



2023-2024 Academic Year
List of Courses Offered in Foreign Language
2023-2024 Akademik Yılı
Yabancı Dilde Açılacak Dersler Listesi

Faculty of Engineering
Mühendislik Fakültesi

	Department <i>Bölüm</i>	Course Code <i>Ders Kodu</i>	ECTS <i>AKTS</i>	Course Title <i>Dersin Adı</i>	Semester <i>Dönem</i>	Course Content <i>Dersin İçeriği</i>	Academic Staff <i>Dersi Veren Öğretim Elemanı</i>	Online Available <i>Çevrimiçi</i>
1	Food Engineering <i>Gıda Mühendisliği</i>	FE316	5	Novel Food Manufacturing Technology	Winter and Spring <i>Güz ve Bahar</i>	The aim of this course is to provide students with the basic principles of some of the more recently developed technologies applied in food processing. Specific subjects covered are irradiation, microwave heating, sonication, UV and IR applications, pulsed light, electrolyzed water and ozone applications.	Doç. Dr. Barçın KARAKAŞ BUDAK	NO
2	Food Engineering <i>Gıda Mühendisliği</i>	FE421	5	Food Processing	Winter and Spring <i>Güz ve Bahar</i>	This course covers the processing schemes applied for the production of various foods. Among these foods are staple foods such as coffee, sugar, glucose and high fructose syrup, as well as some traditional Turkish foods such as lokum, tahin, helva and leblebi	Doç. Dr. Barçın KARAKAŞ BUDAK	NO
3	Food Engineering <i>Gıda Mühendisliği</i>	FE422	5	Technology of Fermented Foods	Winter and Spring <i>Güz ve Bahar</i>	This course covers the processing schemes applied for the production of various fermented foods. Among these foods are beer, wine, fermented olives, fermented vegetables, vinegar and fermented oriental foods.	Doç. Dr. Barçın KARAKAŞ BUDAK	NO
4	Food Engineering <i>Gıda Mühendisliği</i>	FE666	5	Food Hydrocolloids	Winter and Spring <i>Güz ve Bahar</i>	In this course following an introduction to the food hydrocolloids; definition, sources, their functional properties, their use in foods, manufacture, health properties, regulatory status, specific lectures are presented to students on food hydrocolloid groups (eg. agar, xanthan gum, galactomannans, starch, gum arabic, celluloses, glucans, inulin)	Doç. Dr. Barçın KARAKAŞ BUDAK	NO
5	Food Engineering <i>Gıda Mühendisliği</i>	FE460	5	General Microbiology	Winter and Spring <i>Güz ve Bahar</i>	The aim of this course is to provide students with the basic principles of microbiology. Specific subjects covered are microbial classification microbial growth factors, bacterial cell structure and basics of molecular biology	Dr. Öğr. Üyesi Reha Onur AZİZOĞLU	NO