

GİRESUN UNIVERSITY ŞEBİNKARAHİSAR SCHOOL OF APPLIED SCIENCES

FOOD TECHNOLOGY DEPARTMENT

EDUCATION PLAN (2024-2025)

FIRST YEAR									
1st SEMESTER					2nd SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
TURKISH LANGUAGE I	2	0	0	2	TURKISH LANGUAGE II	2	0	0	2
ATATÜRK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION I	2	0	0	2	ATATÜRK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION II	2	0	0	2
BASIC COMPUTER I	2	1	0	2	BASIC COMPUTER II	2	1	0	3
FOREIGN LANGUAGE I	2	2	0	3	FOREIGN LANGUAGE II	2	2	0	3
MATHEMATIC I	2	0	0	2	MATHEMATIC II	2	0	0	2
GENERAL CHEMISTRY	3	0	0	5	ORGANIC CHEMISTRY	3	0	0	6
GENERAL MICROBIOLOGY I	3	0	0	5	GENERAL MICROBIOLOGY II	3	0	0	5
INTRODUCTION TO FOOD TECHNOLOGY	3	0	0	5	ORGANIC FOOD AND AGRICULTURE	2	0	0	3
SOCIAL GENDER EQUALITY				2	ELECTIVE COURSE II				2
ELECTIVE COURSE I				2	ELECTIVE COURSE III				2
TOTAL ECTS				30	TOTAL ECTS				30

SECOND YEAR									
3rd SEMESTER					4th SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
ANALYTICAL CHEMISTRY	3	0	0	4	TOXICOLOGY	2	0	0	4
FOOD MICROBIOLOGY I	2	2	0	5	FOOD MICROBIOLOGY II	2	2	0	5
FOOD ANALYSIS I	2	0	2	4	FOOD ANALYSIS II	2	0	2	4
FOOD CHEMISTRY I	3	0	0	4	FOOD CHEMISTRY II	3	0	0	4
FOREIGN LANGUAGE III	2	2	0	3	FOREIGN LANGUAGE IV	2	2	0	3
FOOD ADDITIVES	2	2	0	5	NUTRITION	2	0	0	4
ELECTIVE COURSE IV				5	FOOD PACKAGING AND STORAGE	3	0	0	3
					ELECTIVE COURSE V				3
TOTAL ECTS				30	TOTAL ECTS				30

ELECTIVE COURSES

1st SEMESTER					2nd SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
TRADITIONAL FOODS	2	0	0	2	UNIT OPERATIONS IN FOODS	3	0	0	2
MEASUREMENT METHODS	2	0	0	2	FOOD INDUSTRY AND ENVIRONMENT	2	0	0	2
ACADEMICAL TURKISH LANGUAGE	2	0	0	2	FOOD BIOLOGY	2	0	0	2

3rd SEMESTER					4th SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
FUNCTIONAL FOODS	3	0	0	5	SCIENTIFIC RESEARCH METHODS	3	0	0	3
REFRIGERATION TECHNOLOGY AND STORAGE	2	0	0	5	BUSINESS ETHICS	3	0	0	3
ADVERTISING AND ADVERTISING STRATEGIES	3	0	0	5	FOOD PRESERVATION TECHNIQUES	3	0	0	3
INTRODUCTION TO EDUCATION	3	0	3	4	PRINCIPLES AND METHODS OF INSTRUCTION	3	0	3	4
EDUCATIONAL PSYCHOLOGY	3	0	3	4	CLASSROOM MANAGEMENT	2	0	2	3

5th SEMESTER					6th SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
PROFESSIONAL FOREIGN LANGUAGE	2	1	0	3	CATERING INDUSTRY	2	0	0	3
ADVANCED LABORATORY APPLICATIONS	0	3	0	3	FRUIT AND VEGETABLE VARIETY SCIENCE	3	0	0	3
EUROPEAN UNION	3	0	0	3	MATERIAL SCIENCE IN FOOD TECHNOLOGY	3	0	0	3
HUMAN PHYSIOLOGY	3	0	0	3	ALCOHOLIC BEVERAGE TECHNOLOGY	3	0	0	3
LABOR AND SOCIAL SECURITY LAW	2	0	0	3	BUSINESS MANAGEMENT AND MARKETING	3	0	0	3
SPECIAL TEACHING METHODS	3	0	3	4	BY-PRODUCTS OF FOODS	3	0	0	3
MEASUREMENT AND EVALUATION IN EDUCATION	3	0	3	4	INSTRUCTIONAL TECHNOLOGIES	2	0	2	3

7th SEMESTER					8th SEMESTER				
NAME OF THE COURSE	T	P	L	ECTS	NAME OF THE COURSE	T	P	L	ECTS
MILK PROCESSING TECHNIQUES	3	0	0	5	OIL PRODUCTION TECHNOLOGY	2	2	0	6
GRAIN TECHNOLOGY	2	1	0	5	BAKERY PRODUCTS PROCESSING TECHNOLOGY	2	0	0	6
FRUIT AND VEGETABLE PROCESSING TECHNOLOGY	2	0	2	5	INSTRUMENTAL ANALYSIS	2	1	0	6
SENSORY ANALYSIS	2	0	0	5	FOOD SAFETY	3	0	0	6
HYGIENE AND SANITATION	3	0	0	5	MEDICINAL AND AROMATIC PLANTS	3	0	0	6
FOOD BIOTECHNOLOGY	2	0	0	5	RECENT DEVELOPMENTS IN FOOD TECHNOLOGY	2	0	0	6
CONSUMER BEHAVIOUR	2	0	0	5	INDUSTRIAL FOOD WASTE	2	0	0	6
ENTREPRENEURSHIP	2	0	0	5	SUGAR AND SUGAR PRODUCTS TECHNOLOGY	2	0	0	6
GUIDANCE AND SPECIAL EDUCATION	3	0	3	4	TEACHING PRACTICE	1	8	5	10

T:Teorical Hours of the Course, P: Practical Hours of the Course, L: Laboratory Hours of the Course

REMOVED COURSES			Issue Date: 6.06.2024	
NAME OF THE COURSE	*COURSE STATUS	REPLACED COURSE CODE	HEAD OF THE DEPARTMENT	
UNIT OPERATIONS IN FOODS	REPEAT		NAME AND SURNAME SIGN./STAMP Assoc. Prof. Dr. Rena MARALI	
CATERING INDUSTRY	REPEAT			
MILK AND DAIRY PRODUCTS TECHNOLOGY	REPEAT			
GRAIN TECHNOLOGY	REPEAT			
FRUIT AND VEGETABLE PROCESSING TECHNOLOGY	REPEAT			
SENSORY ANALYSIS	REPEAT			
HYGIENE AND SANITATION	REPEAT			
FOOD BIOTECHNOLOGY	REPEAT			
OIL PRODUCTION TECHNOLOGY	REPEAT			
			DEAN/SCHOOL PRINCIPAL	
BAKERY PRODUCTS PROCESSING TECHNOLOGY	REPEAT		NAME AND SURNAME SIGN./STAMP Assoc. Prof. Dr. Mustafa CÜCE	
INSTRUMENTAL ANALYSIS	REPEAT			
RECENT DEVELOPMENTS IN FOOD TECHNOLOGY	REPEAT			
INDUSTRIAL FOOD WASTE	REPEAT			
SUGAR AND SUGAR PRODUCTS TECHNOLOGY	REPEAT			
PROFESSIONAL FOREIGN LANGUAGE	REPEAT			
PRE-REQUIRED COURSES	PREREQUISITE COURSE			
MEAT PRODUCTS AND TECHNOLOGY	MEAT SCIENCE AND TECHNOLOGY			
PREREQUISITE COURSE DESCRIPTION: In order to take the "Meat Products and Technology" course in the 2nd semester of the 3rd year, the "Meat Science and Technology" course must be taken in the 1st semester of the 3rd year and the course must be achieved.				
*COURSE STATUS: If unsuccessful students are exempt from the removed course, "EXEMPT" will be written, if they are going to repeat the removed course, "REPEAT" will be written. If a course has been opened instead of the removed course, "NEW" will be written and the REPLACED COURSE NAME field will be filled.				