

Year

Hotel, Restaurant and Catering Services Department / Hotel, Restaurant and Catering Services Department /

Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS
AS130	FOOD KEEPING TECHNIQUES	2.00	0.00	0.00	2.00	4.00

Course Detail

<b>Course Language</b>	: Turkish
<b>Qualification Degree</b>	: PreBachelor
<b>Course Type</b>	: Compulsory
<b>Preconditions</b>	: Not
<b>Objectives of the Course</b>	: Introducing the protection methods aimed at controlling the spoilage of foods to the student.
<b>Course Contents</b>	: The course covers food spoilage and the factors that cause this spoilage, food hygiene and food safety systems, accepted classical and modern methods applied in food protection and the basic principles of these methods.
<b>Recommended or Required Reading</b>	: Lecture Notes and Textbook: MEB, Food Technology Food Protection Principles II: Ankara, 2011.
<b>Planned Learning Activities and Teaching Methods</b>	: Lecture
<b>Recommended Optional Programme Components</b>	: Educational Trip and Seminar
<b>Instructors</b>	: Öğr. Gör. Dr. Özlem Başar
<b>Instructor's Assistants</b>	: Öğr. Gör. Mahmut Doğan KAMIŞ
<b>Presentation Of Course</b>	: Interactive Education
<b>Update Date</b>	: 1/16/2026 1:09:51 PM
<b>Dosya İndirilme Tarihi</b>	: 1/20/2026

Course Outcomes

Upon the completion of this course a student :

- 1 They understand the mechanisms by which food spoils and are knowledgeable about ways to prevent or slow down this process.
- 2 They gain knowledge about how the food preservation methods used affect food safety and quality.
- 3 They gain knowledge about classic and modern food preservation methods.
- 4 Students can interpret the basic purposes and importance of food preservation.
- 5 They gain knowledge about traditional food preservation methods.

Pre / Side Conditions

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Weekly Contents						
	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*Definition and Importance of Food Protection Techniques			*Read Before Coming to The Lesson: Lecture Notes, Part 1(Pages 1-4)	*Lecture	Ö.Ç.4 Ö.Ç.4
2.Week	*Hygiene and Sanitation in Food and Beverage Establishments			*Read Before Coming to The Lesson: Lecture Notes, Part 2 (Pages 4-11)	*Lecture	Ö.Ç.1 Ö.Ç.2 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.4
3.Week	*Methods of Removing Microorganisms From Foods			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 1 (Pages 3-8)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
4.Week	*Methods of Slowing Microbial Activity: Technique of Protecting Foods by Cooling			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 2 (Pages 14-17)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
5.Week	*Technique of Protecting Foods by Freezing			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 2 (Pages 18-21)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
6.Week	*Technique of Protecting Foods by Drying			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 2 (Pages 22-24)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
7.Week	*Smoking Method for Meat			*Read Before Coming to The Lesson: Lecture Notes, Part 4 (Pages 23-24)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
8.Week	*VİZE					
9.Week	*Modified Atmosphere Food Protecting Technique			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 2 (Pages 25-27)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
10.Week	*Protection with Food Additives			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 2 (Pages 28-39)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
11.Week	*Methods of Killing Microorganisms: Heat Treatments			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 3 (Pages 46-53)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
12.Week	*Irradiation Methods: X, UV, Microwave			*Read Before Coming to The Lesson: MEB, Food Technology Food Protection Principles II: Ankara, 2011, Part 3 (Pages 54-62)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
13.Week	*Traditional Food Protection Techniques			*Read Before Coming to The Lesson: Lecture Notes, Part 6 (Pages 37-41)	*Lecture	Ö.Ç.1 Ö.Ç.5 Ö.Ç.1 Ö.Ç.5
14.Week	*Protection of Food with New Methods			*Read Before Coming to The Lesson: Lecture Notes, Part 7 (Pages 41-44)	*Lecture	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
15.Week	*An Overview				*Lecture	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5

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	1.00	1.00
Derse Katılım	14	3.00	42.00
Ders Öncesi Bireysel Çalışma	4	2.00	8.00
Ders Sonrası Bireysel Çalışma	4	2.00	8.00
Ara Sınav Hazırlık	7	2.00	14.00
Final Sınavı Hazırlık	10	2.00	20.00
Ödev	6	2.00	12.00
Seminer	1	1.00	1.00
			Total : 107.00
			Sum of Workload / 30 ( Hour ) : 4
			ECTS : 4.00

Program And OutcomeRelation																						
	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.15	P.O.16	P.O.17	P.O.18	P.O.19	P.O.20	P.O.21	P.O.22
	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. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Avarage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

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