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FOOD ENGINEERING (MSC)

Course Structure Diagram with Credits

1st Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GDM 500	SEMINAR	Compulsory	0+2	4.00	4.00
GDM 523	SCIENTIFIC RESEARCH METHODS AND ETHICS	Compulsory	3+0	7.50	7.50
GDM 721	THESIS CONSULTANCY 1	Compulsory	0+1	2.00	2.00
GDM 722	THESIS CONSULTANCY 2	Compulsory	0+1	2.00	2.00
GDM 509	FOOD LIPIDS	Elective	3+0	7.50	7.50
GDM 515	CHROMATOGRAPHIC METHODS IN FOOD ANALYSES	Elective	3+0	7.50	7.50
GDM 517	STATISTICAL DATA ANALYSIS	Elective	3+0	7.50	7.50
GDM 521	BIOCHEMICAL CHANGES IN FOODS	Elective	3+0	7.50	7.50
GDM 539	LACTIC ACID BACTERIA IN FOOD INDUSTRY	Elective	3+0	7.50	7.50
GDM 541	METHODS IN CEREAL AND CEREAL PRODUCTS ANALYSES	Elective	3+0	7.50	7.50
GDM 543	FOOD PROTEINS	Elective	3+0	7.50	7.50
GDM 545	EMERGING FOOD TECHNOLOGIES	Elective	3+0	7.50	7.50
GDM 549	HEAT TRANSFER IN FOOD ENGINEERING	Elective	3+0	7.50	7.50
GDM 553	ENZYME TECHNOLOGY AND APPLICATIONS IN FOOD INDUSTRY	Elective	3+0	7.50	7.50
GDM 560	HALAL FOOD PRODUCTION AND CERTIFICATION	Elective	3+0	7.50	7.50
YBD 501	ENGLISH-I	Elective	6+0	7.50	7.50

The students are to take a total of 30 ECTS every semester giving priority to compulsory courses.

2nd Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GDM 500	SEMINAR	Compulsory	0+2	4.00	4.00
GDM 721	THESIS CONSULTANCY 1	Compulsory	0+1	2.00	2.00
GDM 722	THESIS CONSULTANCY 2	Compulsory	0+1	2.00	2.00
GDM 501	CEREAL CHEMISTRY	Elective	3+0	7.50	7.50
GDM 506	SNACK FOOD TECHNOLOGY	Elective	3+0	7.50	7.50
GDM 524	SWEETENERS IN FOOD INDUSTRY	Elective	3+0	7.50	7.50
GDM 526	MEAT PROCESS ENGINEERING	Elective	3+0	7.50	7.50
GDM 544	QUALITY AND SAFETY SYSTEMS IN FOOD INDUSTRY	Elective	3+0	7.50	7.50
GDM 550	LIPID CHEMISTRY	Elective	3+0	7.50	7.50
GDM 556	SPECTROSCOPIC TECHNIQUES IN FOOD ANALYSIS	Elective	3+0	7.50	7.50
GDM 558	FRUIT AND VEGETABLE PROCESSING TECHNOLOGY	Elective	3+0	7.50	7.50
GDM 560	HALAL FOOD PRODUCTION AND CERTIFICATION	Elective	3+0	7.50	7.50

The students are to take a total of 30 ECTS every semester giving priority to compulsory courses.

3rd Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GDM 711	THESIS STUDIES 1	Compulsory	0+1	25.00	25.00
GDM 712	THESIS STUDIES 2	Compulsory	0+1	25.00	25.00
GDM 751	SPECIAL FIELD COURSE 1	Compulsory	4+0	5.00	5.00
GDM 752	SPECIAL FIELD COURSE 2	Compulsory	4+0	5.00	5.00

The students are to take a total of 30 ECTS every semester giving priority to compulsory courses.

4th Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GDM 711	THESIS STUDIES 1	Compulsory	0+1	25.00	25.00
GDM 712	THESIS STUDIES 2	Compulsory	0+1	25.00	25.00

GDM 751	SPECIAL FIELD COURSE 1	Compulsory	4+0	5.00	5.00
GDM 752	SPECIAL FIELD COURSE 2	Compulsory	4+0	5.00	5.00
The students are to take a total of 30 ECTS every semester giving priority to compulsory courses.					