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FOOD ENGINEERING

Course Structure Diagram with Credits

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1st Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
AI 101	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION I	Compulsory	2+0	2.00	2.00
FİZ 117	PHYSICS-I	Compulsory	3+1	6.00	6.00
GM 107	BIOLOGY	Compulsory	3+1	5.00	5.00
GM 111	INTRODUCTION TO COMPUTER AND SYSTEMS	Compulsory	2+0	2.00	2.00
GM 113	FOREIGN LANGUAGE I	Compulsory	2+0	2.00	2.00
KİM 111	GENERAL CHEMISTRY-I	Compulsory	3+1	5.00	5.00
MAT 111	MATHEMATICS I	Compulsory	4+0	6.00	6.00
TD 101	TURKISH LANGUAGE I	Compulsory	2+0	2.00	2.00

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
AI 102	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION II	Compulsory	2+0	2.00	2.00
FİZ 118	PHYSICS-II	Compulsory	3+1	6.00	6.00
GM 109	TECHNICAL AND ENGINEERING DRAWINGS	Compulsory	2+0	2.00	2.00
GM 112	INTRODUCTION TO FOOD ENGINEERING	Compulsory	2+0	3.00	3.00
GM 116	FOREIGN LANGUAGE II	Compulsory	2+0	2.00	2.00
GMK 112	CAREER PLANNING	Compulsory	1+0	2.00	2.00
KİM 112	GENERAL CHEMISTRY- II	Compulsory	3+1	5.00	5.00
MAT 112	MATHEMATICS II	Compulsory	4+0	6.00	6.00
TD 102	TURKISH LANGUAGE II	Compulsory	2+0	2.00	2.00

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3rd Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 203	ORGANIC CHEMISTRY	Compulsory	3+2	6.00	6.00
GM 205	FLUID MECHANICS	Compulsory	3+0	5.00	5.00
GM 207	MATERIAL AND ENERGY BALANCES	Compulsory	3+0	4.00	4.00
GM 213	FOOD CHEMISTRY I	Compulsory	2+0	4.00	4.00
GM 219	PACKAGING AND MATERIALS SCIENCE	Compulsory	3+0	3.00	3.00
İSG 231	OCCUPATIONAL HEALTH AND SAFETY I	Compulsory	2+0	2.00	2.00
MAT 221	DIFFERENTIAL EQUATIONS	Compulsory	4+0	6.00	6.00

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4th Semester Course Plan

Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 202	HEAT TRANSFER	Compulsory	3+0	4.00	4.00
GM 204	FOOD BIOCHEMISTRY	Compulsory	3+0	4.00	4.00
GM 208	ENGINEERING THERMODYNAMICS	Compulsory	3+0	3.00	3.00
GM 212	MASS TRANSFER	Compulsory	3+0	3.00	3.00
GM 214	FOOD CHEMISTRY II	Compulsory	2+0	4.00	4.00
GM 220	STATISTICAL METHODS IN ENGINEERING STUDIES	Compulsory	3+2	4.00	4.00
GM 222	ANALYTICAL CHEMISTRY	Compulsory	3+2	6.00	6.00
İSG 230	OCCUPATIONAL HEALTH AND SAFETY II	Compulsory	2+0	2.00	2.00

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5th Semester Course Plan					
Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 303	INSTRUMENTAL FOOD ANALYSIS	Compulsory	3+0	5.00	5.00
GM 307	UNIT OPERATIONS	Compulsory	3+0	5.00	5.00
GM 311	FOOD BIOTECHNOLOGY	Compulsory	3+0	4.00	4.00
GM 317	GENERAL MICROBIOLOGY LAB.	Compulsory	0+2	2.00	2.00
GM 319	GENERAL MICROBIOLOGY	Compulsory	3+0	5.00	5.00
GM 335	REACTION KINETICS	Compulsory	2+0	3.00	3.00
GM341	TRAINING I	Compulsory	0+0	6.00	6.00

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

6th Semester Course Plan					
Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 302	FRUIT AND VEGETABLE TECHNOLOGY	Compulsory	3+0	5.00	5.00
GM 304	CEREAL TECHNOLOGY	Compulsory	3+0	5.00	5.00
GM 306	FOOD ANALYSIS	Compulsory	2+0	4.00	4.00
GM 316	FOOD ANALYSIS AND TECHNOLOGY LAB. I	Compulsory	0+2	3.00	3.00
GM 318	FOOD MICROBIOLOGY LAB.	Compulsory	0+2	2.00	2.00
GM 320	FOOD MICROBIOLOGY I	Compulsory	3+0	5.00	5.00
GM 322	FOOD QUALITY CONTROL AND LEGISLATION	Compulsory	2+0	3.00	3.00
GM 325	FOOD MACHINERY AND EQUIPMENTS	Compulsory	2+0	3.00	3.00

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7th Semester Course Plan					
Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 401	MEAT TECHNOLOGY	Compulsory	3+0	5.00	5.00
GM 403	DAIRY TECHNOLOGY	Compulsory	3+0	5.00	5.00
GM 405	LIPID TECHNOLOGY	Compulsory	3+0	5.00	5.00
GM 411	FOOD ENGINEERING DESIGN AND PRACTISES I	Compulsory	0+2	3.00	3.00
GM 413	FOOD ANALYSIS AND TECHNOLOGY LAB. II	Compulsory	0+2	3.00	3.00
GM 480	ENGINEERING ETHICS AND HUMANISTIC VALUES	Compulsory	2+0	3.00	3.00
GM 481	PROCESS MANAGEMENT AND CONTROL	Compulsory	2+0	3.00	3.00
GM454	ENTERPRISE I	Compulsory	2+0	3.00	3.00

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8th Semester Course Plan					
Course unit code	Course unit title	Type of course unit	Lecture + Recitation	Local credits	ECTS credits
GM 402	PRINCIPALS OF NUTRITION	Compulsory	2+0	3.00	3.00
GM 404	FOOD MICROBIOLOGY II	Compulsory	2+0	2.00	2.00
GM 410	GRADUATION PROJECT	Compulsory	0+2	2.00	2.00
GM 412	BUSINESS ENGLISH	Compulsory	2+0	2.00	2.00
GM 455	ENTERPRISE II	Compulsory	2+0	3.00	3.00
GM 482	FOOD ENGINEERING DESIGN AND PRACTISES II	Compulsory	0+2	3.00	3.00
GM441	TRAINING II	Compulsory	0+0	6.00	6.00
GM 323	FOOD HYGIENE AND SANITATION	Elective	2+0	3.00	3.00
GM 326	TECHNICAL WRITING IN ENGLISH	Elective	2+0	3.00	3.00
GM 327	FOOD PROCESS APPLICATIONS	Elective	2+0	3.00	3.00
GM 328	ORAL COMMUNICATION IN ENGLISH	Elective	2+0	3.00	3.00
GM 420	FOOD FERMENTATIONS	Elective	2+0	3.00	3.00
GM 421	FOOD ADDITIVES AND TOXICOLOGY	Elective	2+0	3.00	3.00
GM 451	TECHNOLOGY OF FRUIT JUICE AND SOFT DRINKS	Elective	2+0	3.00	3.00
GM 457	DAIRY PRODUCTS	Elective	2+0	3.00	3.00
GM 460	SENSORY ANALYSIS	Elective	2+0	3.00	3.00
GM 461	SPECIAL FOODS	Elective	2+0	3.00	3.00
GM 462	FOOD QUALITY AND SAFETY MANAGEMENT	Elective	2+0	3.00	3.00
GM 470	GENETICALLY MODIFIED FOODS	Elective	2+0	3.00	3.00
GM 477	INNOVATION I	Elective	2+0	3.00	3.00
GM 478	PRINCIPLES OF FOOD PACKAGING	Elective	2+0	3.00	3.00
GM 479	FOOD PRESERVATION METHODS	Elective	2+0	3.00	3.00

MTH 334	INSTRUMENTAL ANALYSIS-CHROMATOGRAPHY	Elective	2+0	3.00	3.00
SB 309	PLANT ORGANIZATION AND MANAGEMENT	Elective	2+0	3.00	3.00
SB 427	HISTORY OF SCIENCE AND PHILOSOPHY	Elective	2+0	3.00	3.00
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