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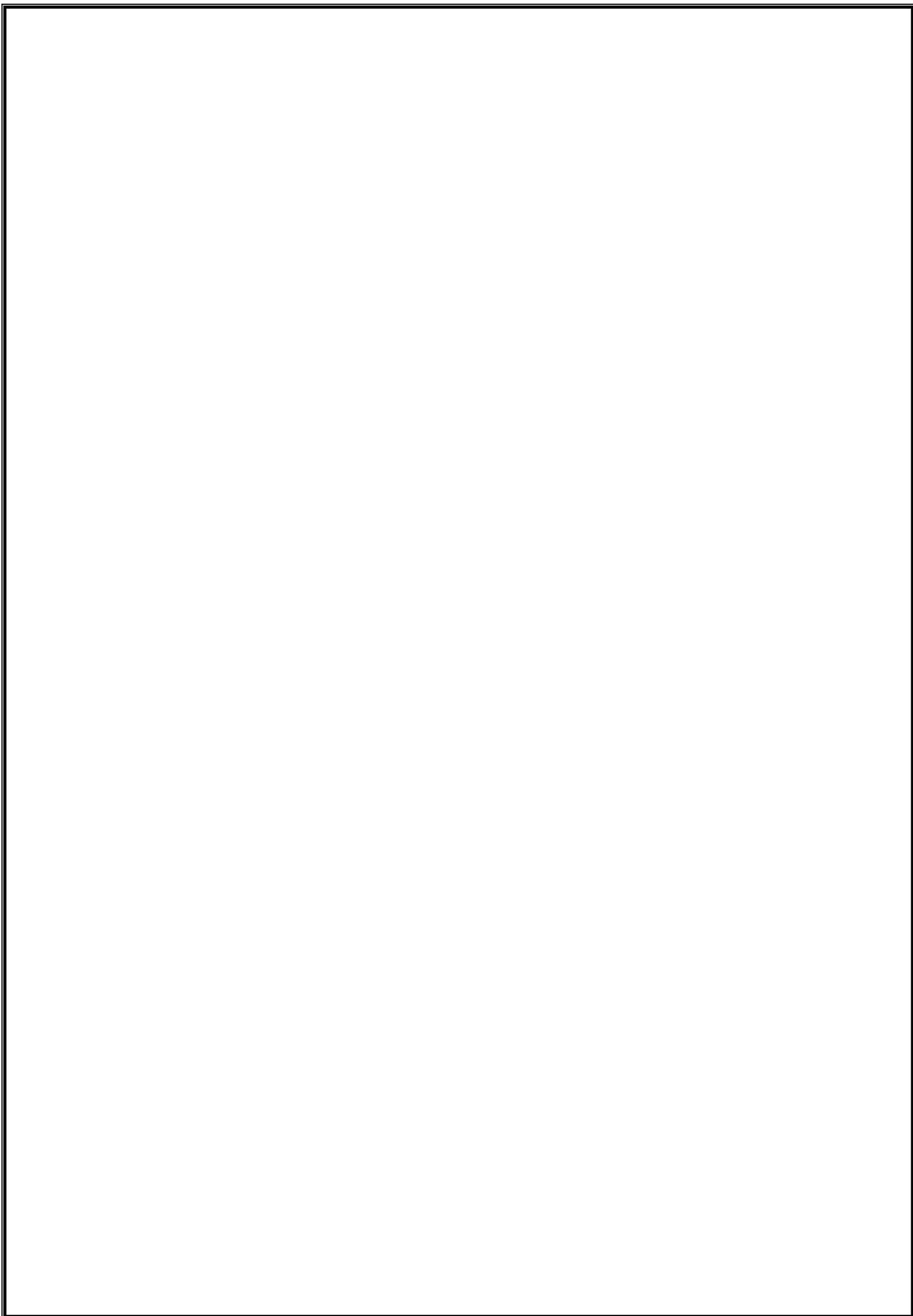
## **FOOD TECHNOLOGY**

# **UTILIZATION OF GEOTHERMAL ENERGY THROUGH THE PROCESS OF DRIED FOOD PREPARATION**

## **MODULE INFO PAGE**



Ankara, 2021



## MODULE INFO PAGE

**MODULE NAME** Occupational Health and Safety

**MODULE DURATION:** 8 study hours

**MODULE AIM** It is aimed for the individual to comprehend the importance of occupational health and safety and to employ necessary behavioral change.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

- A. Explains the purpose and importance of occupational health and safety.
- B. Recognizes the prevention methods of occupational accidents and diseases, and takes necessary measures.
- C Takes necessary precautions against the risks that may arise from hazards.
- D Takes necessary precautions in case of emergency.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Explains the importance of occupational health and safety.
		2. Explains the purpose of occupational health and safety.
		3. Explains the foundation and tasks of occupational health and safety institution.
		4. Explains the liabilities of the employer.
		5. Explains the legal rights and responsibilities of employee.
	<b>SKILLS</b>	1. Prepares poster regarding occupational health and safety.
		2. Prepares a presentation regarding legal rights and responsibilities of employees.
<b>B</b>	<b>INFORMATION</b>	1. Defines occupational accidents.
		2. Specifies the reasons for occupational accidents.
		3. Explains the definitions of occupational diseases.
		4. Specifies the reasons for occupational diseases.
		5. Specifies the prevention principles of occupational accidents and diseases in the right order.
		6. Specifies the personal protective equipment accordingly.
		7. Specifies the legal actions in case of occupational accidents and diseases.
	<b>SKILLS</b>	1. Takes necessary precautions to avoid occupational accident.

		2. Takes necessary precautions to prevent occupational diseases.
		3. Uses proper personal protective equipment.
		4. Operates work equipment in accordance with instructions.
<b>C</b>	<b>INFORMATION</b>	1. Defines hazard.
		2. Defines risk.
		3. Understands the importance of risk assessment.
		4. Explains the ergonomic risk elements.
		5. Explains the chemical risk elements.
		6. Explains the physical risk elements.
		7. Explains the biologic risk elements.
		8. Explains the psychosocial risk elements.
		9. Explains electric-based risks.
		10. Explains hand lifting and carrying principles.
		11. Explains rules of operating screened devices.
		12. Explains risks of working at height.
	<b>SKILLS</b>	1. Takes necessary measures for ergonomic risk elements.
		2. Takes necessary measures for chemical risk elements.
		3. Takes necessary measures for physical risk elements.
		4. Takes necessary measures for biological risk elements.
		5. Takes necessary measures for psychosocial risk elements.
		6. Takes necessary measures for electric based risks.
		7. Performs hand lifting and carrying properly.
		8. Operates screened devices properly.
9. Takes necessary measures for risks related to working at height.		
10. Provides workplace cleanness and order.		
<b>D</b>	<b>INFORMATION</b>	1. Example emergency situations.
		2. Explains contingency plan.
		3. Specifies basic principles of first aid.
		4. Explains flaming and protection principles of flaming.
		5. Explains explosion and protection principles of explosion.
		6. Explains fire and protection principles of fire.
		7. Explains health and safety signs.

	<b>SKILLS</b>	1. Takes necessary measures for flaming, explosion, fire, etc. emergency situations.
		2. Operates in accordance with health and safety signs.

**REMARKS ON PRACTICE**

1. Pay attention to proper tool and equipment usage.
2. Remarkable video or visuals use with regards to occupational accidents is applicable.
3. Fire extinguishing drill is applicable.

**ASSESSMENT AND EVALUATION:**

At the end of the education period, individual’s achievement level of module based learning is detected. Individual’s module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success.

Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the “Assessment and Evaluation” section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Utilization and Importance of Geothermal Energy Through the Process of Dried Food Preparation

**MODULE DURATION:** 12 study hours

**MODULE AIM** The aim of this module is to introduce the individual with relevant information and skills for the utilization of geothermal energy through the process of dried food preparation.

**PREREQUISITE:** There is no prerequisite for this module.

### LEARNING ACHIEVEMENTS OF MODULE:

- A. Understands and explains the Utilization of Geothermal Energy Through the Process of Dried Food Preparation and its importance.
- B. Is able to define geothermal energy.
- C Is aware of Geothermal Energy Sources in Turkey.
- D Is aware of Geothermal Energy Sources in the world.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Recognizes the utilization of geothermal energy through the process of dried food preparation.
		2. Defines geothermal energy.
		3. Recognizes geothermal energy sources in Turkey.
		4. Recognizes geothermal energy sources in the world.
	<b>SKILLS</b>	1. Performs utilization of geothermal energy through the process of dried food preparation.
		2. Explains the utilization of geothermal energy sources.
<b>B</b>	<b>INFO</b>	1. Is able to define geothermal energy.
		2. Specifies geothermal energy sources.
	<b>SKILLS</b>	1. Explains the utilization of geothermal energy sources.
		2. Follows the utilization of geothermal energy sources.
<b>I</b>		1. Specifies geothermal energy sources in Turkey.

<b>C</b>		2. Explains geothermal energy sources in Turkey.
		3. Recognizes institutions that utilize geothermal energy sources in Turkey.
	<b>SKILLS</b>	1. Distinguishes geothermal energy sources in Turkey.
		2. Follows geothermal energy sources in Turkey.
		3. Follows institutions that utilize geothermal energy sources in Turkey.
<b>D</b>	<b>INFORM</b>	1. Recognizes Geothermal Energy Sources in the world.
		2. Specifies Geothermal Energy Sources in the world.
		3. Explains the importance of Geothermal Energy Sources in the world.
	<b>SKILLS</b>	1. Distinguishes institutions that utilize geothermal energy sources in the world.
		2. Distinguishes geothermal energy sources in the world.

### **REMARKS ON PRACTICE**

1. Each student shall be ensured to comprehend the subject.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. Subject reinforcement shall be ensured by engaging question-answer, brain storming, lecturing methods during the process of this module.

### **ASSESSMENT AND EVALUATION:**

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the "Assessment and Evaluation" section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Dehydration Methods

**MODULE DURATION:** 18 study hours

**MODULE AIM** The aim of this module is to introduce the individual with relevant information and skills for the methods through the process of dried food preparation.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

- A. Dehydration Methods
- B. Mechanical drying.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Recognizes drying methods.
		2. Explains natural drying methods.
		3. Explains mechanical drying methods.
	<b>SKILLS</b>	1. Recognizes natural drying methods.
		2. Explains mechanical drying methods.
		3. Recognizes dehydration methods.
<b>B</b>	<b>INFORMATION</b>	1. Recognizes mechanical drying methods.
		2. Recognizes freeze drying methods.
		3. Explains vacuum drying method.
		4. Explains fluid-bed drying method.
		5. Explains microwave drying methods.
		6. Explains vacuum assisted microwave drying method.
		7. Explains microwave assisted fluid-bed drying method.
		8. Explains kiln seasoning (heat emission) drying method.
	<b>SKILLS</b>	1. Recognizes mechanical drying methods.
		2. Distinguishes kiln seasoning (heat emission) drying method.
		3. Distinguishes freeze drying method.
		4. Distinguishes vacuum drying method.
		5. Distinguishes fluid-bed drying method.
		6. Distinguishes microwave drying method.
		7. Distinguishes vacuum assisted microwave drying method.
		8. Distinguishes microwave assisted fluid-bed drying method.

## **REMARKS ON PRACTICE**

1. Each student shall be ensured to have practise.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

## **ASSESSMENT AND EVALUATION:**

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the "Assessment and Evaluation" section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Dryer Types

**MODULE DURATION:** 18 study hours

**MODULE AIM:** Ensuring the recognition of dryer types and areas of use.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

A. Dryer types.

B. Air as dehydration fluid.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATI</b>	1. Recognizes usage of air as dehydration fluid.
		2. Explains the importance of geothermal energy sources.
		3. Explains the design of dryer.
	<b>SKILLS</b>	1. Recognizes usage of air as dehydration fluid.
		2. Distinguishes the designing of geothermal source and dryers.
	<b>B</b>	<b>INFORMATION</b>
2. Recognizes the difference between chamber dryers and tunnel dryers.		
3. Explains the utilization of conveyor dryers.		
4. Recognizes the usage areas of drum dryers and pneumatic dryers.		
<b>SKILLS</b>		1. Explains the relation between heat exchangers and geothermal energy.
		2. Distinguishes the chamber dryers and tunnel dryers.
		3. Distinguishes the conveyor dryers and drum dryers.
		4. Explains the usage areas of pneumatic dryers.

## **REMARKS ON PRACTICE**

1. Each student shall be ensured to have practise.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

## **ASSESSMENT AND EVALUATION:**

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the "Assessment and Evaluation" section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Necessary Qualifications For The Food To Be Dried

**MODULE DURATION:** 6 study hours

**MODULE AIM:** Recognizes the required qualities of food to be dried prior to dehydration process and performs what to do in accordance with these qualifications.

**PREREQUISITE:** There is no prerequisite for this module.

### LEARNING ACHIEVEMENTS OF MODULE:

A. Necessary qualifications for the food to be dried.

ACHIEVEMENT	PERFORMANCE INDEX	
A	INFORMATION	1. Recognizes necessary qualifications for the food to be dried.
		2. Recognizes that being unscathed is one of the required qualities for dried food production.
		3. Recognizes that ripeness is one of the required qualities for dried food production.
		4. Explains necessary qualifications for the food.
	SKILLS	1. Distinguishes the necessary qualifications for the food to be dried.
		2. Distinguishes unscathed and ripe food.
		3. Is able to grade food.
		4. Specifies required qualities for food dehydration.

### REMARKS ON PRACTICE

1. Each student shall be ensured to have practise.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

### ASSESSMENT AND EVALUATION:

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation

criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the “Assessment and Evaluation” section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Pre-treatment of Food Dehydration

**MODULE DURATION:** 18 study hours

**MODULE AIM** Recognizes the pre-treatment process their sequence for the dried food and performs them. Recognizes the proper pre-treatment application according to the food type and is able to distinguish them.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

A. Pre-treatment of food dehydration.

B. Pre-treatment of fruits.

C Pre-treatment of vegetables.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Recognizes pre-treatment procedures of food dehydration.
		2. Explains pre-treatment procedures of food dehydration.
		3. Specifies pre-treatment procedures of food dehydration.
	<b>SKILLS</b>	1. Performs pre-treatment procedures of food dehydration.
		2. Specifies pre-treatment procedures of food dehydration.
		3. Performs pre-treatment procedures of food dehydration respectively.
<b>B</b>	<b>INFORMATION</b>	1. Recognizes pre-treatment procedures for fruits.
		2. Recognizes dipping or applying olive-oiled alkaline solution to the food.
		3. Recognizes vulcanization and explains proper application.
		4. Recognizes the advantages of vulcanization.
		5. Recognizes the disadvantages of vulcanization
	<b>SKILLS</b>	1. Performs pre-treatment procedures for fruits.
		2. Performs dipping or applying olive-oiled alkaline solution to the food.
		3. Is able to vulcanize and explains its purpose.
		4. Vulcanizes food with regards to advantages of vulcanization. Vulcanizes food by considering disadvantages of vulcanization.
<b>INFO RMA</b>	<b>INFO RMA</b>	1. Recognizes pre-treatment procedures for vegetables.

<b>C</b>		2. Recognizes how to wash vegetables in accordance with hygiene rules.
		Recognizes elimination of dirt, rocks, foreign objects.
		4. Recognizes chopping vegetables according to their shapes.
		5. Recognizes to separate food with regards to boiling styles.
		6. Recognizes boiling duration.
		7. Recognizes significant stages of steam boiling.
		8. Recognizes salting food.
		<b>SKILLS</b>
	2. Washes food according to hygiene principles.	
	3. Sorts food according to their sizes	
	4. Chops food according to requested size and shapes.	
	5. Adjusts boiling duration according to food.	
	6. Performs correct boiling duration with the steam boiling process.	
	7. Performs correct salting stages.	

**REMARKS ON PRACTICE**

1. Each student shall be ensured to have practice.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

**ASSESSMENT AND EVALUATION:**

At the end of the education period, individual’s achievement level of module based learning is detected. Individual’s module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the “Assessment and Evaluation” section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Determination Of Temperature And Duration In Accordance With The Food Types

**MODULE DURATION:** 6 study hours

**MODULE AIM** Recognizes to determine dehydration temperatures and duration according to food types and performs it.

**PREREQUISITE:** There is no prerequisite for this module.

### LEARNING ACHIEVEMENTS OF MODULE:

- A. Recognizes dehydration temperature according to food type and performs it.
- B. Recognizes dehydration duration according to food type and performs it.

ACHIEVEMENT	PERFORMANCE INDEX	
A	INFORMATI ON	1. Recognizes dehydration temperature according to food type.
		2. Recognizes dehydration temperature according to food type.
		3. Recognizes dehydration temperature for fruits.
		4. Recognizes dehydration temperature for vegetables.
	SKILLS	1. Distinguishes dehydration temperature according to food type.
		2. Adjusts dehydration temperature according to food type.
		3. Applies temperature adjustment for fruits.
		4. Specifies vegetable dehydration temperatures respectively.
B	INFORMATION	1. Recognizes determination of dehydration duration according to food type.
		2. Specifies dehydration duration according to food type.
		3. Recognizes adjustment of vegetable dehydration duration.
		4. Recognizes vegetable dehydration duration settings.
	SKILLS	1. Applies dehydration duration according to food type.
		2. Applies vegetable dehydration duration correctly.
		3. Applies fruit dehydration duration correctly.
		4. Applies dehydration duration according to food type.

### REMARKS ON PRACTICE

1. Each student shall be ensured to have practice.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.

3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

**ASSESSMENT AND EVALUATION:**

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the "Assessment and Evaluation" section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Practicing Dehydration Methods

**MODULE DURATION:** 36 study hours

**MODULE AIM** Recognizes to perform pre-treatment procedures and to dehydrate food in drying oven by adjusting duration and temperature and performs them.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

- A. Practicing dehydration methods.
- B. Major Changes During Dehydration.
- C Maintenance And Cleaning Of Drying Systems.

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Recognizes preliminary preparation for performing dehydration procedures.
		2. Recognizes operation of heat exchangers and geothermal energy.
		3. Recognizes implementation phases of dehydration.
		4. Recognizes performing dehydration in accordance with the types of food.
	<b>SKILLS</b>	1. Provides preliminary preparation for performing dehydration procedures.
		2. Operates heat exchangers and geothermal energy.
		3. Explains implementation phases of dehydration.
		4. Performs dehydration procedures in accordance with the types of food.
<b>B</b>	<b>INFORMATION</b>	1. Recognizes major changes during dehydration.
		2. Recognizes physical changes during dehydration.
		3. Recognizes soluble matter migration formed during dehydration.
		4. Recognizes shell formation during dehydration.
		5. Recognizes physical changes during dehydration such as shrinkage.
		6. Recognizes bulk density changes during dehydration.

	<b>SKILLS</b>	1. Specifies major changes during dehydration.
		2. Explains the reasons of physical changes during dehydration process.
		3. Explains the reasons of soluble matter migration formed during dehydration process.
		4. Explains the reason of shell formation during dehydration process.
		5. Explains the reasons of physical changes during dehydration such as shrinkage.
		6. Explains the reasons of bulk density changes during dehydration process.
<b>C</b>	<b>INFORMATI</b>	1. Recognizes how to maintain drying systems.
		2. Recognizes how to repair drying systems.
		3. Recognizes how to clean drying systems.
		4. Recognizes pre-maintenance checks of drying systems.
	<b>SKILLS</b>	1. Maintains drying systems.
		2. Repairs drying systems.
		3. Cleans drying systems.
		4. Applies pre-maintenance on drying systems.

### REMARKS ON PRACTICE

1. Each student shall be ensured to have practice.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

### ASSESSMENT AND EVALUATION:

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple

learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the “Assessment and Evaluation” section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Final procedures Of Dried Food

**MODULE DURATION:** 18 study hours

**MODULE AIM** Recognizes final procedures for dried food such as packing, labeling, storing and performs them.

**PREREQUISITE:** There is no prerequisite for this module.

**LEARNING ACHIEVEMENTS OF MODULE:**

A. Final procedures of dried food.

B. Cooling dried vegetables.

C Packing.

D Labeling

EN. Storage

ACHIEVEMENT	PERFORMANCE INDEX	
<b>A</b>	<b>INFORMATION</b>	1. Recognizes final procedures of dried food.
		2. Recognizes the sequence of final process for dried food.
	<b>SKILLS</b>	1. Performs final procedures of dried food.
		2. Explains the sequence of final procedures for dried food.
<b>B</b>	<b>INFORMATION</b>	1. Recognizes the importance of cooling dried vegetables.
		2. Recognizes the stages of cooling dried vegetables.
	<b>SKILLS</b>	1. Performs cooling dried vegetables.
		2. Performs the stages of cooling dried vegetables.
<b>C</b>	<b>INFORMATION</b>	1. Recognizes the stages of packing.
		2. Recognizes how to prepare dried food for packing phase.
		3. Recognizes how to pack dried food.
		4. Recognizes how to check packed food.
	<b>SKILLS</b>	1. Specifies the stages of packing.
		2. Explains how to prepare dried food for packing phase.

		3. Explains how to pack dried food.
		4. Performs checks on packed food.
<b>D</b>	<b>INFORMATION</b>	1. Recognizes fundamentals of labeling.
		2. Recognizes points to be considered for labeling.
		3. Checks whether the required data about the food is available on the label.
		4. Recognizes to check labeling with all dried food.
	<b>SKILLS</b>	1. Performs fundamentals of labeling.
		2. Explains points to be considered for labeling.
		3. Checks whether the required data about the food is available on the label.
		4. Checks labeling with all dried food.
<b>E</b>	<b>INFORMATION</b>	1. Recognizes the proper specifications of storage environment.
		2. Recognizes to ensure precautions against adverse conditions with storage.
		3. Recognizes how to organize storage environment.
		4. Recognizes the classification of product storage.
	<b>SKILLS</b>	1. Ensures the proper environment for storage.
		2. Take precautions against adverse conditions with storage.
		3. Ensures organization of storage environment.
		4. Classifies products to be stored.

### REMARKS ON PRACTICE

1. Each student shall be ensured to have practice.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

### ASSESSMENT AND EVALUATION:

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the

determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the “Assessment and Evaluation” section of occupational education framework programme shall be considered for assessment and evaluation activities.

## MODULE INFO PAGE

**MODULE NAME** Evaluation Of Drying Process

**MODULE DURATION:** 6 study hours

**MODULE AIM** Recognizes assessment upon the last stage of dried food and performs it.

**PREREQUISITE:** There is no prerequisite for this module.

### LEARNING ACHIEVEMENTS OF MODULE:

A. Evaluation of drying process

ACHIEVEMENT	PERFORMANCE INDEX	
A	INFORM	1. Recognizes assessment of final procedures for dried food.
		2. Recognizes product assessment by considering evaluation criteria.
	SKILLS	1. Performs assessment of final procedures for dried food.
		2. Performs product assessment by considering evaluation criteria.

### REMARKS ON PRACTICE

1. Each student shall be ensured to have practice.
2. All possible measures shall be taken for risks and hazards related to occupational health and safety.
3. This module shall include highlighting activities such as self-audit, personal hygiene, self-responsibility, interoperability and relevant value, manner behaviors during processes.

### ASSESSMENT AND EVALUATION:

At the end of the education period, individual's achievement level of module based learning is detected. Individual's module success is determined by considering the rate of success of learning outcome. Success in learning achievements is evaluated holistically for the determination of success. Proper assessment and evaluation tools shall be selected for the assessment and evaluation activities in accordance with learning achievements. Evaluation criteria shall be formed of performance indexes. Single assessment tool may evaluate multiple learning achievements. Performance index related to learning achievements is mentioned in upper table. The remarks at the "Assessment and Evaluation" section of occupational education framework programme shall be considered for assessment and evaluation activities.