

Department of Food Engineering / Department of Food Engineering /

Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS
GM-416	BAKERY PRODUCTS TECHNOLOGY	2.00	0.00	0.00	2.00	4.00
Course Detail						
Course Language : Turkish						
Qualification Degree : Bachelor						
Course Type : Optional						
Preconditions : Not						
Objectives of the Course : To bring of knowledge and skills on physical, chemical and physicochemical properties of ingredient and additives used in bakery products, basic operation in production of bakery products, bakery equipments and its working principles, control systems for bakery, production of bakery products such as bread, cake, pastry, cookie, quality control of bakery products, HACCP in bakery, new developments in bakery industry.						
Course Contents : Course discusses production of bakery products and bakery equipment						
Recommended or Required Reading : Lecture notes; Y. H. Hui, 2006. Bakery Products Science and Technology. Blackwell Publishing, StateAvenue, Ames, Iowa 50014, USA						
Planned Learning Activities and Teaching Methods :						
Recommended Optional Programme Components :						
Course Instructors : Doç. Dr. Kamil Emre Gerçekaslan						
Instructor's Assistants :						
Presentation Of Course : Face to face						
Update Date : 2/2/2026 2:59:14 PM						
Dosya İndirilme Tarihi : 2/5/2026						

Course Outcomes

Upon the completion of this course a student :

- 1 She/he can explain basic concept and expressions related to bakery products, bakery equipments and control systems
- 2 She/he can explain between relationships the properties of bakery product and ingredient or additives used in its production.
- 3 She/he can understand operation of bakery equipments and when necessary, she/he can intervene
- 4 She/he can explain basic concept and expressions related to the production of dough, dough processing, fermentation, shaping, baking, packaging and storing
- 5 She/he can produce new bakery products
- 6 She/he can do hazard analysis in production of bakery products

Pre / Side Conditions

Course Code	Course Name	Condition	Teorical	Practice	Laboratory	Credits	ECTS

Weekly Contents

	Teoretical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1. Week	*Introduction and importance of bakery products			*Lecture notes pages 1-5	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
2. Week	*Ingredients used in production of bakery products (Flour)			*Lecture notes pages 6-31.	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
3. Week	*Ingredients used in production of bakery products (Flour)			*Lecture notes pages 6-31.	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
4. Week	*Additives used in production of bakery products (Other ingredients)			*Lecture notes pages 32-88.	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
5. Week	*Additives used in production of bakery products (Other ingredients)			*Lecture notes pages 32-88.	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
6. Week	*Additives used in production of bakery products (Other ingredients)			*Lecture notes pages 32-88.	*Lecture, question and answer	Ö.Ç.1 Ö.Ç.2
7. Week	*Processing operations in bakery products			*Lecture notes pages 89-110.	*Lecture, question and answer	Ö.Ç.3 Ö.Ç.4
8. Week	*mid-term exam					
9. Week	*Processing operations in bakery products			*Lecture notes pages 89-110.	*Lecture, question and answer	Ö.Ç.3 Ö.Ç.4
10. Week	*Bakery equipments			*Lecture notes pages 111-143.	*Lecture, question and answer	Ö.Ç.3 Ö.Ç.4
11. Week	*Bakery equipments			*Lecture notes pages 111-143.	*Lecture, question and answer	Ö.Ç.3 Ö.Ç.4
12. Week	*Oven types and operating principles			*Lecture notes pages 144-161.	*Lecture, question and answer	Ö.Ç.3 Ö.Ç.4
13. Week	*Production technologies of pasta, cake, biscuit, pastry, cookie			*Lecture notes pages 162-171.	*Lecture, question and answer	Ö.Ç.5 Ö.Ç.6
14. Week	*Production technologies of pasta, cake, biscuit, pastry, cookie			*Lecture notes pages 162-171.	*Lecture, question and answer	Ö.Ç.5 Ö.Ç.6
15. Week	*Quality control in Bakery			*Lecture notes (Quality control)	*Lecture, question and answer	Ö.Ç.5 Ö.Ç.6

Assesment Methods %

1 Ara Sınav: 40.000

3 Final : 60.000

ECTS Workload

Activities	Count	Time(Hour)	Sum of Workload
Vize	1	1.00	1.00
Final	1	2.00	2.00
Derse Katılım	14	2.00	28.00
Ders Öncesi Bireysel Çalışma	14	2.00	28.00
Ara Sınav Hazırlık	7	4.00	28.00
Final Sınavı Hazırlık	7	4.00	28.00
Total : 115.00			
Sum of Workload / 30 (Hour) : 4			
ECTS : 4.00			

Program And Outcome Relation

	P.O.1	P.O.2	P.O.3	P.O.4	P.O.5	P.O.6	P.O.7	P.O.8	P.O.9	P.O.10	P.O.11	P.O.12	P.O.13	P.O.14
	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14
L.O. 1	5	5	1	3	1	1	1	1	1	1	1	1	5	5
L.O. 2	5	5	1	1	1	1	1	1	1	1	1	1	5	5
L.O. 3	5	5	1	5	1	1	1	1	1	1	1	1	1	1
L.O. 4	5	5	1	3	1	1	1	1	1	1	1	1	5	5
L.O. 5	5	5	1	3	1	1	1	1	1	1	1	1	5	5
L.O. 6	5	5	5	5	1	1	1	1	1	1	1	1	1	1
Average	6.00	6.00	2.00	4.17	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00	4.33	4.33

Ders/Program Çıktıları İlişkisi

P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14
6	6	2	5	0	0	0	0	0	0	0	0	4	4

BEWARE OF PLAGIARISM! Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person's ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevşehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.