



2023-2024 Academic Year
List of Courses Offered in Foreign Language

Faculty of Fisheries
Su Ürünleri Fakültesi

	Department <i>Bölüm</i>	Course Code <i>Ders Kodu</i>	ECTS <i>AKTS</i>	Course Title <i>Dersin Adı</i>	Semester <i>Dönem</i>	Course Content <i>Dersin İçeriği</i>	Academic Staff <i>Dersi Veren Öğretim Elemanı</i>	Online Available <i>Çevrimiçi</i>
1	Su Ürünleri Avlama ve İşleme <i>Fisheries and Fish Processing</i>	ESÜM 101	4	Basic Laboratory Techniques and Safety Principles	Güz / Bahar <i>Fall / Spring</i>	The objective of this course is to give information about basic laboratory techniques and safety principles to increase laboratory experience of students. Information about laboratory equipments, safety of laboratory, designing of laboratory rooms, rules for laboratory safety, risk assessment in laboratory, rules for chemical storage in laboratory, laboratory cleaning procedures, preparation of chemical solution, dilution, concentration, molarities, normality, extraction and evaporation, chemical, microbial, physical and basic analysis	Assoc. Prof. Dr. Osman Kadir Topuz	√
2	Su Ürünleri Avlama ve İşleme <i>Fisheries and Fish Processing</i>	ESÜM 102	4	Food Chemistry and Nutrition	Güz / Bahar <i>Fall / Spring</i>	Basic informations about food chemical composition, proteins, amino acids, peptides, enzymes, waters in foods, water activity, fat and lipid properties, omega3 sources and importance of omega-3 fatty acids for human health, carbohydrates, monosaccharids, disaccharids, oligosaccharides, fibrous foods, prebiotics, vitamins, lipidsoluble and aquasoluble vitamins, mineral compound sources and importance of mineral compounds for human health, digestion of foods, calculation of food calories, sport nutrition, infant and elderly nutrition. Assessment: Includes practical and project works	Assoc. Prof. Dr. Osman Kadir Topuz	√
3	Su Ürünleri Avlama ve İşleme <i>Fisheries and Fish Processing</i>	ESÜM 127	4	Meat & Seafood Technology	Güz / Bahar <i>Fall / Spring</i>	Basic informations about meat and seafood's chemical composition. Proteinous foods, proteins, amino acids, peptides, enzymes, chemical reactions in meat and seafood. Meat and Seafood sources. Meat alternatives, cell cultured meat and seafoods, new technology for meat and seafood production, importance of meats and seafoods. Imitated meat and seafoods. Biotechnological production of meat and seafoods. Cell cultured meat production systems. Energy of meat and seafood. Nutritional value of meat and seafoods. Assessment: Includes practical and project works.	Assoc. Prof. Dr. Osman Kadir Topuz	√