Course Syllabus

Code - Course Title	**BDY420 - Functional Foods**
Course Type	VII. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ ŞULE BAŞAR

Mode of Delivery	This course will only face-to-face training.
Recommended Resources	Functional Foods, R.Chadwilk et al., 2003.
Work Placement	Not applicable.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The Relationship Between Nutrition and Health	
Week - 2		Definition and Classification of Functional Foods	
Week - 3		Important Functional Foods According to Production and Usage Purposes	
Week - 4		New Advances in Biomedicine and Its Potential Impact on Functional Food Research	
Week - 5		Functional nutrients associated with health	
Week - 6		Functional nutrients associated with health	
Week - 7		Phytosterol Enriched Functional Foods	
Week - 8		Evaluation of functional foods in terms of food safety and toxicology	
Week - 9		Evaluation of Functional Foods from a Legal Perspective	
Week - 10		Functional Foods and Intestinal Functions	
Week - 11		Legal regulations on functional foods	
Week - 12		Probiotic Foods	
Week - 13		Prebiotic Foods	
Week - 14		Other Functional Foods	

Learning Outcomes

#	Learning Outcome
1	Explain functional food components and properties.
2	Discuss the health benefits of functional nutritional components.
3	Knows national and international regulations about functional food groups and components.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**