DEPARTMENT OF FOOD ENGINEERING

FIRST SEMESTER		SECOND SEMESTER		
1.YEAR	K/E		K/E	
EEE241 Computer Programming	3/4	EP116 General Physics	3/5	
FE111 General Chemistry	4/6	EP120 General Physics Laboratory	1/1	
LENG101 Freshman English I	4/5	FE122 Introduction to Food Science and Tech.	2/3	
MATH151 Calculus1	4/5	FE132 Organic Chemistry	4/6	
ME101 Engineering Graphics	3/5	LENG102 Freshman English II	4/5	
TURK101 Turkish Language-I	2/2	MATH152 Calculus II	4/5	
TDP101 Social Awareness Project-I	1/1	TURK102 Turkish Language-II	2/2	
GME100 General and Professional Ethics	2/2	TDP102 Social Awareness Project-II	2/2	
		GOS*** Common Elective	-/1	
		KRY100 Career Planning	1/1	
2.YEAR	K/E		K/E	
FE211 Analytical Chemistry	4/6	FE204 General Microbiology	4/6	
FE221 Material and Eng. Balances	4/5	FE212 Biochemistry	3/4	
FE243 Introduction to Statistics	3/4	FE218 Food Systems	3/4	
FE271 Food Chemistry	4/6	FE222 Fluid Mechanics	4/6	
MATH256 Differential Equations	3/4	FE224 Engineering Thermodynamics	4/5	
HIST201 Atatürk's Principles and the History of the Turkish Renovation-I	2/2	HIST202 Atatürk's Principles and the History of the Turkish Renovation-II	2/2	
Non-Technical Elective (ENG)	2/3	Non-Technical Elective (ENG)	2/3	
3.YEAR	K/E		K/E	
FE301 Mass Transfer	4/6	FE322 Food Production Management	3/4	
FE305 Food Microbiology	4/6	FE356 Applied Mathematics in Food Eng.	3/4	
FE311 Applied Kinetics of Bio. React.	3/5	FE366 Food Engineering Design I	3/6	
FE315 Instrumental Analysis	3/5	FE376 Food Quality Control	3/6	
FE321 Heat Transfer	4/6	FE382 Food Operations I	4/5	
Elective	2/2	FE384 Food Operations II	4/5	
FE024 Occupational Health and Safety	2/2			
4.YEAR	K/E		K/E	
FE401 Food Technology	3/5	FE400 Engineering Orientation	4/30	
FE403 Food Process Control	3/4			
FE411 Food Biotechnology	4/6			
FE467 Food Engineering Design II	3/6			
FE483 Food Operations Laboratory	3/5			
FE499 Graduation Project	2/2			
Elective	2/2			1
ENG499 Multi Disciplinary Project	2/2			
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K: Dersin kredisi E: ECTS Kredisi