

COURSE LIST

Institute of Natural and Applied Sciences

Field : Food Engineering

Course Title	Code	ECTS Credit	COMU Credit	Lecturer
Alternative Food Processing Methods	ULP-021-GM001	7.5	3	Doç. Dr. Cengiz Caner
Sensory Evaluation Methods in Foods	ULP-021-GM002	7.5	3	Doç. Dr. Yonca Karagül Yüceer
Functional Foods	ULP-021-GM003	7.5	3	Doç. Dr. Emin Yılmaz
Kinetics of Food Deterioration	ULP-021-GM004	7.5	4	Doç. Dr. Ayşegül Kırca Toklucu

Course Code	ULP-021-GM001
Name of the Course in English	Alternative Food Processing Methods
Name of the Course in Turkish	Alternatif Gıda İşleme Metotları
Language of the Course	English
Level of the Course	Master
Lecturer	Doç. Dr. Cengiz Caner
ECTS Credit	7.5
COMU Credit	3
Description	New variety of alternative food preservation technologies. New alternative techniques (edible films, high pressure, ozone, oscillating magnetic filed, ultrasound, pulse electric filed, ultraviolet light, irradiation etc). Recent development and principles of these methods. Evaluate each

	<p>technology's effectiveness on microbial and biochemicals</p> <p>of the foods. Effect on the food and packaging materials (flavor, color, texture, permeability, sorption</p> <p>and migration) after using these technologies.</p>
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Course Code	ULP-021-GM002
Name of the Course in English	Sensory Evaluation Methods in Foods
Name of the Course in Turkish	Gıdalarda Duyusal Değerlendirme Yöntemleri
Language of the Course	English
Level of the Course	Master
Lecturer	Doç. Dr. Yonca Karagül Yüceer
ECTS Credit	7.5
COMU Credit	3
Description	<p>The importance of sensory evaluation, applications of sensory analysis in food industry, sensory perception, properties of test room, selection</p> <p>of panelists, preparation and presentation of samples to panelists, sensory test techniques (difference</p> <p>tests, multiple comparison tests, consumer preference tests, quality grading scales, descriptive</p> <p>methods- flavor profile analysis, texture profile analysis), statistical analysis of sensory data,</p> <p>correlation between sensory and analytical results</p>

Course Code	ULP-021-GM003
Name of the Course in English	Functional Foods

Name of the Course in Turkish	Fonksiyonel Gıdalar
Language of the Course	English
Level of the Course	Master
Lecturer	Doç. Dr. Emin Yılmaz
ECTS Credit	7.5
COMU Credit	3
Description	<p>Definition and concept of functional foods, functional components</p> <p>biochemistry, health improving foods, use of functional foods in disease prevention, some fruitvegetable,</p> <p>spice and teas as functional foods.</p>

Course Code	ULP-021-GM004
Name of the Course in English	Kinetics of Food Deterioration
Name of the Course in Turkish	Gıdaların Bozunma Kinetiği
Language of the Course	English
Level of the Course	Doctorate
Lecturer	Doç. Dr. Ayşegül Kırca Toklucu
ECTS Credit	7.5
COMU Credit	4
Description	<p>Major deterioration reactions in foods (non-enzymatic</p> <p>browning, lipid oxidation, degradation of pigments and vitamins, growth-death of microorganisms),</p> <p>determination of reaction orders (zero, first and second), calculations of reaction rate constants and</p> <p>other kinetic parameters, effect of temperature on reaction rates.</p>