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| **COURSE IDENTIFICATION FORM** |
| **Course Code and Name:**  SM-5096 Salted and Dried Fish Technology | **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** | The aim of this course is to teach all the details of salted and dried fish technology to students studying aquaculture. |
| **Course Goals** | * Explain the principles of salting
* To be able to interpret the microbiological and chemical effects of salting
* To be able to comprehend and apply the basic principles of drying
* To be able to explain drying methods
* To be able to comprehend the quality changes of dried water products
* Ability to apply quality control in salted and dried seafood products
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| **Course Learning Outs and Proficiencie*s*** | * Establish a relationship between the importance of salted and dried fish technology and the development of seafood
* Identify a research topic and formulate a hypothesis
* Be able to search the literature and read scientific articles
* Identify research opportunities
* Plan a research budget
* Identify what the research will contribute to seafood
* Should be able to make an effective project presentation
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| **Course Basic and Auxiliary Contexts** | * Çaklı, Ş., 2008. Su Ürünleri İşleme Teknolojisi, Ege Üniversitesi Yayınları

Su Ürünleri Fakültesi Yayın No: 77.* Gökoğlu N. 2002 Su Ürünleri İşleme Teknolojisi. Su Vakfı Yayınları, İstanbul. ISBN 975-9703-48-3. 157s.
* Gorga, C. Ronsivalli, L.J., (1988). Quality Assurance of Seafoods. Van Nostrand Reinhold Company, New York.
* Bremmer,A.H (ed.) Safety and Qality Issues in Fish Processing. Woodhead Publishing Limited and CRC Pres LLC NESVADBA, P., (2003).
 |
| **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** | Principles of salting |
| **2** | Factors affecting the salting process |
| **3** | Microbiological and chemical effects of salting |
| **4** | Storage and quality of salted products |
| **5** | Fish roe and caviar technology |
| **6** | Anchovies, lakerda |
| **7** | Jellyfish processing technology |
| **8** | Midterm exam |
| **9** | Basic principles of drying |
| **10** | Presence of water in aquaculture products, proportions and water activity |
| **11** | Drying methods |
| **12** | Dried fish products and their qualities |
| **13** | Quality changes of dried products |
| **14** | Final Exam |