						Т.	C. IK UNIVERS						
			VO					AL SCIENCES					
			100				FOOD PROC						
							LOGY PROG						
							CATALOG						
							CATALOG						
						FIRST	YEAR						
Code	1. Class 1. Term (1. Semester)	C/E	т	Р	С	1	Code	1. Class 2. Term (2. Semester)	C/E	т	Р	с	ECTS
-	History of Atatürk Principles and Revoluti	C	2	0	2	2	-	History of Atatürk Principles and Revoluti	C	2	0	2	2
-	English-I	C	3	0	3	3	·	English-II	C	3	0	3	3
7	Mathematic	С	3	0	3	4		General Chemistry-II	С	3	0	3	3
5316103	General Chemistry-I	С	3	0	3	4	5316104	Unit Operations in Foods-II	С	3	0	3	3
-	Unit Operations in Foods-I	С	4	0	4	4		Food Microbiology	С	2	1	3	3
5316107	Laboratory Techniques	С	3	1	4	4		Food Biotechnology	С	2	0	2	2
								Intership	С				8
	COMPULSORY COURSES		18	1	19	21		COMPULSORY COURSES		15	1	16	24
	ELECTIVE COURSES					9		ELECTIVE COURSES					6
	TOTAL OF TERM					30		TOTAL OF TERM					30
	ELECTIVE COURSES							ELECTIVE COURSES					
0104101	Physical Education-I	Е	1	1	0	2	0104102	Physical Education-II	Е	1	1	0	2
0105101	Music-I	E	1	1	0	2	0105102	Music-Iı	E	1	1	0	2
5316010	Local Products Technology	E	2	0	2	3	5316020	Office Program	E	2	1	3	3
5316011	Nutrition Principles	E	2	0	2	3	5316021	Ready Food Technology	E	2	0	3	3
5316012	Occupational Health and Safety-I	E	2	0	2	3	5316022	Special Food Technology	E	2	0	3	3
5316013	Professional Ethics	E	2	0	2	3	5316023	Occupational Health and Safety-II	E	2	0	2	2
5316014	General Microbiology	E	2	1	3	3							
								Collective Elective Course*	E				
			1			1	ID YEAR			1	1	1	1
-	2. Class 1. Term (3. Semester)	C/E	Т	Р	С		Code	2. Class 2. Term (4. Semester)	C/E	Т	Р	С	ECTS
7	Turkish Language-I	С	2	0	2	2		Turkish Language-II	С	2	0	2	2
	Digital Literacy	С	2	0	0	3		Meat and Products Technology-II	С	3	1	4	4
	Meat and Products Technology-I	С	3	1	4	4		Milk and Products Technology-II	С	3	1	4	4
-	Milk and Products Technology-I	С	3	1	4	4		Fruit and Vegetable Technology-II	С	2	1	3	3
-	Fruit and Vegetable Technology-I	С	2	1	3	3		Vegetable Oil Technology-II	C	2	1	3	3
r	Vegetable Oil Technology-I	С	2	1	3	3		Cereal Technology-II	С	2	1	3	3
-	Cereal Technology-I	C	2	1	3	3	5316212	Food Cehmistry	С	2	0	2	2
5316211	Hygiene and Sanitation	С	2	0	2	2							
			40	-	04					40	-	04	04
	COMPULSORY COURSES ELECTIVE COURSES		18	5	21	24		COMPULSORY COURSES ELECTIVE COURSES		16	5	21	21
	TOTAL OF TERM					6 30		TOTAL OF TERM					9 30
	TOTAL OF TERM					30		TOTAL OF TERM					30
	ELECTIVE COURSES							ELECTIVE COURSES					
5316030	Alcoholic and Non-Alcoholic Beverages	E	2	0	2	2	5316040	Technology of spices and essential oil in	E	2	0	2	2
7	Food Additives	E	2	0	2	2	1	Packaging Technology	E	2	0	2	3
-	Food Industry Machines	E	2	0	2	2	-	Food Safety	E	2	0	2	2
·	Research Methods and Techniques	E	2	0	2	2	7	Communication	E	2	0	2	2
-	Environmental Production	E	2	0	2	2	/	Quality Assurance Standards	E	2	0	2	3
-	Professional Foreign Language	E	2	0	2	2	7	Business Administration	E	2	0	2	2
-	Food Analysis	E	2	0	2	2	23.0010		-		Ť	_	<u> </u>
	Collective Elective Course*	E		Ť	_	Ē	1	Collective Elective Course*	E				
				<u> </u>	L		I				<u> </u>	L	
	COMPULSORY COURSES			82	ECTS		(%68,3)						
	ELECTIVE COURSES				ECTS		(%08,3)						
	INTERSHIP				ECTS		(%25,0) (%6,7)						
1													
	TOTAL			120	ECTS		(%100,0)						

*A course chosen from the common elective course pool of university. In order for the student to graduate, it is required to take at least one and at most two joint elective courses. The common elective course can be taken in any semester except the first semester. Since the common elective course to be taken will be