Course Syllabus

Code - Course Title	**KİM639 - Food Analyses Methods**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**7.5**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	PROF. DR. GÖKSEL ARLİ

Mode of Delivery	The mode of delivery of this course is face to face .
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no recommended optional programme component for this course.
Recommended Resources	There is recommended all references of this area.
Work Placement	Not Applicable

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The importance of food analyses	
Week - 2		Proteins and their assays	
Week - 3		Aminoacids and their assays.	
Week - 4		Carbohydrates and their assays.	
Week - 5		Monoshaccaride and polishaccaride and their assays	
Week - 6		Monoshaccaride and polishaccaride and their assays 2	
Week - 7		Oil analyses	
Week - 8		Fixed and essential oils, Oil indexes.	
Week - 9		Vitamin analyses	
Week - 10		Water -soluble and water-insoluble vitamins assay.	
Week - 11		Inorganic element assay.	
Week - 12		Inorganic element assay 2	
Week - 13		Foos additives and their assay.	
Week - 14		Special methods for some foods.	

Learning Outcomes

#	Learning Outcome
1	1. will be able to evaluate food analysis. 1.1. explains the importance of food analysis. 2. will be able to realize the analysis of proteins. 2.1. explains the analysis of proteins. 2.2. defines the amino acids. 2.3. interprets the analysis of amino acids. 3. will be able to debate the analysis of carbohydrates. 3.1. categorizes the carbohydrates. 3.2. realizes the analysis of carbohydrates. 3.3. explains the analysis of mono and polysaccharides. 4. will be able to evaluate the analysis of oils. 4.1. applies the analysis of oils 4.2. recognizes the fixed and volatile oils. 4.3. calculates the oil indexes. 4.4. debates the suitability of the oil analysis. 5. will be able to interpret the analysis of vitamins. 5.1. lists the vitamins. 5.2. identifies the water soluble vitamins 5.3. tells the oil soluble vitamins. 6. will be able to realize the analysis of inorganic elements. 6.1. identifies the endogenous elements. 6.2. explains the trace elements. 7. will be able to apply the analysis of food additives. 7.1. recognizes the food additives. 7.2. interprets the analysis of food additives. 7.3. tells the suitability of food additives. 8. will be able to recognize the specific analysis methods of some food. 8.1. explains the meat analysis. 8.2. defines the milk analysis.

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.