Course Syllabus

Code - Course Title	**GMS527 - Functional Food Design And Research**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. ESRA ZIVALI

Mode of Delivery	Face to face
Prerequisites	There are no prerequisites for this course.
Courses Recomended	No recommended programme component
Recommended Resources	Wildman REC(ed), CRC Press, (2001) Handbook of Nutraceuticals and Functional Foods. Gibson GR and Williams CM (ed), CRC Press, (2000) .Functional Foods Concept to Product. Baysoy, G. (2013). Fonksiyonel besinler Akademi Uluslararası yayıncılıkBagchi, D., Preuss, H.G., Swaroop, A. (2015). Nutraceuticals and Functional Foods in Human Health and Disease Prevention.Vattem, D.A., Maitin, V. (2016). Functional Foods, Nutraceuticals and Natural Products: Concepts and Applications. DEStech Publications, USA.Tomris Altuğ Onoğur, Yeşim Elmacı (2019) Gıdalarda Duyusal DeğerlendirmeDurlu Özkaya F. (2024), Gastronomide Ürün Geliştirme ve Duyusal Analiz, Nobel Yayıncılık
Work Placement	This is not suitable for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Introduction to functional foods	
Week - 2		Functional food, food supplements and nutraceutical definitions and history, functional food use in Turkey and around the world	
Week - 3		Functional ingredients in foods (phytochemicals, probiotics, prebiotics and synboiotics)	
Week - 4		Functional foods and ingredients of plant and animal origin	
Week - 5		Functional foods and ingredients of microbial, algal and fungal origin	
Week - 6		Antioxidants and antioxidant source foods	
Week - 7		Mid-term Exam	
Week - 8		The importance of functional foods in gastrointestinal system diseases and cancer	
Week - 9		The importance of functional foods in neurological diseases	
Week - 10		The importance of functional foods in obesity, diabetes and cardiovascular diseases	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 11		Functional food Sunday and competition, the role of the food industry in terms of functional foods and the legal situation about functional foods, the future of functional foods	
Week - 12		Fonksiyonel gıdalar için özel üretim teknikleri	
Week - 13		New functional food designs	
Week - 14		Sensory and chemical analysis of functional foods	

Learning Outcomes

#	Learning Outcome
1	Knows functional food terminology.
2	Knows the effects of functional food components on health.
3	It can explain which functional foods help treat which diseases.
4	It can develop functionally enriched foods.
5	He can apply the information he has learned about functional foods in his daily life.

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.