

IZMIR INSTITUTE OF TECHNOLOGY THE GRADUATE SCHOOL OF ENGINEERING AND SCIENCES

WEEKLY SCHEDULE OF THE COURSES TO BE OFFERED IN FALL SEMESTER 2017-2018

DEPARTMENT: Food Engineering

PROGRAM : Undergraduate Program in Food Engineering (7th Semester)

NO	HOURS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1	08.45-09.30	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201				FE400 Summer Practice (0+0)0 Öğr. Gör. Huriye GÖKSUNGUR FE201
2	09.45-10.30	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201		FE401 Principles of Food Safety and Quality Control (3+2)4 Prof. Dr. Figen KOREL FE201		FE406 Principles of Food Preservation (3+0)3 Prof. Dr. Figen KOREL FE201
3	10.45-11.30	FE 403 Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ FE201	FE407 Engineering Properties of Food (2+2)3 Prof. Dr. Banu ÖZEN FE201	FE401 Principles of Food Safety and Quality Control (3+2)4 Prof. Dr. Figen KOREL FE201		FE406 Principles of Food Preservation (3+0)3 Prof. Dr. Figen KOREL FE201
4	11.45-12.30	FE 403 Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ FE201	FE407 Engineering Properties of Food (2+2)3 Prof. Dr. Banu ÖZEN FE201		FE410 Introduction to Nutrigenomics and Nutrigenetics (3+0)3 Assoc. Prof. Dr. Efe SEZGİN FE201	FE406 Principles of Food Preservation (3+0)3 Prof. Dr. Figen KOREL FE201
5	13.30-14.15	FE410 Introduction to Nutrigenomics and Nutrigenetics (3+0)3 Assoc. Prof. Dr. Efe SEZGİN FE201	FE 403 LAB Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ LAB 341	FE405 Microbiological Quality Control (2+2)3 Assoc. Prof. Dr. A. Handan BAYSAL FE201	FE407 LAB Engineering Properties of Food (2+2)3 Prof. Dr. Banu ÖZEN LAB 341	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201
6	14.30-15.15	FE410 Introduction to Nutrigenomics and Nutrigenetics (3+0)3 Assoc. Prof. Dr. Efe SEZGİN FE201	FE 403 LAB Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ LAB 341	FE405 Microbiological Quality Control (2+2)3 Assoc. Prof. Dr. A. Handan BAYSAL FE201	FE407 LAB Engineering Properties of Food (2+2)3 Prof. Dr. Banu ÖZEN LAB 341	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201
7	15.30-16.15	FE401 Principles of Food Safety and Quality Control (3+2)4 Prof. Dr. Figen KOREL FE201	FE 403 LAB Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ LAB 341	FE401 LAB Principles of Food Safety and Quality Control (3+2)4 Prof. Dr. Figen KOREL LAB 319	FE405 LAB Microbiological Quality Control (2+2)3 Assoc. Prof. Dr. A. Handan BAYSAL LAB 319	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201
8	16.30-17.15		FE 403 LAB Food Product and Process Design (2+4)4 Assit. Prof. Dr. A. Oğuz BÜYÜKKİLEÇİ LAB 341	FE401 LAB Principles of Food Safety and Quality Control (3+2)4 Prof. Dr. Figen KOREL LAB 319	FE405 LAB Microbiological Quality Control (2+2)3 Assoc. Prof. Dr. A. Handan BAYSAL LAB 319	FE421 Graduation Project (0+6)3 Prof. Dr. Ahmet YEMENİCİOĞLU FE201