



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Spring
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COURSE CODE	271218017	COURSE NAME	Food Technologies
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VIII	2	0	0	2	4	CORE () ELECTIVE (x)	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term		1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Topics include the chemical and microbiological properties of foods, especially industrial production, the processing and packaging of various food products, the techniques used in this process, and what food additives are.
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COURSE OBJECTIVES	To provide students with information about the chemical and microbiological properties of foods, especially industrial production, the processing and packaging of various food products, the techniques used in this process and the food additives.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	Knows the chemical and microbiological properties of foods, especially industrial production, has information about the processing and packaging process of various food products, and knows the techniques and food additives used in this process.
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TEXTBOOK(S)	Gıda Bilimi ve Teknolojisi Necati Akbulut Cem Karagözlü Endüstriyel Gıda Üretim Teknikleri Pınar Şanlıbaba ve Yalçın Güçer
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SUPPORTIVE RESOURCES	Gıda Katkı Maddeleri Muhittin Tayfur
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE	
WEEK	SUBJECTS
1	Chemical composition of foods
2	General Microbiology
3	Food Quality Control
4	Food Preservation Techniques
5	Food Additives
6	Basic Principles in Food Analysis
7	Grain Processing Technology
8	Fruit and Vegetable Processing Technology
9	Meat and Meat Products Processing Technology
10	Milk and Dairy Products Processing Technology
11	Chocolate and Confectionery Products Production Technology
12	Vegetable Oil Production Technology
13	Tea Processing Technology
14	Current Developments in Food Technologies
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.	X		
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.		X	
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.		X	
14	Knows and applies classical and modern production techniques in the field of food and beverage.		X	
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1:Never. 2:Few. 3:Many.

Instructor Name : Doç. Dr. Mehmet Sedat İPAR

Signature

Date: 31.10.2023