|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **COURSE IDENTIFICATION FORM** | | | | | | | |
| **Course Code and Name:**  **Functional Food in Seafood** | | | | **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 | 6 | 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 course, terminology, classification, properties and effects of functional seafood, the use of functional seafood in food, pharmacology, cosmetic industries, the assessment of functional food in terms of food safety and toxicology and also the use of bycatch from seafood industry as functional food will be taught. In addition, legal arrangement, the importance of functional seafood in food industry, potential effects on public health, future of functional seafood will be assessed. | | | | | |
| **Course Goals** | | Terminology, classification, properties and effects of functional seafood, the use of functional seafood in food, pharmacology, cosmetic industries, the assessment of functional food in terms of food safety and toxicology and also the use of bycatch from seafood industry as functional food, legal arrangement, the importance of functional seafood in food industry, potential effects on public health, future of functional seafood | | | | | |
| **Course Learning Outs and Proficiencie*s*** | | * Deepens and improves the information based on university education up to expertise level in Fishing and Seafood Processing Technology * Comprehends interaction of expertise area in relation to interdisciplinary relationships * Comprehends interdisciplinary relationships between theoretical and applied information of their expertise to synthesize and to produce new information * Solves problems by using problem-solving and suitable methods, establishes cause and effect relationships in the process in his/her expertise. * Is able to carry out an independent study related to fishing and seafood processing technology and assesses the results of work. * Improves skills for independent study in their area of expertise, determinates unpredictable problems and produces methods of solutions * Accesses literature in their area of expertise and assesses knowledge and skill critically and leads to training. * Develops a positive attitude towards life long learning. * Prepares written and visual presentations with technological devices in their area of expertise * Examines and develops social relations and norms critically and changes all if necessary * Communicates both in written and verbal in one foreign language * Uses computer and communication technologies effectively for their expertise area. * Collects, assesses and publishes data related to their expertise area, cares publical, scientifical, cultural and ethicals values during data collection. * Develops strategy, politics and application plan in relation to expertise area and assesses the results obtained within the scope of quality process * Applies interdisciplinary studies with assimilated knowledge and skills for solving problem | | | | | |
| **Course Basic and Auxiliary Contexts** | | Lecture notes and literature for functional seafood | | | | | |
| **Methods of Give a Lecture** | | Face to face | | | | | |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessment Criteria** | |  | **If Available, to Sign (x)** | **General Average Percentage (%) Rate** |
| **1. Quiz** | **X** | **50** |
| **2. Quiz** |  |  |
| **3. Quiz** |  |  |
| **4. Quiz** |  |  |
| **5. Quiz** |  |  |
| **Oral Examination** |  |  |
| **Practice Examination (Laboratory, Project etc.)** |  |  |
| **Final Examination** | **X** | **50** |
| **Semester Course Plan** | | | | |
| **Week** | **Subjects** | | | |
| **1** | Terminology and classification of functional seafood | | | |
| **2** | Functional food derived from plant | | | |
| **3** | Functional food derived from animal | | | |
| **4** | Properties of functional seafood and effects of health | | | |
| **5** | The use of functional seafood in food industry | | | |
| **6** | The use of functional seafood in pharmacology and cosmetic industries | | | |
| **7** | The assessment of functional food in terms of food safety and toxicology | | | |
| **8** | MidtermExam | | | |
| **9** | The assessment of functional food in terms of food safety and toxicology | | | |
| **10** | The use of by catch from seafood industry as functional food | | | |
| **11** | The use of by catch from seafood industry as functional food | | | |
| **12** | The importance of functional seafood in food industry | | | |
| **13** | Potential effects on public health | | | |
| **14** | Future of functional seafood | | | |