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| **COURSE IDENTIFICATION FORM** | | | | | | | |
| **Course Code and Name:**  THE PLACE AND IMPORTANCE IN HUMAN NUTRITION OF SEEFOOD | | | | **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** | | In the course, general information about the place and importance of seafood in human nutrition will be given | | | | | |
| **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 information about the place and importance of seafood in nutrition. | | | | | |
| **Course Learning Outs and Proficiencie*s*** | | * At the end of the lesson, the student; * • 1- Explains the benefits of seafood to human health such as cardiovascular system health due to its rich content. * • 2- Awareness of the harmful situations that may occur due to heavy metals that may accumulate. * • 3- Learns the effects of the processes applied to seafood products on the product. * • 4- Analyzes how to preserve the nutritional properties of foods effectively. * 5- Learns the processes applied to foods | | | | | |
| **Course Basic and Auxiliary Contexts** | | * Demirci, M., Gıda Kimyası, Trakya Üniversitesi Ziraat Fakültesi, Yayın No:39 Tekirdağ-1994 15. * Sikorski, Z.E. (1989). The Nutritive Composition Of The Major Groups Of Marine Food Organisms. Seafood : Resources, Nutritional Composition And Preservation. P.248 * Varlık, C; Erkan, N; Özden Ö; Mol S.; Baygar T. (2011). Su Ürünleri İşleme Teknolojisi Kitabı. 515 s. İstanbul. | | | | | |
| **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** | Nutrition | | | |
| **2** | Nutrients 1 (protein, fat, carbohydrate, vitamins, minerals, etc.) | | | |
| **3** | Nutrients 2 (protein, fat, carbohydrate, vitamins, minerals etc.) | | | |
| **4** | Nutrients 3 (protein, fat, carbohydrate, vitamins, minerals etc.) | | | |
| **5** | Food selection | | | |
| **6** | The importance of nutrients in nutrition | | | |
| **7** | Metabolism | | | |
| **8** | Energy Balance | | | |
| **9** | Processes Applied to Foods | | | |
| **10** | Effects of Processes Applied to Foods on Nutrients | | | |
| **11** | Food habits | | | |
| **12** | Factors affecting food habits | | | |
| **13** | Nutritional properties of foods | | | |
| **14** | Preservation of nutritional properties of foods | | | |