**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu

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| Dersin Kodu ve İsmi | FDE303 Food Chemistrty |
| Dersin Sorumlusu | Prof.Dr. Kezban CANDOĞAN |
| Dersin Düzeyi | Lisans |
| Dersin Kredisi | 2 |
| Dersin Türü | Zorunlu |
| Dersin İçeriği | Chemical composition of foods, Significance of water and water activity and its effects on quality on foods, Chemical structure, reactions and other properties of Carbohydrates, Proteins, Lipids, Chemical degradation reactions of foods |
| Dersin Amacı | * To inform students about major food components * To empower students for designing food processes * To evaluate changes in foods during production and storage |
| Dersin Süresi | 1 yarıyıl |
| Eğitim Dili | İngilizce |
| Ön Koşul | Yok |
| Önerilen Kaynaklar | Food Chemistry (Ed. O.R. Fennema).  Fennema’s Food Chemistry (Ed. S. Damodaran, K. Parkin, O.R. Fennema).  Food Chemistry (Ed. H.-D. Belitz, W. Grosch, P. Schieberle, M.M. Burghagen).  A Handbook of Food Chemistry (Ed. P. Chi Keung Cheung, B.M. Mehta), Springer.  Advances in Food Biochemistry (Ed. F. Yıldız). Taylor and Francis .  Food Biochemistry and Food Processing (Ed. W.K. Nip, L.M.L. Nollet, Y.H. Hui) Wiley-Blackwell. |
| Dersin Kredisi |  |
| Laboratuvar |  |
| Diğer-1 |  |