. |
| 4 | Gains the knowledge about canned food production technology. |
| 5 | Gains the knowledge about drying technology. |

Course Syllabus

| # | Subjects | Teaching Methods and Technics |
|----|---|-----------------------------------|
| 1 | Composition of fruit and vegetables | Lecture, discussion, presentation |
| 2 | Composition of fruit and vegetables | Lecture, discussion, presentation |
| 3 | Major Methods for Conservation of Products Obtained from Fruit and Vegetables | Lecture, discussion, presentation |
| 4 | Major Methods for Conservation of Products Obtained from Fruit and Vegetables | Lecture, discussion, presentation |
| 5 | Cold Storage of Fruits and Vegetables | Lecture, discussion, presentation |
| 6 | Cold Storage of Fruits and Vegetables | Lecture, discussion, presentation |
| 7 | Preliminary Operations Implemented in the Storage of Fruits and Vegetables by Different Methods | Lecture, discussion, presentation |
| 8 | Midterm Exam | Written examination |
| 9 | Frozen Storage of Fruits and Vegetables | Lecture, discussion, presentation |
| 10 | Canned Food Production Technology | Lecture, discussion, presentation |
| 11 | Canned Food Production Technology | Lecture, discussion, presentation |
| 12 | Paste Production Technology | Lecture, discussion, presentation |

| | | |
|----|-----------------------------|-----------------------------------|
| 13 | Paste Production Technology | Lecture, discussion, presentation |
| 14 | Drying Technology | Lecture, discussion, presentation |
| 15 | Drying Technology | Lecture, discussion, presentation |
| 16 | Final Exam | Written examination |

Course Syllabus

| # | Material / Resources | Information About Resources | Reference / Recommended Resources |
|---|---|-----------------------------|-----------------------------------|
| 1 | Cemeroğlu B. 2004; Meyve ve Sebze İşleme Teknolojisi 1, Ankara. Cemeroğlu B. 2004; Meyve ve Sebze İşleme Teknolojisi 2, 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 the composition of fruits and vegetables | 2,3,11,12,13,15 | 1,2 |
| 2 | Gains the knowledge about cold storage of fruits and vegetables | 2,3,11,12,13,15 | 1,2 |
| 3 | Gains the knowledge about the preservation of fruits and vegetables by freezing. | 2,3,11,12,13,15 | 1,2 |
| 4 | Gains the knowledge about canned food production technology. | 2,3,11,12,13,15 | 1,2 |
| 5 | Gains the knowledge about drying technology. | 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 |

