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| **COURSE IDENTIFICATION FORM** | | | | | | | |
| **Course Code and Name:**  Non-thermal processes in seafood products | | | | **Department of :**  Fisheries Faculty Master with Thesis | | | |
| |  | | --- | | **Semester** | | **Theoretic Hour** | **Practice Hour** | **Total Hour** | **Credits** | **ECTS** | **Education Language** | **Type: Compulsory Elective** |
| Fall | 3 | 0 | 3 | 3 | 5 | Turkish | Optional |
| **Prerequisite (s)** | |  | | | | | |
| **Instructor** | | Assistant professor **Nermin KARATON KUZGUN** | | | | **Mail :**nerminkaraton@hotmail.com  **Web :** | |
| **Course Assistant** | |  | | | | **Mail :**  **Web :** | |
| **Groups / Classes** | | Master | | | |  | |
| **Course Aim** | | With this lesson, it is aimed to explain the new technologies that have recently been used in the conservation of fishery products in general terms and them detailed to give information about their applicability to fishery products, to fill the knowledge gap on this subject. | | | | | |
| **Course Goals** | | In addition to the contribution of this new lesson, to the enrichment of lesson catalog of our department, this lesson; During the thesis studies of the students, this lesson will be beneficial in terms of learning of the processing of seafood with different technologies. | | | | | |
| **Course Learning Outs and Proficiencie*s*** | | * At the end of the lesson of the student;   1- Which processing systems are used today  2- Remote sensing methods  3- It will have gains such as the development of alternative processing techniques. | | | | | |
| **Course Basic and Auxiliary Contexts** | | * Ward, R.C., Loftis, J.C., McBride, G.B:, 1990. Design of Water Quality Monitoring Systems. ISBN: 978-0-471-28388-1 Anonnymous * Baysal, T., ve İçer, F., Gıda mühendisliğinde ısıl olmayan işlemler, Nobel yayıncılık. (Edited by Leo M.L. Nollet and Fidel Toldra). CRC Press, Taylor &Francis Group, London. 910pp | | | | | |
| **Methods of Give a Lecture** | | Active learning methods, Powerpoint presentation, homework | | | | | |

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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 non-thermal processing in food | | | |
| **2** | Minimal processing in food technology | | | |
| **3** | New packaging technologies | | | |
| **4** | Edible films and coatings | | | |
| **5** | Edible films and coatings | | | |
| **6** | High hydrostatic pressure | | | |
| **7** | High hydrostatic pressure | | | |
| **8** | Irradiation | | | |
| **9** | Ultraviolet (ultraviolet) Irradiation | | | |
| **10** | Accented Electric Field (PEF) applications | | | |
| **11** | Accented Electric Field (PEF) applications | | | |
| **12** | Accent Light | | | |
| **13** | Ultrasonic inactivation of microorganisms, spores and enzymes | | | |
| **14** | Ultrases applications | | | |