NEAR EAST UNIVERSITY
Faculty of Veterinary Medicine Course Curriculum

1.	**Course Name**	FOOD PRESERVATION TECHNIQUES
2.	**Course Code**	VTE344
3.	**Course Type**	Elective
4.	**Course Level**	Undergraduate
5.	**Year**	3
6.	**Semester**	Fall, 6VET
7.	**ECTS Credits**	2
8.	**National credits**	1
9.	**Theoretical Course Hours (hours/week)**	1
10.	**Practical Course Hours (hours/week)**	-
11.	**Course Prerequisites**	None
12.	**Other Topics Recommended for the Course**	None
13.	**Course Language**	English
14.	**Course Format**	Face to face
15.	**Course Coordinator**	Assoc. Prof. Dr. Beyza Hatice ULUSOY
16.	**Other Lecturers that Give the Course**	-
17.	**Communication Details of the Coordinator**	Near East University, Faculty of Veterinary Medicine Department of Food Hygiene, Nicosia / TRNC E-mail: beyza.ulusoy@neu.edu.tr
18.	**Course Web Address**	-

19.	**Course Aim**	It is aimed for the student to comprehend the possible deteriorations in foods, their causes, and the preservation methods and principles envisaged for the consumption of foodstuffs without deterioration.			
20.	**Contribution of the Course to Occupational Development**	1. Explaining/describing the identified concept(s) 2. To improve the existing knowledge of the students about the determined concept/theory/subjects 3. Renewing the existing knowledge with the students about the determined concept/theory/subjects			
21.	**Course Learning Outcomes**	**LO1**	Will be able to discuss possible real-life applications of related concepts/theories and offer suggestions.		
		LO2	Will be able to apply related concepts/theories to real life/other given situations/cases.		
		LO3	Preparation for the presentation(s).		
		LO4	Will be able to assess their own work according to given criteria.		
		LO5	Will be able to carry out a given study independently.		
		LO6	Will be able to work as a group on a given study.		
22.	**Course Content**	**Week**	**Theoretical Course Content**	**Practice Content**	
		1.	Importance, necessity and historical development of food preservation		
		2.	Principles of traditional food preservation methods		
		3.	Canning technology		
		4.	Refrigerated and frozen storage		
		5.	Storage in a controlled and modified atmosphere		
		6.	Ozone applications		
		7.	High pressure applications		
		8.	Ohmic heating, electric field and ultrasound applications		
		9.	Microwave applications		
		10.	Minimal processing technology		
		11.	Edible film covering		
		12.	Barriers technology		
		13.	Homework presentations		
		14.	Modern packaging methods		
23.	**Course Book, References and/or Other Resources**	Lecture presentations			
24.	**Evaluation**	**Semester Work**		**Number**	**Percentage of Contribution**
		Midterm Exam		1	40
		End of Year Exam		1	50

		Homework, Performance	1	10
		Total	3	100
		Evaluation Approaches	Multiple choice and classical written exam	

		Activity	**Number**	**Duration [Hours]**	**Total Workload [Hours]**
25.	**ECTS / Workload Table**	Theoretical Courses	14	1	14
		Applied Courses			
		Extracurricular Lesson Study Time (Preparation, revising)	14	1	14
		Homework, Performance	1	10	10
		Projects			
		Field Studies			
		Mid-term Exams	1	8	8
		Other			
		End of Semester Exams	1	14	14
		Total Workload			60
		Total Workload / 30 hours			60/30
		Course ECTS Credits			2