Course Syllabus

Code - Course Title	**AŞÇ120 - Functional Foods**
Course Type	IV. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. GÖKHAN ŞALLI

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	AŞÇ101 Nutrition and AŞÇ110 Technology of Food courses are recomended to take for the students who are taken/will be taken this course.
Recommended Resources	Atilla, Nedim. Anadolu Afrodizyakları: En Yangın Aşklar Yemekte Başlar. İstanbul: Hayykitap yay. Baysal, Ayşe. Beslenme Kültürümüz. Ankara: Kültür ve Turizm Bakanlığı YayınlarıBaysal, Ayşe. Beslenme. Ankara: Hatiboğlu Basım ve YayımMerdol, Türkan Kutluay. Beslenme ve Eğitim Rehberi. Özgür Yayınları Saygılı, Sefa. Beslenme Psikolojisi. İstanbul: Elit YayınlarıSencer, Ergin ve Orhan, Yusuf. Beslenme. İstanbul: İstanbul Medikal Yayıncılık
Work Placement	---

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Recent developments in the science of nutrition and the importance of quality of life	
Week - 2		Description of functional foods	
Week - 3		Cookery and functional foods	
Week - 4		The purpose of functional food science	
Week - 5		History of functional foods	
Week - 6		International developments that related with functional foods	
Week - 7		Scientific basis on functional food science	
Week - 8		Technological overview to functional food science	
Week - 9		Functional food components and features	
Week - 10		Functional food components and features	
Week - 11		The role of functional foods on health	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 12		The role of functional foods on health	
Week - 13		The role of functional foods on the prevention of disease	
Week - 14		The role of functional foods on the raising the quality of life	

Learning Outcomes

#	Learning Outcome
1	Explains the relationship of nutrition with functional foods.
2	Will be able to describe functional foods.
3	Interrelates the functional foods with technology.

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.