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| **COURSE IDENTIFICATION FORM** | | | | | | | |
| **Course Code and Name:**  SM-5096 Salted and Dried Fish Technology | | | | **Department of :**  Fisheries Post Graduate | | | |
| |  | | --- | | **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 | | | | | |
| **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 | | | | | |
| **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 | | | |