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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 |
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| **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 |