



**DEPARTMENT OF FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
MASTER'S DEGREE (WITHOUT THESIS) PROGRAMME**

SEMESTER: I							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 101	Project Preparation Study	C	0	1	1	0	2
Elective Courses (Total 28 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
	Elective Course VI	E					4
	Elective Course VII	E					4
	Total						30

SEMESTER: II							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 102	Project Preparation Study	C	0	1	1	0	2
Elective Courses (Total 28 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
	Elective Course VI	E					4
	Elective Course VII	E					4
	Total						30

SEMESTER: III							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 103	Project Preparation Study	C	0	1	1	0	2
Elective Courses (Total 28 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
	Elective Course VI	E					4
	Elective Course VII	E					4
	Total						30

SEMESTER: IV							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 104	Project Study	C	0	1	1	0	30
Total			0	1	1	0	30

SEMESTER: V							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 105	Project Study	C	0	1	1	0	30
Total			0	1	1	0	30

SEMESTER: VI							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGTY 106	Project Study	C	0	1	1	0	30
Total			0	1	1	0	30

ELECTIVE COURSES POOL							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Elective Courses					National	ECTS
VBGTY 107	Food Storage	E	4	0	4	4	4
VBGTY 108	Water Hygiene	E	4	0	4	4	4
VBGTY 109	Histological Methods Used in Identification of Meat Species	E	3	1	4	3,5	4
VBGTY 110	Poultry Meat Exemination	E	3	1	4	3,5	4
VBGTY 111	Residues and Contaminants in Foods	E	4	0	4	4	4
VBGTY 112	Fermented Milk Products Technology	E	4	0	4	4	4
VBGTY 113	Food Hygiene and Microbiology	E	4	0	4	4	4
VBGTY 114	Bioistatistic	E	3	0	3	3	4
VBGTY 115	Food Chemistry	E	4	0	4	4	4
VBGTY 116	Cleaning and Disinfection in Milk Industry	E	3	1	4	3,5	4
VBGTY 117	Fermented Probiotic Milk Products and Technology	E	4	0	4	4	4
VBGTY 118	Milk Products Technology	E	4	0	4	4	4
VBGTY 119	Milk Science	E	4	0	4	4	4
VBGTY 120	Food Sanitation	E	3	1	4	3,5	4
VBGTY 121	Meat Technology	E	4	0	4	4	4
VBGTY 122	Egg Quality Control and Examination Methods	E	4	0	4	4	4
VBGTY 123	Honey Quality Control and Examination Methods	E	4	0	4	4	4
VBGTY 124	Poultry Meat Products Technology	E	4	0	4	4	4
VBGTY 125	Cheese Technology	E	3	1	4	3,5	4
VBGTY 126	Meat Science	E	4	0	4	4	4
VBGTY 127	Food Control and Analysis Methods	E	4	0	4	4	4
VBGTY 128	Poultry Meat Hygiene	E	4	0	4	4	4
VBGTY 129	Water Quality Control and Examination Methods	E	4	0	4	4	4
VBGTY 130	Food Legislation	E	4	0	4	4	4
VBGTY 131	Starter Cultures Used in Food Industry	E	4	0	4	4	4

VBGTY 132	Food Quality Control and Analysis Method	E	4	0	4	4	4
VBGTY 133	Evaporated Milk Products Technology	E	4	0	4	4	4
VBGTY 134	Butter Technology	E	4	0	4	4	4
VBGTY 135	Drinking Milk Technology	E	4	0	4	4	4
VBGTY 136	Ice-Cream Technology	E	3	1	4	3,5	4
VBGTY 137	Fermented Meat Products technology	E	4	0	4	4	4
VBGTY 138	Sausage-Salami Technology	E	4	0	4	4	4
VBGTY 139	Brine Meat Products Technology	E	3	1	4	3,5	4
VBGTY 140	Cleaning and Disinfection in Meat Industry	E	4	0	4	4	4
VBGTY 141	Disinfection and Disinfectant	E	4	0	4	4	4
VBGTY 142	Investigation Methods	E	3	0	3	3	4