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| **COURSE IDENTIFICATION FORM** |
| **Course Code and Name:**Seafood Spoilage Indicators | **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 | 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** | Sensory, chemical, physical and microbiological methods used for determination of quality of seafood will be taught and all these analyses during course will be carried out individually. |
| **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 learningof the fisheries quality and the analyzes.  |
| **Course Learning Outs and Proficiencie*s*** | * Learning of freshnessandthefactorsaffectingfreshness
* Post mortemchemicalchangesandexplaination of theirreasons
* Makingthelist of qualitycontrolmethodsandtakingprecautionstopreventquality
* Takingprecautionswhenworking in a laboratory
* Doinganalyses of proximatecomposition in seafood
* Comprehending of sensory, physical, chemicalandmicrobiologyanalyses
* Obtainingknowledge of methodswhichareusedforfreshnessmeasurementsandspoilageparameters
 |
| **Course Basic and Auxiliary Contexts** | * Huss, H. H., 1995, QualityandQualityChanges in FreshFish. FoodandAgricultureOrganizationFisheries Technical Paper -348, FoodandAgricultureOrganization of United Nations, Roma, 132 p.
* Varlık, C., Uğur, M., Gökoğlu, N. ve Gün, H., 1993. Su Ürünlerinde Kalite Kontrol İlke ve Yöntemleri. Gıda Teknolojisi Derneği Yayın No: 17, İstanbul.
* Verrez-Bagnis, V.,Ladrat, C., Morzel, M., Noel, J., Fleurence, J., 2001. Protein Changes in Post MortemSeaBass (Dicentrarchuslabrax) MuscleMonitoredbyOne-andTwo-Dimensional Gel Electrophoresis. Electrophoresis, 22: 1539-1544.
* Ozogul, Y. (2010). Chapter 13. MethodsforFreshnessQualityandDeterioration. In: Handbook of SeafoodandSeafoodProducts Analysis. (EditedbyLeo M.L. Nolletand 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** | Seafood freshness and the factors affecting seafood freshness |
| **2** | Methodsforqualitycontrolandtakingprecautionstopreventquality |
| **3** | Importanceandchemicalstructures of seafoodnutritionalcompounds |
| **4** | Seafoodnutritionalcompoundanalyses |
| **5** | Seafoodnutritionalcompoundanalyses |
| **6** | Post-mortem chemical changes and reasons |
| **7** | Sensory, chemical, physical, andmicrobiologicalmethodsfordetermination of qualitycontrol |
| **8** | Foodborne spoilage in seafood |
| **9** | Subjectiveandobjectivesensorymethodsandphysicalmethods |
| **10** | Chemicalandbiochemicalmethods |
| **11** | Analyses of TVB-N-TBA etc. |
| **12** | Extraction of biogenic amines and nucleotide degradation products |
| **13** | Importance of lipid oxidation |
| **14** | Lipid oxidation and analyses of TMA, PV |