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| **COURSE IDENTIFICATION FORM** |
| **Course Code and Name:**Microbiology in Seafood Processing Technology | **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 | 2 | 2 | 4 | 5 | 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 microbiological quality of processed products in seafood will be given and its about place and importance in human nutrition. |
| **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 about theoretical and practical information about the place and importance of microbiology in seafood processing technology. |
| **Course Learning Outs and Proficiencie*s*** | * • At the end of the lesson, the student;
* 1- Be aware of the harmful situations that may occur due to the microorganisms in foods.

2- Learns the effects of the processes applied to seafood products on the product.* 3- Learns microbiological processes applied to foods
 |
| **Course Basic and Auxiliary Contexts** | * Harrigan WF (1998) Laboratory methods in food microbiology, 3rd edn. Academic Press, London.
* Ray B. ve Bhunia A., 2014, Temel gıda mikrobiyolojisi,Nobel, 608s
 |
| **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** | Bacteria  |
| **2** | Viruses and yeasts |
| **3** | Important microorganisms found in fisheries |
| **4** | Important microorganisms found in fisheries |
| **5** | Sources of microorganisms found in fisheries |
| **6** | Control of microorganisms found in seafood |
| **7** | Foodborne spoilage in seafood |
| **8** | Foodborne spoilage in seafood |
| **9** | Foodborne diseases in seafood |
| **10** | Foodborne diseases in seafood |
| **11** | Food microbiology laboratories |
| **12** | Determination of microorganisms |
| **13** | Determination of microorganisms |
| **14** | Determination of microorganisms |