

BALIKESİR UNIVERSITY
FACULTY OF SCIENCES AND LITERATURE
UNIVERSITY ELECTIVE COURSE INFORMATION FORM

Department / Division	Chemistry / Biochemistry					
Course Title	Industrial Food Analysis					
Semester	Fall : X			Spring		
Language of Instruction	Turkish : X			English		
Course Credits	Theoretical : 2		Practical : -		Total Credits : 2	
ECTS Credits	3					
Mode of Study	Formal Education					
Course Objective	The aim of this course is to understand the technical specifications required for certain food products. The course aims to enable students to understand the food codex analyses for fermented milk, bulgur, traditional jam, yoghurt, chicken carcasses, red meat and meat products, ready-to-cook dried soups, fresh yeast, Cheddar cheese, rice, honey and tomato paste.					
Course Content	The course will cover food codex analyses of fermented milk, bulgur, traditional jam, yoghurt, chicken carcasses, red meat and meat products, ready-to-use dried soup mixes, fresh yeast, Cheddar cheese, rice, honey and tomato purée.					
Prerequisites	-					
Instructor(s)	Prof. Dr. Nahit GENÇER			ngencer@balikesir.edu.tr		
Teaching Assistants	-			-		
Internship Status	-					
Course Resources	The course instructor's prepared notes					
Course Structure	Natural Sciences					
Planned Learning Activities and Methods	Lecture (Presentation), Interactive Discussion, Question–Answer Method, Text and Source Analysis, Concept Mapping, Problem-Based Learning, Small Group Discussions, Short Written Assessments, Conceptual Inquiry and Critical Thinking					
Assessment Methods			Course ECTS Workload Calculation Content			
Semester Activities	Number	Contribution (%)	Activity	Number	Duration	Total Workload (Hours)
Midterm Exam	1	40	Course Hours	14	2	28
Quiz			Out-of-Class Study	14	2	28
Assignment			Midterm Exams	1	2	2
Attendance			Final Exam	1	2	2
Practical			Total Workload: 60 hours			
Project			ECTS Credits: 3			
Final Exam	1	60				
Learning Outcomes	Students who successfully complete this course will be able to: 1. Explain food codex analyses for fermented milk 2. Explain food codex analyses for bulgur 3. Explain food codex analyses for traditional jam					

4. Explain food codex analyses for yoghurt
5. Explain food codex analyses for chicken carcasses
6. Explain food codex analyses for red meat and meat products
7. Explain food codex analyses for ready-to-use dried soups
8. Explain food codex analyses for fresh yeast
9. Explain food codex analyses for Cheddar cheese
10. Explain food codex analyses for rice
11. Explain food codex analyses for honey
12. Explain food codex analyses for tomato paste

Course Topics

Week	Topic	Preparation	Documents
1	Regulation on Fermented Milk		
2	Regulation on Bulgur		
3	Regulation on Traditional Jam		
4	Technical Specification for Yoghurt		
5	Regulation on Chicken Carcasses		
6	Regulation on Meat and Meat Products		
7	Technical Specification for Ready-to-Cook Dry Soups		
8	Technical Specification for Fresh Yeast		
9	Regulation on Kashar Cheese		
10	Rice Regulation		
11	Honey Regulation		
12	Tomato Paste Regulation		
13	The Importance of Technical Specifications in Food Control		
14	Preparing Reports in Accordance with Technical Specifications		
Contribution to Program Outcomes		This course helps students to strengthen their analytical and scientific thinking skills by teaching them how to carry out analyses of processed foods.	