

First Semester

					ECTS	
Math	119	Calculus with Analytic Geometry	4	2	5	7.5
PHYS	105	General Physics I	3	2	4	6.5
CENG	240	Programming with Python for Engineers	2	0	3	4.0
BIO	107	Concepts in Biology	3	0	3	5.0
FDE	101	Introduction to Food Engineering	1	0	1	2.0
ENG	101	Dev.of Reading and Writing Skill I	4	0	4	6.0
IS	100	Intr. to Info. Technol and Appl.			NC	1.0
OHS	101	Occupational Health And Safety-I			NC	2.0
TOTALS			17	6	20	34.0

MBS	ES	SSH	D
5			
4			
		3	
3			
			1
		4	
12	0	7	1

Second Semester

					ECTS	
MATH	120	Calculus of Functions of Several Variables	4	2	5	7.5
PHYS	106	General Physics II	3	2	4	6.5
CHEM	107	General Chemistry	3	2	4	6.0
ME	105	Computer Aided Engineering Graphics	2	2	3	5.0
ENG	102	Dev. of Reading And Writing Skill II	4	0	4	6.0
BA	100	Career Planning			NC	2.0
TOTALS			16	8	20	33.0

MBS	ES	SSH	D
5			
4			
4			
		3	
		4	
13	0	7	0

Third Semester

					ECTS	
MATH	219	Int. to. Differential Eq.	4	0	4	7.0
CHEM	229	Organic Chemistry	3	2	4	6.0
FDE	201	Material and Energy Balances	4	0	4	8.0
ENG	211	Academic Oral Present. Skills	3	0	3	4.0
		Free Elective	3	0	3	5.0
HIST	2201	Principles of Mustafa Kemal Atatürk I			NC	2.0
TOTAL			17	2	18	32.0

MBS	ES	SSH	D
4			
3	1		
	4		
		3	
		3	
7	5	6	0

Fourth Semester

					ECTS	
CHEM	230	Analytical Chem. for Eng.	3	2	4	6.0
ECON	210	Principles of Economics	3	0	3	5.0
CHE	204	Engineering Thermodynamics	4	0	4	7.0
FDE	224	Food Engineering Operations I	4	0	4	8.0
		Restricted Elective*	3	0	3	5.0
HIST	2202	Principles of Mustafa Kemal Atatürk II			NC	2.0
TOTAL			17	2	18	33.0

MBS	ES	SSH	D
3	1		
		3	
	4		
	4		
	3		
3	12	3	0

Fifth Semester

				ECTS			
ES	303	Statistical Methods for Engineers	3	0	3	5.0	
FDE	311	Food Microbiology	3	0	3	5.0	
FDE	313	Food Chemistry	4	0	4	8.0	
FDE	305	Food Microbiology Lab.	0	2	1	1.0	
FDE	321	Food Engineering Operations II	4	0	4	8.0	
FDE	300	Summer Practice I			NC	4.0	
TURK	303	Turkish I				2.0	
OHS	301	Occupational Health And Safety-II			NC	2.0	
TOTALS			14	2	15	35.0	

MBS	ES	SSH	D
3			
1			
1			2
			3
	4		1
5	4	0	6

Sixth Semester				ECTS			
FDE	320	Applied Kinetics	3	0	3	5.0	
FDE	314	Physical Properties of Food Materials	3	0	3	5.0	
FDE	310	Food Materials Lab.	0	2	1	1.0	
FDE	324	Food Engineering Operations III	4	0	4	8.0	
CHE	423	Chemical Engineering Economics	3	0	3	5.0	
		Technical Elective	3	0	3	5.0	
TURK	304	Turkish II			NC	2.0	
TOTAL			16	2	17	31.0	

MBS	ES	SSH	D
	1		2
	2		1
			1
	3		1
			3
	1		2
0	7	0	10

Seventh Semester				ECTS			
FDE	413	FOOD TECHNOLOGY	3	0	3	5.0	
FDE	425	FOOD ENGINEERING DESIGN	2	4	4	8.0	
		TECHNICAL ELECTIVE	3	0	3	5.0	
		TECHNICAL ELECTIVE	3	0	3	5.0	
		NON-TECHNICAL ELECTIVE	3	0	3	5.0	
FDE	400	SUMMER PRACTICE II			NC	4.0	
TOTAL			14	4	16	32.0	

MBS	ES	SSH	D
			3
			4
3			
			3
		3	
3	0	3	10

Eighth Semester				ECTS			
FDE	416	FOOD ENG.OP. LAB.	1	4	3	8.0	
FDE	426	FOOD PRODUCT AND PLANT DESIGN	1	4	3	7.0	
		TECHNICAL ELECTIVE	3	0	3	5.0	
		TECHNICAL ELECTIVE	3	0	3	5.0	
		NON-TECHNICAL ELECTIVE	3	0	3	5.0	
TOTAL			11	8	15	30.0	

MBS	ES	SSH	D
			3
			3
			3
			3
		3	
0	0	3	12

GRAND TOTAL	139
PERCENT	100

43	28	29	39
31	20	21	28

MBS Mathematics & Basics Sciences
 ES Engineering Sciences

SSH Eng. Graphics, Comp. Literacy and Prog. Comun., Economics, Social Sci. And Humanities

D Topics Related to the Department

All elective courses are minimum 3 credits

RE* (restricted elective):one of the following courses: METE 230, EE 209, CENG 301, CENG 302, IE407, MATH260, PHYS207, BIOL317