



DEPARTMENT OF FOOD HYGIENE AND TECHNOLOGY DOCTORATE PROGRAMME

I. SEMESTER							
C. CODE	COURSE NAME	C/S	THEO.	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGD 201	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
VBGD 202	THESIS PREPARATION STUDY	C	0	1	1	0	1
SAGBILDR001	METHODS OF SCIENTIFIC RESEARCH	C	3	0	3	3	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

II. SEMESTER							
C. CODE	COURSE NAME	C/E	THEO.	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGD 203	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
VBGD 204	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 205	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
VBGD 206	THESIS PREPARATION STUDY	C	0	1	1	0	1
VBGD 207	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 208	THESIS STUDY	C	0	1	1	0	21
VBGD 209	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
TOTAL			8	1	9	0	30

V. SEMESTE							
C. CODE	COURSE NAME	C/E	THEO	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGD 210	THESIS STUDY	C	0	1	1	0	21
VBGD 211	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 212	THESIS STUDY	C	0	1	1	0	21
VBGD 213	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 214	THESIS STUDY	C	0	1	1	0	21
VBGD 215	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 216	THESIS STUDY	C	0	1	1	0	21
VBGD 217	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	
	ELECTIVE COURSES					NATIONAL	ECTS
VBGD 218	MILK HYGIENE	E	4	0	4	4	4
VBGD 219	FOOD-BORNE PATHOGEN BACTERIA	E	3	1	4	3,5	4
VBGD 220	MILK SCIENCE	E	4	0	4	4	4
VBGD 221	DEVELOPMENT AND LEARNING	E	3	0	3	3	4
VBGD 222	MEAT HYGIENE	E	4	0	4	4	4
VBGD 223	FOOD SANITATION	E	3	1	4	3,5	4
VBGD 224	FOOD STORAGE	E	4	0	4	4	4
VBGD 225	POULTRY MEAT HYGIENE	E	4	0	4	4	4

VBGD 226	HAZARD ANALYSIS CRITICAL CONTROL POINTS SYSTEM	E	3	1	4	3,5	4
VBGD 227	FERMENTED MEAT PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 228	FOOD MICROBIOLOGY	E	4	0	4	4	4
VBGD 229	VETERINARY PUBLIC HEALTH	E	4	0	4	4	4
VBGD 230	RESIDUES AND CONTAMINANTS IN FOODS	E	4	0	4	4	4
VBGD 231	MEAT PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 232	MEAT SCIENCE	E	4	0	4	4	4
VBGD 233	INSTRUCTIONAL PLANNING AND EVALUATION	E	4	0	4	4	4
VBGD 234	FOOD MYCOLOGY	E	3	1	4	3,5	4
VBGD 235	FOOD CHEMISTRY	E	4	0	4	4	4
VBGD 236	FISH PRODUCTS AND EXAMINATION METHODS	E	4	0	4	4	4
VBGD 237	POULTRY MEAT PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 238	POULTRY MEAT EXAMINATION	E	3	1	4	3,5	4
VBGD 239	MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 240	CLEANING AND DISINFECTION IN MEAT INDUSTRY	E	4	0	4	4	4
VBGD 241	FERMENTED PROBIOTIC MILK PRODUCTS AND TECHNOLOGY	E	4	0	4	4	4
VBGD 242	FOOD LEGISLATION	E	4	0	4	4	4
VBGD 243	EGG QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGD 244	HONEY QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGD 245	DETERMINATION OF SPECIES IN MEAT AND MEAT PRODUCTS	E	3	1	4	3,5	4
VBGD 246	WATER HYGIENE	E	4	0	4	4	4
VBGD 247	WATER HYGIENE QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGD 248	CLEANING AND DISINFECTION IN MILK INDUSTRY	E	3	1	4	3,5	4
VBGD 249	MILK BY-PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 250	FOOD ALLERGENS AND INTOLERANS	E	4	0	4	4	4
VBGD 251	GENETICALLY MODIFIED FOODS	E	4	0	4	4	4
VBGD 252	INSTRUMENTAL ANALYSIS	E	3	1	4	3,5	4
VBGD 253	FOOD ADDITIVES	E	4	0	4	4	4
VBGD 254	FOOD PACKAGING	E	3	1	4	3,5	4
VBGD 255	FOOD BIOTECHNOLOGY	E	4	0	4	4	4
VBGD 256	FOOD-BORNE VIRUSES	E	4	0	4	4	4
VBGD 257	FOOD-BORNE PARASITES	E	4	0	4	4	4
VBGD 258	FERMENTED MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 259	SLAUGHTERHOUSE BY-PRODUCTS TECHNOLOGY	E	3	1	4	3,5	4
VBGD 260	FOOD INDUSTRY REMAINDERS AND ITS EVALUATION	E	4	0	4	4	4
VBGD 261	DRINKING MILK TECHNOLOGY	E	4	0	4	4	4
VBGD 262	CHEESE TECHNOLOGY	E	3	1	4	3,5	4
VBGD 263	SAUSAGE-SALAMI TECHNOLOGY	E	4	0	4	4	4
VBGD 264	BRINE MEAT PRODUCTS TECHNOLOGY	E	3	1	4	3,5	4
VBGD 265	EVAPORATED MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGD 266	BUTTER TECHNOLOGY	E	4	0	4	4	4
VBGD 267	ICE-CREAM TECHNOLOGY	E	3	1	4	3,5	4