



DEPARTMENT OF FOOD HYGIENE AND TECHNOLOGY
MASTER'S DEGREE (WITH THESIS) PROGRAMME

SEMESTER: I							
C. CODE	COURSE NAME	C/E	THEO.	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGY 201	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
VBGY 202	THESIS PREPARATION STUDY	C	0	1	1	0	1
SAGBILYL001	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

SEMESTER: II							
C. CODE	COURSE NAME	C/E	THEO.	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGY 203	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
VBGY 204	THESIS PREPARATION STUDY	C	0	1	1	0	1
VBGY 205	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

SEMESTER: III							
C. CODE	COURSE NAME	C/E	THEO	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGY 206	THESIS STUDY	C	0	1	1	0	21
VBGY 207	EXPERTISE BRANCH COURSE	C	8	0	8	0	9
	TOTAL		8	1	9	0	30

SEMESTER: IV							
C. CODE	COURSE NAME	C/E	THEO	PRAC.	TOT.	CREDIT	
	COMPULSORY COURSE					NATIONAL	ECTS
VBGY 208	THESIS STUDY	C	0	1	1	0	21
VBGY 209	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
VBGY 210	FOOD STORAGE	E	4	0	4	4	4
VBGY 211	WATER HYGIENE	E	4	0	4	4	4
VBGY 212	HISTOLOGICAL METHODS USED IN IDENTIFICATION OF MEAT SPECIES	E	3	1	4	3,5	4
VBGY 213	POULTRY MEAT EXEMINATION	E	3	1	4	3,5	4
VBGY 214	RESIDUES AND CONTAMINANTS IN FOODS	E	4	0	4	4	4
VBGY 215	FERMENTED MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGY 216	FOOD HYGIENE AND MICROBIOLOGY	E	4	0	4	4	4
VBGY 217	BIOSTATISTIC	E	3	0	3	3	4
VBGY 218	FOOD CHEMISTRY	E	4	0	4	4	4
VBGY 219	CLEANING AND DISINFECTION IN MILK INDUSTRY	E	3	1	4	3,5	4
VBGY 220	FERMENTED PROBIOTIC MILK PRODUCTS AND TECHNOLOGY	E	4	0	4	4	4
VBGY 221	MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGY 222	MILK SCIENCE	E	4	0	4	4	4
VBGY 223	FOOD SANITATION	E	3	1	4	3,5	4
VBGY 224	MEAT TECHNOLOGY	E	4	0	4	4	4
VBGY 225	EGG QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGY 226	HONEY QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGY 227	POULTRY MEAT PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGY 228	CHEESE TECHNOLOGY	E	3	1	4	3,5	4
VBGY 229	MEAT SCIENCE	E	4	0	4	4	4
VBGY 230	FOOD CONTROL AND ANALYSIS METHODS	E	4	0	4	4	4
VBGY 231	POULTRY MEAT HYGIENE	E	4	0	4	4	4
VBGY 232	WATER QUALITY CONTROL AND EXAMINATION METHODS	E	4	0	4	4	4
VBGY 233	FOOD LEGISLATION	E	4	0	4	4	4
VBGY 234	STARTER CULTURES USED IN FOOD INDUSTRY	E	4	0	4	4	4
VBGY 235	FOOD QUALITY CONTROL AND ANALYSIS METHOD	E	4	0	4	4	4
VBGY 236	EVAPORATED MILK PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGY 237	BUTTER TECHNOLOGY	E	4	0	4	4	4
VBGY 238	DRINKING MILK TECHNOLOGY	E	4	0	4	4	4
VBGY 239	ICE-CREAM TECHNOLOGY	E	3	1	4	3,5	4
VBGY 240	FERMENTED MEAT PRODUCTS TECHNOLOGY	E	4	0	4	4	4
VBGY 241	SAUSAGE-SALAMI TECHNOLOGY	E	4	0	4	4	4
VBGY 242	BRINE MEAT PRODUCTS TECHNOLOGY	E	3	1	4	3,5	4
VBGY 243	CLEANING AND DISINFECTION IN MEAT INDUSTRY	E	4	0	4	4	4
VBGY 244	DISINFECTION AND DISINFECTANT	E	4	0	4	4	4