



YALOVA UNIVERSITY

SCHEDULE OF ACADEMIC YEAR 2019 / 2020

FAKÜLTE/YÜKSEKOKUL/DEVLET KONSERVATUVARI/MESLEK YÜKSEKOKULU : ARMUTLU VOCATIONAL SCHOOL

DEPARTMENT / PROGRAM : DEPARTMENT OF FOOD PROCESSING / AQUACULTURE PROCESSING TECHNOLOGY 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 104	Food Microbiology	2	1	3	4
AGI 103	General Microbiology	2	2	3	4	AGT 102	Basic Food Processing II	3	0	3	3
AGI 107	Food Chemistry	3	0	3	4	ASI 102	Laboratory Techniques	2	1	3	4
AGI 109	Professional Computer	2	1	3	3	ASI 104	Sea Food Processing Technology I	2	2	4	4
AGI 111	Quality System and Standards	2	0	2	3	ASI 106	Food Additives in Seafoods	3	0	3	4
AGI 113	Business Ethics	2	0	2	3	ASI 108	Fish Biology	2	1	3	3
AGI 115	Hygiene and Sanitation at Food Enterprises	2	0	2	3	EDE 102	Industrial Internship	0	0	0	8
AGT 101	Basic Food Processing I	3	0	2	3	Toplam Kredi					
ASI 101	Introduction to Fisheries Sciences	3	0	3	4	14	5	19	30		
Toplam Kredi		22	3	23	30						

SEMESTER III / FALL					SEMESTER IV / SPRING						
Code	Course	Hours		Credits	ECTS	Code	Course	Hours		Credits	ECTS
		T	A					T	A		
AlB 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	AlB 102	Ataturk's Principles and History of Rev	2	0	0	3
Toplam Kredi		6	0	0	9	Toplam Kredi		6	0	0	9

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 203	Food Packaging	2	0	2	3	AGI 202	Entrepreneurship	3	0	3	3
AGI 205	Occupational Health and Safety	2	0	2	3	AGI 204	Business Mathematics	3	0	3	3
AGI 209	Communication Techniques	3	0	3	3	AGI 210	Food Legislation	3	0	3	3
ASI 201	Seafood Processing Technology II	2	2	3	4	AGI 216	Water Quality	2	1	3	4
ASI 203	Pretreatments in Seafood Processing Te	3	0	3	3	AGI 218	Research Methods and Techniques	2	0	2	3
ASI 205	Mechanization of Seafood Processing	2	1	3	3	ASI 202	Seafood Cooking Techniques	2	1	3	3
ASI 207	Quality Control of Fisheries Products	2	0	2	4	ASI 204	Alternativquaculture Technology	2	1	3	3
ASI 209	Freshwater Fish Culture	2	1	3	4	ASI 206	Fisheries Economics and Marketing	2	0	2	3
ASI 211	Fish Feed Production Technology	2	1	3	3	ASI 208	Marine Fish Culture	2	1	3	4
ASI 213	Aquatic Plants	2	0	2	3	ASI 210	Aquarium in Fish Culture	2	1	3	4
ASI 215	Fish Feeding Applications	2	1	3	3	İYU 200	Workplace Practice	0	40	20	21

* III. And IV. Semester 21 ECTS courses will be selected

Muhlis YAVUZ

 Genel Sekreter Yrd.