



DEPARTMENT OF FOOD HYGIENE AND TECHNOLOGY (VETERINARY) DOCTORATE PROGRAMME

I. SEMESTER							
C. CODE	COURSE NAME	C/S	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 101	Expertise Branch Course	C	8	0	8	0	9
VBGD 102	Thesis Preparation Study	C	0	1	1	0	1
Elective Courses (Total 20 ECTS credit courses will be taken in the Elective Courses Pool)							
	Elective Course I	E					4
	Elective Course II	E					4
	Elective Course III	E					4
	Elective Course IV	E					4
	Elective Course V	E					4
	Total						30

II. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 103	Expertise Branch Course	C	8	0	8	0	9
VBGD 104	Thesis Preparation Study	C	0	1	1	0	1
Elective Courses (Total 20 ECTS credit courses will be taken in the Elective Courses Pool)							
	Elective Course I	E					4
	Elective Course II	E					4
	Elective Course III	E					4
	Elective Course IV	E					4
	Elective Course V	E					4
	Total						30

III. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 105	Expertise Branch Course	C	8	0	8	0	9
VBGD 106	Thesis Preparation Study	C	0	1	1	0	1
VBGD 107	Seminar	C	0	2	2	0	4
Elective Courses (Total 16 ECTS credit courses will be taken in the Elective Courses Pool)							
	Elective Course I	E					4
	Elective Course II	E					4
	Elective Course III	E					4
	Elective Course IV	E					4
	Total						30

IV. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 108	Thesis Study	C	0	1	1	0	21
VBGD 109	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

V. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 110	Thesis Study	C	0	1	1	0	21
VBGD 111	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

VI. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 112	Thesis Study	C	0	1	1	0	21
VBGD 113	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

VII. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 114	Thesis Study	C	0	1	1	0	21
VBGD 119	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

VIII. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 116	Thesis Study	C	0	1	1	0	21
VBGD 117	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

IX. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 118	Thesis Study	C	0	1	1	0	21
VBGD 119	Expertise Branch Course	C	8	0	8	0	9

X. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 120	Thesis Study	C	0	1	1	0	21
VBGD 121	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

XI. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 122	Thesis Study	C	0	1	1	0	21
VBGD 123	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

XII. SEMESTER							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGD 124	Thesis Study	C	0	1	1	0	21
VBGD 125	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

ELECTIVE COURSES POOL							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
						National	ECTS
	Elective Courses						
VBGD 126	Milk Hygiene	E	4	0	4	4	4
VBGD 127	Food-borne Pathogen Bacteria	E	3	1	4	3,5	4
VBGD 128	Milk Science	E	4	0	4	4	4
VBGD 129	Development and Learning	E	3	0	3	3	4
VBGD 130	Meat Hygiene	E	4	0	4	4	4
VBGD 131	Food Sanitation	E	3	1	4	3,5	4
VBGD 132	Food Storage	E	4	0	4	4	4
VBGD 133	Poultry Meat Hygiene	E	4	0	4	4	4
VBGD 134	Hazard Analysis Critical Control Points System	E	3	1	4	3,5	4
VBGD 135	Fermented Meat Products Technology	E	4	0	4	4	4
VBGD 136	Food Microbiology	E	4	0	4	4	4
VBGD 137	Veterinary Public Health	E	4	0	4	4	4
VBGD 138	Residues and Contaminants in Foods	E	4	0	4	4	4
VBGD 139	Meat Products Technology	E	4	0	4	4	4
VBGD 140	Meat Science	E	4	0	4	4	4
VBGD 141	Instructional Planning And Evaluation	E	4	0	4	4	4
VBGD 142	Food Mycology	E	3	1	4	3,5	4
VBGD 143	Food Chemistry	E	4	0	4	4	4
VBGD 145	Fish Products and Examination Methods	E	4	0	4	4	4
VBGD 146	Poultry Meat Products Technology	E	4	0	4	4	4
VBGD 147	Poultry Meat Examination	E	3	1	4	3,5	4
VBGD 148	Milk Products Technology	E	4	0	4	4	4
VBGD 149	Cleaning and Disinfection in Meat Industry	E	4	0	4	4	4
VBGD 150	Fermented Probiotic Milk Products and Technology	E	4	0	4	4	4
VBGD 151	Food Legislation	E	4	0	4	4	4
VBGD 152	Egg Quality Control and Examination Methods	E	4	0	4	4	4
VBGD 153	Honey Quality Control and Examination Methods	E	4	0	4	4	4
VBGD 154	Determination of Species in Meat and Meat Products	E	3	1	4	3,5	4
VBGD 155	Water Hygiene	E	4	0	4	4	4
VBGD 156	Water Hygiene Quality Control and Examination Methods	E	4	0	4	4	4
VBGD 157	Cleaning and Disinfection in Milk Industry	E	3	1	4	3,5	4
VBGD 158	Milk By-Products Technology	E	4	0	4	4	4
VBGD 159	Food Allergens and Intolerans	E	4	0	4	4	4
VBGD 160	Genetically Modified Foods	E	4	0	4	4	4
VBGD 161	Instrumental Analysis	E	3	1	4	3,5	4
VBGD 162	Food Additives	E	4	0	4	4	4
VBGD 163	Food Packaging	E	3	1	4	3,5	4
VBGD 164	Food Biotechnology	E	4	0	4	4	4

VBGD 165	Food-borne Viruses	E	4	0	4	4	4
VBGD 166	Food-borne Parasites	E	4	0	4	4	4
VBGD 167	Fermented Milk Products Technology	E	4	0	4	4	4
VBGD 168	Slaughterhouse By-products Technology	E	3	1	4	3,5	4
VBGD 169	Food Industry Remainders and its Evaluation	E	4	0	4	4	4
VBGD 170	Drinking Milk Technology	E	4	0	4	4	4
VBGD 171	Cheese Technology	E	3	1	4	3,5	4
VBGD 172	Sausage-Salami Technology	E	4	0	4	4	4
VBGD 173	Brine Meat Products Technology	E	3	1	4	3,5	4
VBGD 174	Evaporated Milk Products Technology	E	4	0	4	4	4
VBGD 175	Butter Technology	E	4	0	4	4	4
VBGD 176	Ice-cream Technology	E	3	1	4	3,5	4
VBGD 177	Investigation Methods	E	3	0	3	3	4