



**2023-2024 Academic Year**  
**List of Courses Offered in English**  
**2023-2024 Akademik Yılı**  
**Yabancı Dilde (İngilizce) Açılacak Dersler Listesi**

**Faculty of Engineering**  
**Mühendislik Fakültesi/Enstitüsü/MYO/Yüksekokulu**

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	Department of Food Engineering Code: FY421/FD421	Credits: 5	Food Processing	Winter and Spring	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	Assoc. Prof. Dr. Barçın KARAKAŞ BUDAK	No
2	Department of Food Engineering Code: FY316/FD316	Credits: 5	Novel Food Manufacturing Technology	Winter and Spring	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.	Assoc. Prof. Dr. Barçın KARAKAŞ BUDAK	No
3	Department of Food Engineering Code: FY422/FD422	Credits: 5	Technology of Fermented Foods	Winter and Spring	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.	Assoc. Prof. Dr. Barçın KARAKAŞ BUDAK	No
4	Department of Food Engineering Code: FY666/FD666	Credits: 5	Food Hydrocolloids	Winter and Spring	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)	Assoc. Prof. Dr. Barçın KARAKAŞ BUDAK	No
5	Department of Food Engineering Code: FY460/FD460	Credits: 5	General Microbiology	Winter and Spring	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.	Assist. Prof. Dr. Reha Onur AZİZOĞLU	No

\* Courses with codes starting FY are designated as courses for master students, whereas courses assigned codes FD are for PhD students / FY ile başlayan kodlar yüksek lisans öğrencileri için; FD ile başlayan kodlar doktora öğrencileri için açılacak derslerdir.

\*\* Students must consult the instructor prior to enrollment in the course so that measures can be taken to integrate the course into the workplan / Öğrenciler ders kaydı yapmadan evvel dersi veren öğretim üyesi ile iletişime geçmelidir ki ders programına entegrasyon sağlanabilsin