

**Ankara Üniversitesi**  
**Kütüphane ve Dokümantasyon Daire Başkanlığı**  
**Açık Ders Malzemeleri**

**Ders izlence Formu / Syllabus**

<b>Dersin Kodu ve İsmi</b> <i>Course Title and Code</i>	FDE 431 Fruit and Vegetable Technology
<b>Dersin Sorumlusu</b> <i>Course Coordinator</i>	Prof. Dr. Y. Sedat VELİOĞLU
<b>Dersin Düzeyi</b> <i>Course Level</i>	Undergraduate
<b>Dersin Kredisi</b> <i>Course Credits</i>	2+0
<b>Dersin Türü</b> <i>Course Type</i>	Theoric
<b>Dersin İçeriği</b> <i>Course Content</i>	Composition of fruits and vegetables, their significance on human diet, classification, processing methods (canning, freezing, drying, fruit juice, tomato paste, jam)
<b>Dersin Amacı</b> <i>Course Goals</i>	Teaching how to process fruit and vegetables
<b>Dersin Süresi</b> <i>Office Day-Hours</i>	2 hours per week
<b>Eğitim Dili</b> <i>Language of Instruction</i>	English
<b>Ön Koşul</b> <i>Prerequisites</i>	None
<b>Önerilen Kaynaklar</b> <i>Recommended Sources</i>	-Fellows, P. (2009). Food Processing Technology: Principles and Practices. CRC Press, 895, UK. -Hui, Y.H., Evranuz, E.O. (2015). Handbook of Vegetable Preservation and Processing. CRC Press, 925, USA. -Siddiq, M., Uebersax, M.A. (2018). Handbook of Vegetables and Vegetable Processing. Wiley-Blackwell, 1102, USA. -Hui, Y.H., Ghazala, S., Graham, D.M., Murrell K.D., Nip, W. (2004). Handbook of Vegetable Preservation and Processing. Marcel Dekker, 723, USA. -Featherstone, S. (2016). A Complete Course in Canning and Related Processes. Woodhead Publishing, 481, UK. -Sinha, N.K. (2011). Handbook of Vegetables and Vegetable Processing. Wiley-Blackwell, 759, USA.
<b>Dersin Kredisi (AKTS)</b> <i>ECTS</i>	2
<b>Laboratuvar</b> <i>Laboratory</i>	None
<b>Diğer-1</b> <i>Others</i>	