**Ankara Üniversitesi
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu

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| Dersin Kodu ve İsmi | **FDE 324 FOOD ANALYSES** |
| Dersin Sorumlusu | Doç.Dr.Özge ŞAKIYAN DEMİRKOL |
| Dersin Düzeyi | Lisans |
| Dersin Kredisi | 3 |
| Dersin Türü | Zorunlu |
| Dersin İçeriği | It is a course focused on the application of qualitative and quantitative techniques used in the physical, chemical, and instrumental examination of food products. The lectures will cover the basic principles of analytical procedures and techniques commonly used to determine the chemical composition and physical properties of foods. |
| Dersin Amacı | Course Learning Outcomes: 1. Able to describe and use principal analytical methods used for quantifying the composition and reactions of food components2. Able to interpret and report data derived from chemical experiments/analysis in a meaningful way3. Able to apply basic statistical methods to sampling/testing and the analysis of experimental data4. Able to learn basic methods of instrumental evaluation, including when certain methods might be used, the type of data derived, and how that data might be used in decision-making5. Able to choose appropriate analytical techniques for foods and when/how to use them in a food processing environment/situation |
| Dersin Süresi | 1 yarıyıl |
| Eğitim Dili | İngilizce |
| Ön Koşul | Yok |
| Önerilen Kaynaklar | Nielson S. S., Food Analysis. Fifth Edition. Food Science Text Series, Springer, 2019.Nielson S. S., Food Analysis Laboratory Manual. Third Edition. Food Science Text Series, Springer, 2019. |
| Dersin Kredisi |  |
| Laboratuvar | var |
| Diğer-1 |  |