



## YALOVA UNIVERSITY

## SCHEDULE OF ACADEMIC YEAR 2019 / 2020

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

DEPARTMENT / PROGRAM : DEPARTMENT OF FOOD PROCESSING / FOOD 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 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                    | AGT 102 | Basic Food Processing II             | 3         | 0        | 3         | 3         |
| AGI 107           | Food Chemistry                           | 3         | 0        | 3         | 4                    | AGT 104 | Meat and Meat Products Processing I  | 2         | 1        | 3         | 4         |
| AGI 109           | Professional Computer                    | 2         | 1        | 3         | 3                    | AGT 106 | Fruit and Vegetable Processing Techn | 2         | 1        | 3         | 4         |
| AGI 111           | Quality System and Standards             | 2         | 0        | 2         | 3                    | AGT 108 | Dairy Products Processing Technolog  | 2         | 1        | 3         | 4         |
| AGI 113           | Business Ethics                          | 2         | 0        | 2         | 3                    | EDE 102 | Industrial Internship                | 0         | 0        | 0         | 8         |
| AGI 115           | Hygeine and Sanitation at Food Enterpris | 2         | 0        | 2         | 3                    |         | <b>Toplam Kredi</b>                  | <b>13</b> | <b>4</b> | <b>17</b> | <b>30</b> |
| AGT 101           | Basic Food Processing I                  | 3         | 0        | 3         | 3                    |         |                                      |           |          |           |           |
|                   | <b>Toplam Kredi</b>                      | <b>21</b> | <b>5</b> | <b>24</b> | <b>30</b>            |         |                                      |           |          |           |           |

| SEMESTER III / FALL |  |           |          |          | SEMESTER IV / SPRING |         |   |          |          |          |          |
|---------------------|--|-----------|----------|----------|----------------------|---------|---|----------|----------|----------|----------|
| Code                | Course   | Hours     |          | Credits  | ECTS                 | Code    | Course  | Hours    |          | Credits  | ECTS     |
|                     |  | T         | A        |          |                      |         |   | T        | A        |          |          |
| AİB 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                    | AİB 102 | Ataturk's Principles and History of Revolution II | 2        | 0        | 0        | 3        |
| AGT 201             | Fruit and Vegetable Processing Technol           | 2         | 1        | 3        | 4                    |         | <b>Toplam Kredi</b>                               | <b>6</b> | <b>0</b> | <b>0</b> | <b>9</b> |
| AGT 203             | Meat and Meat Products Processing Tec            | 2         | 1        | 3        | 4                    |         |   |          |          |          |          |
| AGT 205             | Dairy Products Processing Technology II          | 2         | 1        | 3        | 4                    |         |   |          |          |          |          |
|                     | <b>Toplam Kredi</b>                              | <b>12</b> | <b>3</b> | <b>9</b> | <b>21</b>            |         |   |          |          |          |          |

## 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                              | Communication Techniques       | 3     | 0 | 3       | 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     | 1  | 3       | 3    |
| AGI 219                              | Food Industry Machines         | 3     | 0 | 3       | 3                                     | AGI 218 | Research Methods and Techniques     | 2     | 0  | 2       | 3    |
| AGT 201                              | Vegetable Oil Technology       | 2     | 1 | 3       | 3                                     | AGT 202 | Technologies of Honey and Sugar Pro | 2     | 1  | 3       | 3    |
|                                      |                                |       |   |         |                                       | IYU 200 | Workplace Practice                  | 0     | 40 | 20      | 21   |

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