

## UNDERGRADUATE CURRICULUM

### FIRST YEAR

First Semester				Second Semester			
MATH	119	Calculus with Analytic Geometry	(4-2)5	MATH	120	Calculus for Functions of Several Variables	(4-2)5
PHYS	105	General Physics I	(3-2)4	PHYS	106	General Physics II	(3-2)4
CENG	230	Introduction to C Programming	(2-2)3	CHEM	107	General Chemistry	(3-2)4
BIO	107	Concepts in Biology	(3-0)3	ME	105	Computer Aided Engineering Graphics	(2-2)3
FDE	101	Introduction to Food Engineering	(1-0)1	ENG	102	English for Academic Purposes II	(4-0)4
ENG	101	English for Academic Purposes I	(4-0)4				
IS	100	Introduction to Information Technologies and Applications	NC				

### SECOND YEAR

Third Semester				Fourth Semester			
MATH	219	Introduction to Differential Equations	(4-0)4	CHEM	230	Analytical Chemistry for Engineers	(3-2)4
CHEM	229	Organic Chemistry for Engineers	(3-2)4	ECON	210	Principles of Economics	(3-0)3
FDE	201	Material and Energy Balances	(4-0)4	CHE	204	Thermodynamics I	(4-0)4
ENG	211	Academic Oral Presentation Skills	(3-0)3	FDE	224	Food Engineering Operations I	(4-0)4
HIST	2201	Principles of Kemal Atatürk I	NC	Restricted Elective*			
Free Elective			(3-0)3	HIST	2202	Principles of Kemal Atatürk II	NC

### THIRD YEAR

Fifth Semester				Sixth Semester			
ES	303	Statistical Methods for Engineers	(3-0)3	FDE	310	Food Materials Laboratory	(0-2)1
FDE	305	Food Microbiology Laboratory	(0-2)1	FDE	314	Physical Properties of Food Materials	(3-0)3
FDE	311	Food Microbiology	(3-0)3	FDE	320	Applied Kinetics	(3-0)3
FDE	313	Food Chemistry	(3-0)3	FDE	324	Food Engineering Operations III	(4-0)4
FDE	321	Food Engineering Operations II	(4-0)4	CHE	423	Chemical Engineering Economics	(3-0)3
TURK	303	Turkish I	NC	TURK	304	Turkish II	NC
FDE	300	Summer Practice I	NC	Technical Elective			
Technical elective							

**FOURTH YEAR**

**Seventh Semester**

FDE 407 Process Control Applications  
In Food Engineering (3-0)3  
FDE 413 Food Technology (3-0)3  
FDE 425 Food Engineering Design (2-2)3  
Technical Elective  
Non-technical Elective  
  
FDE 400 Summer Practice II NC

**Eighth Semester**

FDE 416 Food Engineering Operations  
Laboratory (1-4)3  
FDE 426 Food Product and Plant Design (2-2)3  
Technical Elective  
Technical Elective  
Non-technical Elective

All elective courses are minimum 3 credits.

\* One of the following courses: METE 220, EE 209, CENG 301, CENG 302, CENG 303.