

1. Course Description

COURSE DESCRIPTION FORM	
Course Code and Title	CHE467 FOOD TECHNOLOGY
Course Semester	7
Catalog Description (Content) of the Course	Gaining information for further understanding of important concepts about food chemistry and food technology
Main Textbook	1. Başoğlu Fikri, Principles of Food Quality Control and Food Safety Management Systems, Seçkin Publication, 2011. 2. Tayyar Mustafa ve Çıbık Recep: Food Chemistry, Seçkin Publication, 2. Edition , Page 216, 2011 3.Bulduk Sıdika, Gıda Teknolojisi, Seçkin Publication , 6. Edition, 426 pages, 2010
Supporting Textbooks	2. Tayyar Mustafa ve Çıbık Recep: Food Chemistry, Seçkin Publication, 2. Edition , Page 216, 2011 3.Bulduk Sıdika, Gıda Teknolojisi, Seçkin Publication , 6. Edition, 426 pages, 2010
Course Credit (ECTS)	4
Prerequisites of the Course (Compulsory attendance should be indicated here.)	There is no prerequisite or co-requisite for this course.
Type of the Course	Elective
Instruction Language of the Course	English
Object and Target of the Course	Gaining information for further understanding of important concepts about food chemistry and food technology
Learning Outcomes of the Course	• Ability to design a complex system, process, device or product under realistic constraints and conditions, in such a way as to meet the desired result; ability to apply modern design methods for this purpose. (Realistic constraints and conditions may include factors such as economic and environmental issues, sustainability, manufacturability, ethics, health, safety issues, and social and political issues, according to the nature of the design.) • Ability to devise, select, and use modern techniques and tools needed for engineering practice; ability to employ information technologies effectively. • Ability to design and conduct experiments, gather data, analyze and interpret results for investigating engineering problems. • Ability to work efficiently in intra-disciplinary teams. • Ability to work individually. • Ability to communicate effectively in Turkish, both orally and in writing; knowledge of a minimum of one foreign language. • Recognition of the need for lifelong learning; ability to access information, to follow developments in science and technology, and to continue to educate him/herself. • Awareness of professional and ethical responsibility. • Knowledge about contemporary issues and the global and societal effects of engineering practices on health, environment, and safety.
Mode of Delivery	Explaining, Question-Answer, Practice - Exercise
Weekly Schedule of the Course	1. Week Food science 2. Week Carbohydrates, proteins 3. Week Carbohydrates, proteins 4. Week Lipids, vitamins, enzymes 5. Week Lipids, vitamins, enzymes 6. Week Lipids, vitamins, enzymes

	7. Week General guidelines of food quality control and food safety management systems 8. Week General principles of quality control application: Definition of food, brief history of the quality control in foods 9. Week Classification of the quality control of foods 10. Week Classification of the quality control of foods 11. Week Principles of the quality control of foods 12. Week Responsibilities and organization of the quality control department 13. Week Process control via statistical operations and control cards 14. Week Taking samples from foodstuffs: Preparation, conservation and analysis			
Educative Activities <i>(Credit will be determined based on the time given for these activities. Should be filled carefully.)</i>	Theoretical Study Hours of Course Per Week Reading Searching in Internet and Library Preparing Reports Preparing Presentation Presentation Mid-Term and Studying for Mid-Term Final and Studying for Final			
Assessment Criteria		Quantity	Total Contribution (%)	
	Midterm	1	30	
	Homework	1	10	
	Assignment	0	0	
	Projects	1	20	
	Practice	0	0	
	Quiz	0	0	
	Contribution of In-term Studies to Overall Grade		60	
	Contribution of Final Examination to Overall Grade		40	
Workload of the Course	Activity	Total Week Count	Weekly Duration (in hour)	Total Workload in Semester
	Theoretical Study Hours of Course Per Week	16	3	48
	Reading	2	6	12
	Searching in Internet and Library	2	6	12
	Preparing Reports	2	6	12
	Preparing Presentation	2	1	2
	Presentation	1	3	3
	Mid-Term and Studying for Mid-Term	2	5	10
	Final and Studying for Final	1	4	4
	Total work load			103
	Total work load/25			4.12
	ECTS of the course			4

Course's Contribution To Program	No	Program Çıktıları	1	2	3	4	5
	1	Adequate knowledge in mathematics, science and engineering subjects pertaining to the relevant discipline; ability to use theoretical and applied information in these areas to model and solve engineering problems.				X	
	2	Ability to identify, formulate, and solve complex engineering problems; ability to select and apply proper analysis and modeling methods for this purpose.				X	
	3	Ability to design a complex system, process, device or product under realistic constraints and conditions, in such a way as to meet the desired result; ability to apply modern design methods for this purpose. (Realistic constraints and conditions may include factors such as economic and environmental issues, sustainability, manufacturability, ethics, health, safety issues, and social and political issues, according to the nature of the design.)					X
	4	Ability to devise, select, and use modern techniques and tools needed for engineering practice; ability to employ information technologies effectively.				X	
	5	Ability to design and conduct experiments, gather data, analyze and interpret results for investigating engineering problems.				X	
	6	Ability to work efficiently in intra-disciplinary teams.					X
	7	Ability to work efficiently in multi-disciplinary teams.			X		
	8	Ability to work individually.				X	
	9	Ability to communicate effectively in Turkish, both orally and in writing; knowledge of a minimum of one foreign language.				X	
	10	Prepare design and production reports, give and receive clear and intelligible instructions.			X		
	11	Recognition of the need for lifelong learning; ability to access information, to follow developments in science and technology, and to continue to educate him/herself.				X	
	12	Awareness of professional and ethical responsibility.					X
	13	Information about business life practices such as project management, risk management, and change management.		X			
	14	Information about awareness of entrepreneurship, innovation, and sustainable development.		X			
	15	Knowledge about contemporary issues and the global and societal effects of engineering practices on health, environment, and safety.					X
	16	Knowledge about awareness of the legal consequences of engineering solutions.	X				
17	Knowledge on standards used in engineering practice.	X					
Name of Lecturer(s) and Contact Information	Prof. Dr. İbrahim TÜKENMEZ (ibrahim.tukenmez@gazi.edu.tr)						