

FOOD ENGINEERING DEPARTMENT								
BİRİNCİ YARIYIL (GÜZ) / FIRST SEMESTER								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	101	Introduction to Food Engineering	-	3	0	0	3	8
CHEM	111	General Chemistry I	-	2	2	0	3	6
AFE	131	Academic English I	-	2	2	0	3	4
MATH	131	Calculus I	-	3	2	0	4	6
PHYS	101	Physics I	-	3	0	2	4	6
Total				13	6	2	17	30
İKİNCİ YARIYIL (BAHAR) / Second Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
CHEM	112	General Chemistry II	CHEM 111	2	2	0	3	6
AFE	132	Academic English II	AFE 131	2	2	0	3	4
CHEM	113	General Chemistry Laboratory	CHEM 112	1	0	2	2	5
MATH	132	Calculus II	MATH 131	3	2	0	4	6
PHYS	102	Physics II	PHYS 101	3	0	2	4	6
HUM	103	Humanities	-	2	0	0	2	3
Total				13	6	4	18	30
ÜÇÜNCÜ YARIYIL (GÜZ) / Third Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
ES	117	Introduction to Scientific Computing		2	0	2	3	5
FDE	201	Food Chemistry	CHEM 111	3	0	0	3	5
FDE	211	Material and Energy Balances in Food Engineering		2	2	0	3	4
FDE	203	Introductory Microbiology for Food Engineers		3	0	2	4	8
MATH	241	Differential Equations	MATH 132	3	2	0	4	6
TKL	201	Turkish Language I		2	0	0	2	2
Total				18	4	5	19	30
DÖRDÜNCÜ YARIYIL (BAHAR) / Fourth Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	226	Food Analysis Laboratory	FDE 201	2	0	3	4	7
FDE	234	Fluid Mechanics	PHYS 101 MATH 241	2	2	0	3	6
STAT	410	Statistics	MATH 132	3	0	0	3	5
GBE	321	Biothermodynamics	CHEM 112	2	2	0	3	6
TKL	202	Turkish Language II		2	0	0	2	2
ECON	294	Economics for Engineers		3	0	0	3	4
Total				14	4	3	18	30
BEŞİNCİ YARIYIL (GÜZ) / Fifth Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	206	Food Microbiology	FDE 203 GBE 203	2	0	3	4	8
FDE	341	Food Engineering Unit Operations I	FDE 211	2	2	0	3	6
FDE	333	Heat and Mass Transfer	FDE 234	2	2	0	3	6
FDE	335	Food Materials Science and Engineering		3	0	0	3	5
FE	XX1	Free Elective I		3	0	0	3	5
Total				12	4	3	16	30
ALTINCI YARIYIL (BAHAR) / Sixth Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	342	Food Engineering Unit Operations II	FDE 333	2	2	0	3	5
FDE	348	Applied Kinetics		3	0	0	3	5
FDE	345	Statistical Quality Control in Food Industry		2	0	2	3	5
FDE	344	Food Technology		3	0	0	3	5
FDE	XX1	Restricted Elective I		3	0	0	3	5
FDE	XX2	Restricted Elective II		3	0	0	3	5
Total				16	2	2	18	30

YEDİNCİ YARIYIL (GÜZ) / Seventh Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	463	Food Process and Plant Design I	FDE 333	3	2	0	4	8
FDE	445	Food Quality and Safety Management Systems		3	0	0	3	8
FDE	XX3	Restricted Elective III		3	0	0	3	5
FDE	XX4	Restricted Elective IV		3	0	0	3	5
FDE	400	Summer Practice		0	2	0	0	1
HTR	301	History of Turkish Revolution I		2	0	0	2	2
Total				14	4	0	15	29
SEKİZİNCİ YARIYIL (BAHAR) / Eighth Semester								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	492	Engineering Project		1	0	4	3	8
FDE	464	Food Process and Plant Design II	FDE 342 FDE 463	2	2	0	3	6
HTR	302	History of Turkish Revolution II		2	0	0	2	2
FDE	XX5	Restricted Elective V		3	0	0	3	5
FDE	XX6	Restricted Elective VI		3	0	0	3	5
FE	XX2	Free Elective II		3	0	0	3	5
Total				14	2	4	17	31
General Total							138	240
BÖLÜM SEÇMELİ DERSLER (GÜZ) / AREA ELECTİVES								
Kod Code		Dersler Courses	Onkoşul Prerequisite	T	U	L	Y Credit	AKTS ECTS
FDE	319	Food Biochemistry		3	0	0	3	5
FDE	346	Food Additives		3	0	0	3	5
FDE	347	Enzymes in Food Production		3	0	0	3	5
FDE	384	Functional Foods		3	0	0	3	5
FDE	421	Food Biotechnology		3	0	0	3	5
FDE	423	Biopolymers and Macromolecular Interactions		3	0	0	3	5
FDE	425	Innovation and Food Product Development		3	0	0	3	5
FDE	426	Food Proteins	FDE 201	3	0	0	3	5
FDE	431	Mathematical Modeling in Food Engineering		3	0	0	3	5
FDE	444	Instrumental Methods in Food Analysis	FDE 226	3	0	0	3	5