

1. TERM					
Code / Credit	Course	Semester	Contents	Content Details of Lecturer	Department
AİT101	ATATURK'S PRINCIPLES AND REVOLUTION OF HIST. I	1	* Basic Concepts * Causes of the Collapse of the Ottoman Empire * Turkish Modernization Movement * The First World War * Turkish National Struggle		Food Technology
YDİ131	FOREIGN LANGUAGE I	1	Time clauses, what-who-where (wh) questions, helping verbs (am,is,are), Countries and cities, present continuous tense, many and how much, prepositions,have-hasgot, how many, there is-there are, quiz.	Lecturer Duygu YIKMIŞ MERKİT	Food Technology
TRD101	TURKISH LANGUAGE I	1	Definition of language, language and communication, language-thought-nation-literature-culture relationship, types of language, languages on earth, the place of Turkish among world languages, the historical development of Turkish written language, the present state of Turkish and its span.		Food Technology
TGT110	FOOD CHEMISTRYAND BIOCHEMISTRY	1	History of food chemistry and biochemistry, Chemical bonding, Water chemistry, Water activity, Definition of pH, Organic and inorganic components, Carbohydrates, Status of carbohydrates in foodstuffs, Amino acids, Classification of proteins, Denaturation of proteins, Lipids, Classification of fatty acids, Glycerides , Enzymes, Classification and nomenclature of enzymes, Vitamins, Mineral substances.	Assistant Professor Hevidar ALP	Food Technology
TGT107	PRENCIPLES OF FOOD PROCESSING I	1	Structure of foods, size reduction (grinding, shredding, slicing, etc.), mixing process, emulsification, centrifugation, heat treatment, heating methods of food, cooling process (cold storage and frozen storage, cooling systems).	Lecturer Caglar Mert AYDIN	Food Technology



ENF101	COMPUTER	1	Basic concepts related to information technologies, software and hardware, operating systems in general, Word, Powerpoint and Excel programs from Microsoft Office software	Lecturer Enver YAZĞILI	Food Technology
MAT153	BASIC MATHEMATIC	1	Numbers and number sets, decimal numbers, exponential and rooted numbers, identities and multipliers, absolute value, simple inequalities, ratio-ratio, problems, operation and modular arithmetic, functions.		Food Technology
KİM101	GENERAL CHEMISTRY	1	Basic concepts; Article, Characteristics and Classification of Matter, Element, Compound, Mixture and Other Chemical Concepts, Structure of Atom, Atomic and Molecular Weight, atom-gr, Introduction to Periodic Table; atoms Electron Structure, Electron Array Number and Trajectory Symbols and Valens, Ion and Molecule Structure, Compound Creation, Writing and Nomenclature of Compound Formulas, Chemical Equations, Composition by weight,% composition, composition by volume, simple and molecular formula Determination of Mol Concept and Avagadro Number, Mol concept in calculations Usage, Chemical Reactions and Chemical Equations, Stoichiometry, Chemical Reactions in Solution, Molarity, Solution of Solution, Solution Stoichiometry of Reactions, Determination of Limiting Component, Reaction Other Topics in Stoichiometry; Theoretical Yield, Experimental Yield,% Yield, Acids, Bases, Chemical	Assistant Professor Hakan ŞAHAL	Food Technology

			Equilibrium		
TGT101	FOOD SCIENCE	1	<p>1-Definition of food science, activities of food industry.</p> <p>2-Factors that cause food spoilage and loss</p> <p>Be.</p> <p>3-Physical, chemical, biochemical, microbiological changes in foods and distortions.</p> <p>4-Principles of methods used in food preservation and their introduction (Cold and freeze preservation, drying and concentration, pasteurization and sterilization, chemicals, ster)</p> <p>5- Transportation and processing of raw materials for each food group, packaging of food products, storage and distribution issues.</p>	Assistant Professor Hakan ŞAHAL	Food Technology
TGT106	FOOD MICROBIOLOGY	1	<p>Microorganism food relations, important microorganisms in foods, sources of microbial contamination, indicators and pathogenic microorganisms in food, causes and symptoms of food poisoning and foodborne microbial diseases, microbial spoilage in foods (microbial spoilage in meat and meat products, pathogenic microorganisms and preservation methods, milk and milk products microbial spoilage, pathogenic microorganisms and conservation methods, microbial spoilage in egg and egg products, pathogenic microorganisms and conservation methods, microbial spoilage in fruit and vegetable products, pathogenic microorganisms and preservation methods, microbiological spoilage in canned foods, microbial spoilage in cereals and cereals, microbial spoilage in fermented products microbial spoilage in other foods, fermentation microbiology and</p>	Assistant Professor Hevidar ALP	Food Technology



			fermented foods, haccp in foods, rapid microbiological methods.		
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2. TERM					
Code / Credit	Course	Semester	Contents	Content Details of Lecturer	Department
YDİ132	FOREIGN LANGUAGE II	2	Using be and have, Present Progressive tense ,Past Progressive tense, Nouns some-any, Some special verbs and expressions, Simple past tense, Expressing ability, Nouns pronouns, Making comparisons, Superlative forms, Present perfect tense, Adjectives, Adverbs.	Lecturer Duygu YIKMIŞ MERKİT	Food Technology
TGT102	PRENCIPES OF NUTRITION	2	Definition of nutrition, components of foods and functions of nutrients, energy in terms of nutrition, energy sources and calculations, carbohydrates, proteins, fats, vitamins, water, mineral substances, nutrition, feeding patterns and habits, food forms, meaning and importance of nutrition, healthy nutrition, unbalanced nutrition and malnutrition as a result of nutrition, diseases, the importance of adequate and balanced nutrition, food components in the place and importance of nutrition and different nutritional status	Assistant Professor Hevidar ALP	Food Technology
TGT104	OPERATIONAL HYGIENE AND SANITATION	2	1-Definition and Importance of Hygiene and Sanitation, 2- Microorganisms and Sanitation, 3-Food Health Risks, Contamination Sources, 4 Water Hygiene, 5-Cleaning and Detergents, 5- Cleaning Methods, Disinfection and Disinfectants, 6- Personnel Hygiene, Business Design and Sanitation, 7-Sanitation of Equipment and Equipment, Air and Sanitation, 8- Pest and Food Methods in Food Industry, 9- Food Industry Waste, Environmental Problems and	Assistant Professor Hevidar ALP	Food Technology

			Purification Methods		
TGT114	STATISTIC	2	Basic statistics, variable and change concepts, variable types, frequency distributions, sample and population, descriptive sample statistics, standard deviation, variation, probability theories, frequency concepts, probability distributions, sampling, sampling methods, statistical interpretation, estimation, hypothesis concept, hypothesis testing, variance analysis, regression and correlation analysis are given. Statistical analysis of data obtained from analysis of foods, statistical methods. Basic statistical concepts, distributions and measurements. Significance control, t-test, regression and correlation.		Food Technology
TRD102	TURKISH LANGUAGE II	2	Expression concept. Ways of improving thought. Expression forms. General features of reading, listening, speaking and writing. Oral expression and oral expression types. Written expression and written expression types.	Lecturer Mehmet DEMİRBAĞ	Food Technology
AİT102	ATATURK'S PRICIPLES AND REVOLUTION OF HISTORY II	2	Atatürk's reforms * Turkish Foreign Policy in Atatürk's period * Atatürk's principles * Political developments in Turkey and the world after 1938.		Food Technology
TGT108	PRENCIPLES OF FOOD PROCESSING II	2	students will learn food contaminants and spoilage agents, microbial contaminants and transmission routes, factors affecting and directing microbial growth, microbial food spoilage, food preservation techniques and product safety, classification of food preservation methods according to their functions, barrier parameters used in food preservation, original processing techniques to be applied according to foods	Lecturer Caglar Mert AYDIN	Food Technology
TGT112	OCCUPATIONAL HEALTH AND	2	Principles of safe operation in food processing facilities,	Assistant Professor	Food Technology

	SAFETY		research-development and quality control laboratories, emergency measures to be taken in accidents and first aid. Importance of use water and disinfectants in food processing facilities in terms of occupational health and safety. Safe use of machinery, equipment and equipment used in food processing plants and laboratories and safety measures to be taken.	Hakan ŞAHAL	
TGT	LABORATORY TECHNIQUES	2	Definition of laboratory and properties of laboratories, importance of laboratory applications, laboratory properties, laboratory accidents, materials used in laboratory, importance of equipment and equipments in food laboratories, chemicals and solutions, preparation of solutions, general chemical analysis, physical-chemical-microbiological analysis.	Assistant Professor Hakan ŞAHAL	Food Technology
	Optional Lesson	2			Food Technology
KÜR102	KURDISH	2			Food Technology
ZAZ102	ZAZAISH	2			Food Technology

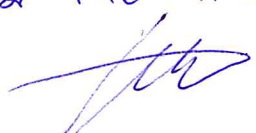
3. TERM					
Code / Credit	Course	Semester	Contents	Content Details of Lecturer	Department
STJ111	INTERNSHIP	3			Food Technology
TGT209	TECHNOLOGY OF FERMENTED FOODS	3	Starter cultures used in fermentation, Basic principles of fermenters and fermenters, Production of fermented meat products, Production of fermented cereal products, Production of fermented fruit and vegetable products, Production of wine and wine from alcoholic beverages.	Assistant Professor Hevidar ALP	Food Technology
TGT203	TECNOLOGY OF MEAT AND MEAT	3	Physical, chemical, sensory, microbiological and biochemical	Lecturer Caglar Mert	Food Technology

	PRODUCTS		properties of meat, preservation methods and issues related to the processing of meat products.	AYDIN	
TGT205	PACKAGING IN FOOD INDUSTRY	3	The course is aimed to provide the students with the knowledge of the basic concepts of packaging materials, the importance of packaging technology in the food industry and to provide information about the problems that may be encountered about packaging material.	Assistant Professor Hakan ŞAHAL	Food Technology
TGT201	PROCESSING TECHNOLOGY OF FRUIT AND VEGETABLE	3	Composition of fruit vegetables, preservation, preserving, tomato paste, jam, jelly and marmalade and dried processing, different processing methods, quality criteria, during processing and storage of deterioration and contain protection methods that may occur.	Lecturer Çağlar Mert AYDIN	Food Technology
TGT207	TECHNOLOGY OF DAIRY AND DAIRY PRODUCTS	3	The composition of milk covers the processing of milk and the production of milk products	Lecturer Çağlar Mert AYDIN	Food Technology
TGT213	FOOD ANALYSIS	3	Food analysis methods and rules in food laboratory	Lecturer Çağlar Mert AYDIN	Food Technology
	Optional Lesson	3			Food Technology
GİR222	ENTREPRENEURSHIP	3	In this course, the conceptual framework of entrepreneurship, approaches, functions, process, entrepreneurship culture, local and international context of entrepreneurship and entrepreneurship ethics will be discussed.	Lecturer Çağlar Mert AYDIN	Food Technology
TGT221	QUALITY SAFETY AND STANDARDS	3	1- To understand the definition and importance of the standard, 2-Quality and quality concepts, 3- Benefits of standardization to producer, consumer and economy. 4-standardization work in Turkey, TSE tasks, 5-Turkey until the certification work of regional and international standardization activities.		Food Technology
TGT223	BUSINESS ADMINISTRATION	3			Food Technology

4. TERM					
Code / Credit	Course	Semester	Contents	Content Details of Lecturer	Department
TGT212	COOLING TECHNOLOGIES AND STORAGE	4	Including technique of cooling of foods, cooling equipment used and the impact of cooling on food stuffs	Lecturer Caglar Mert AYDIN	Food Technology
TGT224	DESIGN OF FOOD OPERATING	4	Collection, comparison and use of technical or commercial information, evaluation of the information obtained, timing of the planning of the project and monitoring of its development, evaluating the results obtained, making meaningful results, creating recommendations and recommendations to implement, presenting the project findings in a clear, concise, logical manner .	Assistant Professor Hevidar ALP	Food Technology
TGT206	EDIBLE OIL TECHNOLOGY	4	Course content include quality parameters considered when raw material used in vegetable oil production purchase and oil production and modification of oils	Assistant Professor Hakan ŞAHAL	Food Technology
TGT208	TECHNOLOGY OF SEAFOOD	4	The definition, physiological and chemical structure of aquaculture, processing technologies of various aquaculture and process flow charts. Deterioration of seafoods, determination and causes, by-products technologies in seafood, hygiene and sanitation in seafood products, demonstration of quality control methods in seafood, evaluation of the results of analysis, methods of application of food codex and standards in seafood.	Assistant Professor Hevidar ALP	Food Technology

TGT210	FOOD LEGISLTION AND PROFESSIONAL ETHICS	4	Food Legislation; is a set of rules that determines the minimum quality and hygiene criteria that foodstuffs have to carry. The main objective in the preparation of food legislation is to protect the consumer from hygienic and economic aspects by ensuring food safety. In addition, food legislation provides positive contributions such as preventing unfair competition in the food sector, contributing to the development of the sector and ensuring the country's reputation. In this context, Turkish Food Legislation Regulations are examined.	Assistant Professor Hakan ŞAHAL	Food Technology
TGT220	RESEARCHES TECHNIQUES AND SEMINARY	4	Presentation of Research Techniques, different approaches in research methods, commonly used research techniques, research steps, data collection and analysis, interpretation, report writing principles, bibliography and footnote demonstration techniques.	Assistant Professor Hevidar ALP	Food Technology
TGT211	CEREAL PROCECSSING TECHNOIOLOGY	4	Grain types and properties, wheat milling, flour production and production of bread and quality factors in cereal products	Lecturer Caglar Mert AYDIN	Food Technology
TGT215	FOOD INDUSTRY BUSINESS ECONOMY	4	The content will include agro-industry interaction with the role and development of the food industry in Turkey's economy, the concept of basic concepts and food agro-industrial enterprises with the industry about business economics, production function, marketing function, finance function, personnel management and support functions in business covers the	Lecturer Caglar Mert AYDIN	Food Technology

Caglar Mert AYDIN



			topic.		
TGT202	FOOD ADDITIVES	4	Food additives, determination of road and usage limits for the acceptance of additives	Assistant Professor Hakan ŞAVAL	Food Technology
TGT204	SPECIAL FOODS TECHNOLOGY	4	Evaluation of production technologies of foods such as sugar, cocoa and chocolate, confectionery, tea and coffee and solutions to problems during production of these products.	Lecturer Caglar Mert AYDIN	Food Technology