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| **COURSE IDENTIFICATION FORM** |
| **Course Code and Name:**  SM-5075 Canned Technology in Seafood and Testing Methods | **Department of :**  Fisheries Post Graduate |
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| **Semester** |

 | **Theoretic Hour** | **Practice Hour** | **Total Hour** | **Credits** | **ECTS** | **Education Language** | **Type: Compulsory Elective** |
| Fall | 2 | 2 | 4 | 3 | 6 | Turkish | Optional |
| **Prerequisite (s)** |  |
| **Instructor** | Professor Dr. Gülderen KURT KAYA | **Mail : gkurtkaya@munzur.edu.tr****Web :** |
| **Course Assistant** |  | **Mail :****Web :** |
| **Groups / Classes** | Post Graduate |  |
| **Course Aim** | Canning and preservation of seafood products, understanding of canned production techniques and applications |
| **Course Goals** | * Ability to extend shelf life
* Maintain product quality
* Ability to preserve nutritional value
* Increase production efficiency
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| **Course Learning Outs and Proficiencie*s*** | * Will be able to comprehend and apply the pre-treatments applied in canned food production.
* Will be able to comprehend the production stages and properties of canned seafood.
* Studies and designs in order to increase the quality of canned food production
* Analyzes and applies quality control in canned foods
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| **Course Basic and Auxiliary Contexts** | * Varlık, C., Erkan, N., Özden, Ö., Mol, S., Baygar, T., (2004). Su Ürünleri İşleme Teknolojisi, İstanbul Üniversitesi Su Ürünleri Fakültesi İşleme Teknolojisi Anabilim Dalı, Yayın No.7, İstanbul.
* Çaklı, Ş., ( 2007 ). Su ürünleri işleme teknolojisi I ve II, E. Ü. Su Ürünleri Fak. Yayını, İzmir.
* Gökoğlu, N., (2002). Su Ürünleri İşleme Teknolojisi, Su Vakfı Yayınları, İstanbul.
* Gülyavuz, H., Ünlüsayın, M., (1999).Su Ürünleri İşleme Teknolojisi, Şahin Matbaası, Ankara.
 |
| **Methods of Give a Lecture** | Lecture, Question and answer, Discussion, Brainstorming, Individual work |

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| **Assessment Criteria** |  | **If Available, to Sign (x)** | **General Average Percentage (%) Rate** |
| **1. Quiz** | **X** | **40** |
| **2. Quiz** |  |  |
| **3. Quiz** |  |  |
| **4. Quiz** |  |  |
| **5. Quiz** |  |  |
| **Oral Examination** |  |  |
| **Practice Examination (Laboratory, Project etc.)** |  |  |
| **Final Examination** | **X** | **60** |
| **Semester Course Plan** |
| **Week** | **Subjects** |
| **1** | Definition of canned food. Considerations in canned food production. Heat treatment in canned food production. |
| **2** | D, DTD, Z and F values in heat treatment applications |
| **3** | Factors affecting the destruction of microorganisms in canned sterilization. Determination of cold point and temperature. |
| **4** | Quality losses after heat treatment in canned food, determination of C and E values |
| **5** | Equipment used in canned food production. Preliminary processes in canned food production |
| **6** | Pre-cooking, filling into cans, vacuuming and sealing of cans, sterilization, cooling and sterility control in canned food production. |
| **7** | Labeling, storage of canned food. Tuna canned production technique |
| **8** | Midterm Exam |
| **9** | Canned shellfish (shrimp, crab, lobster, crayfish, oysters) production technique. |
| **10** | Canned snail, octopus, squid and mussel production technique |
| **11** | Quality control in canned seafood, spoilage that may occur. Microbial spoilage in canned food. |
| **12** | Chemical and physical deterioration in canned food |
| **13** | Containers used in canning industry and their qualities and packaging methods |
| **14** | Final Exam |