



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

SEMESTER: I							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGY 101	Expertise Branch Course	C	8	0	8	0	9
VBGY 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

SEMESTER: II							
C. CODE	COURSE NAME	C/E	Theo.	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGY 103	Expertise Branch Course	C	8	0	8	0	9
VBGY 104	Thesis Preparation Study	C	0	1	1	0	1
VBGY 105	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 106	Thesis Study	C	0	1	1	0	21
VBGY 107	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 108	Thesis Study	C	0	1	1	0	21
VBGY 109	Expertise Branch Course	C	8	0	8	0	9
Total			8	1	9	0	30

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

SEMESTER: VI							
C. CODE	COURSE NAME	C/E	Theo	Prac.	Tot.	Credit	
	Compulsory Course					National	ECTS
VBGY 112	Thesis Study	C	0	1	1	0	21
VBGY 113	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 114	Food Storage	E	4	0	4	4	4
VBGY 115	Water Hygiene	E	4	0	4	4	4
VBGY 116	Histological Methods Used in Identification of Meat Species	E	3	1	4	3,5	4
VBGY 117	Poultry Meat Examination	E	3	1	4	3,5	4
VBGY 118	Residues and Contaminants in Foods	E	4	0	4	4	4
VBGY 119	Fermented Milk Products Technology	E	4	0	4	4	4
VBGY 120	Food Hygiene and Microbiology	E	4	0	4	4	4
VBGY 121	Bioistatistic	E	3	0	3	3	4
VBGY 122	Food Chemistry	E	4	0	4	4	4
VBGY 123	Cleaning and Disinfection in Milk Industry	E	3	1	4	3,5	4
VBGY 124	Fermented Probiotic Milk Products and Technology	E	4	0	4	4	4
VBGY 125	Milk Products Technology	E	4	0	4	4	4
VBGY 126	Milk Science	E	4	0	4	4	4
VBGY 127	Food Sanitation	E	3	1	4	3,5	4
VBGY 128	Meat Technology	E	4	0	4	4	4
VBGY 129	Egg Quality Control and Examination Methods	E	4	0	4	4	4
VBGY 130	Honey Quality Control and Examination Methods	E	4	0	4	4	4
VBGY 131	Poultry Meat Products Technology	E	4	0	4	4	4
VBGY 132	Cheese Technology	E	3	1	4	3,5	4
VBGY 133	Meat Science	E	4	0	4	4	4
VBGY 134	Food Control and Analysis Methods	E	4	0	4	4	4
VBGY 135	Poultry Meat Hygiene	E	4	0	4	4	4
VBGY 136	Water Quality Control and Examination Methods	E	4	0	4	4	4
VBGY 137	Food Legislation	E	4	0	4	4	4
VBGY 138	Starter Cultures Used in Food Industry	E	4	0	4	4	4
VBGY 139	Food Quality Control and Analysis Method	E	4	0	4	4	4
VBGY 140	Evaporated Milk Products Technology	E	4	0	4	4	4

VBGY 141	Butter Technology	E	4	0	4	4	4
VBGY 142	Drinking Milk Technology	E	4	0	4	4	4
VBGY 143	Ice-Cream Technology	E	3	1	4	3,5	4
VBGY 144	Fermented Meat Products technology	E	4	0	4	4	4
VBGY 145	Sausage-Salami Technology	E	4	0	4	4	4
VBGY 146	Brine Meat Products Technology	E	3	1	4	3,5	4
VBGY 147	Cleaning and Disinfection in Meat Industry	E	4	0	4	4	4
VBGY 148	Disinfection and Disinfectant	E	4	0	4	4	4
VBGY 149	Investigation Methods	E	3	0	3	3	4