



YALOVA UNIVERSITY

SCHEDULE OF ACADEMIC YEAR 2019 / 2020

FAKÜLTE/YÜKSEKOKUL/DEVLET KONSERVATUVARI/MESLEK YÜKSEKOKULU : ARMUTLU VOCATIONAL SCHOOL											
DEPARTMENT / PROGRAM : DEPARTMENT OF FOOD PROCESSING / FOOD QUALITY CONTROL AND ANALYSIS PROGRAMME											
SEMESTER I / FALL					SEMESTER II / SPRING						
Code	COURSES	Hours		Credits	ECTS	Code	Courses	Hours		Credits	ECTS
		T	A					T	U		
AGI 101	Mathematics	3	0	3	3	AGI 102	Food Additives	2	0	2	3
AGI 103	General Microbiology	2	2	3	4	AGI 104	Food Microbiology	2	1	3	4
AGI 105	General Chemistry	2	2	3	4	AGK 102	Laboratory Techniques II	2	1	3	3
AGI 107	Food Chemistry	3	0	3	4	AGK 104	Meat and Meat Products Analysis I	2	1	3	4
AGI 109	Professional Computer	2	1	3	3	AGK 106	Fruit and Vegetable Products Analysis I	2	1	3	4
AGI 111	Quality System and Standards	2	0	2	3	AGK 108	Dairy Products Analysis I	2	1	3	4
AGI 113	Business Ethics	2	0	2	3	EDE 102	Industrial Internship	0	0	0	8
AGI 115	Hygiene and Sanitation at Food Enterpr	2	0	2	3	Toplam Kredi		12	5	17	30
AGK 101	Laboratory Techniques I	2	1	3	3						
Toplam Kredi		20	6	24	30						

SEMESTER III / FALL					SEMESTER IV / SPRING						
Code	Course	Hours		Credits	ECTS	Code	Course	Hours		Credits	ECTS
		T	A					T	A		
AIB 101	Ataturk's Principles and History of Revolution I	2	0	0	3	TDB 102	Turkish Language II	2	0	0	3
TDB 101	Turkish Language I	2	0	0	3	YDB 102	Foreign Language II	2	0	0	3
YDB 101	Foreign Language I	2	0	0	3	AIB 102	Ataturk's Principles and History of Re	2	0	0	3
AGK 201	Fruit and Vegetable Products Analysis	2	1	3	4	Toplam Kredi		6	0	0	9
AGK 203	Meat and Meat Products Analysis II	2	1	3	4						
AGK 205	Dairy Products Analysis II	2	1	3	4						
Toplam Kredi		12	3	9	21						

SEÇMELİ DERSLER											
SEMESTER III / FALL ELECTIVE COURSES						SEMESTER IV / SPRING ELECTIVE COURSES					
Code	Course	Hours		Credits	ECTS	Code	Course	Hours		Credits	ECTS
		T	A					T	A		
AGI 201	Grain Product Technology	2	0	2	3	AGI 202	Entrepreneurship	3	0	3	3
AGI 203	Food Packaging	2	0	2	3	AGI 204	Business Mathematics	3	0	3	3
AGI 205	Occupational Health and Safety	2	0	2	3	AGI 206	Functional Food Technology	3	0	3	3
AGI 207	Poultry Products Technology	2	1	3	3	AGI 208	Food Biotechnology	3	0	3	3
AGI 209	Communion Techniques	2	0	2	3	AGI 210	Food Legislation	3	0	3	3
AGI 211	Special Food Technology	2	0	2	3	AGI 212	Aromatic Herbs and Spices	2	0	2	3
AGI 213	Instrumental Analysis	2	1	3	3	AGI 214	Aquaculture Technology	2	1	3	3
AGI 215	Fermented Products Technology	2	1	3	3	AGI 216	Water Quality	2	2	3	3
AGI 217	Food Industry Machines	3	0	3	3	AGI 218	Research Methods and Techniques	2	0	2	3
AGK 207	Oil Analysis	2	1	3	3	AGK 202	Analysis of Honey and Sugar Product	2	1	3	3
						IYU 200	Workplace Practice	0	40	20	21

* III. Semester 9 ECST, IV. Semester 21 ECTS courses will be selected

Muhsis YAVUZ
Genel Sekreter Yrd.