Course Syllabus

Code - Course Title	**BDY425 - Food Processing and Storage**
Course Type	VIII. 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	Baysal,T.,İçier,F. Gıda Mühendisliğinde Isıl Olmayan Teknolojiler, Nobel Akademik Yayıncılık, 2012.Barbosa-Canovas,G.V.,Tapia,M.S.,Cano,M.P. Novel Food Processing Technologies, CRC Press,2005.Food Procesing Technology. P.J.Fellows, CRC Press, 2010., 2nd Edition
Work Placement	Not applicable.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food Processing Fundamentals and Processes	
Week - 2		Food Processing Fundamentals and Processes	
Week - 3		Food Processing Methods	
Week - 4		Food Processing Methods	
Week - 5		Fundamentals of Food Storage, Biochemical, Rheological and Microbial Changes During Process and Shelf Life	
Week - 6		Fundamentals of Food Storage, Biochemical, Rheological and Microbial Changes During Process and Shelf Life	
Week - 7		Traditional Containment Techniques	
Week - 8		Preservation methods based on heat treatment (Evaporation, drying, pasteurization, Sterilization, Spray-Dried etc.)	
Week - 9		Preservation methods based on heat treatment (Evaporation, drying, pasteurization, Sterilization, Spray-Dried etc.)	
Week - 10		Cold Process Storage Methods (Freezing, Lyophilization etc.)	
Week - 11		Conservation Techniques Based on Packaging Methods (Active Packaging, Smart Packages, etc.)	
Week - 12		Modern Conservation Techniques	
Week - 13		Modern Conservation Techniques	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Modern Conservation Techniques	

Learning Outcomes

#	Learning Outcome
1	Knows the composition and properties of foods.
2	Knows the processing methods of foods.
3	Learns techniques that are effective in food preservation.
4	Knows how to choose the most suitable preservation method for food varieties.

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.