**Ek-1: Teknik Seçmeli Dersler**

FE502 Advanced Food Quality Control

FE504 Advanced Food Plant Sanitation

FE509 Meat and Poultry Processing

FE513 Food Lipids

FE514 Food Biotechnology

FE515 Food Additives, Contaminants and Toxicology

FE516 Sensory Evaluation of Foods

FE519 Food Packaging

FE520 Protein Purification

FE522 Downstream Processing in Biotechnology

FE525 Advanced Food Biochemistry

FE526 Physical Properties of Food and Biological Materials

FE528 Functional Foods

FE530 Heat Treatment and Thermal Processing of Food

FE533 Enzyme Characterization and Kinetics

FE534 Multivariate Statistics for Engineers

FE536 Design of Experiments

FE539 Foodborne Bacterial Pathogens

FE540 Mycology: Food and Indoor Fungi

FE541 Food and Environmental Virology

FE542 Mycology: Food and Indoor Fungi

FE544 Analytical Methods in Food Engineering.

FE545 Advanced Human Nutrition

FE546 Molecular Nutrition in Food Science and Dietetics