

ONDOKUZ MAYIS UNIVERSITY
FACULTY OF ENGINEERING – DEPARTMENT OF FOOD ENGINEERING

As of the 2018–2019 Academic Year, the departments deemed suitable for minor programs and the course loads determined for these programs are shown below.

a) Departments Suitable for Minor Programs:

No	Name of Eligible Department	Determined Course Load (Total)				
		T	U	L	K	ECTS
1	Chemical Engineering	24	–	12	30	45
2	Mechanical Engineering	24	–	12	30	45
3	Environmental Engineering	24	–	12	30	45

(Minimum 18 and maximum 30 national credits)

**ADAPTATION PROGRAM FOR THE MINOR IN THE DEPARTMENT OF CHEMICAL ENGINEERING
(2022–2023)**

1st Year											
2nd Year											
3rd Semester Courses						4th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB201	Food Chemistry I	2	0	2	3	GMB202	Food Chemistry II	2	0	2	3
	TOTAL	2	0	2	3		TOTAL	2	0	2	3
3rd Year											
5th Semester Courses						6th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB301	Food Microbiology	3	2	4	5	GMB306	Fruit and Vegetable Technology	3	2	4	6
						GMB324	Meat Technology	3	2	4	6
						GMB320	Oil Technology	3	2	4	6
	TOTAL	3	2	4	5		TOTAL	9	16	12	18
4th Year											
7th Semester Courses						8th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB411	Dairy Technology	3	2	4	6						
GMB413	Cereal Technology	3	2	4	6						
	Technical elective – 8										
GMB447	Principles of Nutrition	2	0	2	3						
GMB449	Functional Foods and Nutraceuticals	2	0	2	3						
GMB451	Toxic Components in Foods	2	0	2	3						
	TOTAL	8	4	10	15						
FALL SEMESTER TOTAL:		13	6	16	23	SPRING SEMESTER TOTAL:		11	6	14	22
OVERALL TOTAL:		24	12	30	45						
One (1) course must be selected from the <i>Technical Elective – 8</i> group.											

**MINOR ADAPTATION PROGRAM FOR MECHANICAL ENGINEERING
DEPARTMENT STUDENTS FROM THE FOOD ENGINEERING DEPARTMENT
(2022-2023)**

1st Year											
2nd Year											
3rd Semester Courses						4th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB201	Food Chemistry I	2	0	2	3	GMB202	Food Chemistry II	2	0	2	3
	TOTAL	2	0	2	3		TOTAL	2	0	2	3
3rd Year											
5th Semester Courses						6th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB301	Food Microbiology	3	2	4	5	GMB306	Fruit and Vegetable Technology	3	2	4	6
						GMB324	Meat Technology	3	2	4	6
						GMB320	Oil Technology	3	2	4	6
	TOTAL	3	2	4	5		TOTAL	9	16	12	18
4th Year											
7th Semester Courses						8th Semester Courses					
Code	Course Name	T	L	K	ECTS	Code	Course Name	T	L	K	ECTS
GMB411	Dairy Technology	3	2	4	6						
GMB413	Cereal Technology	3	2	4	6						
	Technical elective – 8										
GMB447	Principles of Nutrition	2	0	2	3						
GMB449	Functional Foods and Nutraceuticals	2	0	2	3						
GMB451	Toxic Components in Foods	2	0	2	3						
	TOTAL	8	4	10	15						
FALL SEMESTER TOTAL:		13	6	16	23	SPRING SEMESTER TOTAL:		11	6	14	22
OVERALL TOTAL:		24	12	30	45						
One (1) course must be selected from the <i>Technical Elective – 8</i> group.											

