Course Syllabus

Code - Course Title	**BDY222 - Nutrition Chemistry and Analysis II**
Course Type	IV. SEMESTER
Laboratory + Practice	2+2
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DOÇ. DR. MURAT SOYSEVEN

Mode of Delivery	This course will only face-to-face training.
Recommended Resources	Campbell-Platt G. Food Science and Technology. Wiley-Blackwell, Oxford UK, 2009.Gıda Kimyası, Mehmet Demirci, Şubat 2012, 6. Baskı ISBN: 975-97146-2-0. Gıda Kimyası, İlbilge Saldamlı, Ankara 2004, ISBN: ISBN: 9789756331163.Gıda Kimyası, Mustafa Tayar ve Recep Çıbık, Bursa 2011, ISBN: 978-605-4118-85-4.Cooking as a Chemical Reaction: Culinary Science with Experiments, Sibel Özilgen, CRC Press 2015, ISBN: 978-1-4665-5480-1.Food Chemistry Journals.
Work Placement	Not Applicable.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food quality and influencing factors	
Week - 2		Analysis methods used in the evaluation of food quality	
Week - 3		Experimental determination methods used in food chemistry	
Week - 4		Fermentation and its effects on nutrients	
Week - 5		Milk and dairy products I	
Week - 6		Milk and dairy products II	
Week - 7		Meat and meat products I	
Week - 8		Meat and meat products II	
Week - 9		Egg	
Week - 10		Grains	
Week - 11		Properties and functions of tea, coffee, cocoa and chocolate	
Week - 12		Functional foods	
Week - 13		Genetically modified foods	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Homework presentations	

Learning Outcomes

#	Learning Outcome
1	Knows the physical and chemical properties of macronutrients and other nutritional components in the structure of foods.
2	Learns the physical and chemical properties of water in the structure of foods.
3	Explain the principles of physical and chemical reactions that affect the quality of food.
4	Interprets the relationship between physical and chemical properties of foods and human health.

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.