



AFYON KOCATEPE UNIVERSITY
GRADUATE SCHOOL OF NATURAL AND APPLIED SCIENCES
DEPARTMENT OF FOOD ENGINEERING



MASTER (MSc) PROGRAM

FIRST YEAR

FIRST SEMESTER								
COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*					
			TH	AP	TO	CR	EC	
GDM-5501	DIRECTED FIELD STUDIES	C	8	0	8	0	9	
GDM-5601	THESIS PREPARATION	C	0	1	1	0	1	
	ELECTIVE COURSE	E	3	0	3	3	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
TOTAL			20	1	21	12	30	

SECOND SEMESTER								
COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*					
			TH	AP	TO	CR	EC	
GDM-5502	DIRECTED FIELD STUDIES	C	8	0	8	0	9	
GDM-5602	THESIS PREPARATION	C	0	1	1	0	1	
GDM-5701	SEMINAR	C	0	2	2	0	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
	ELECTIVE COURSE	E	3	0	3	3	5	
TOTAL			17	3	20	9	30	



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SECOND YEAR

THIRD SEMESTER								
COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*					
			TH	AP	TO	CR	EC	
GDM-5503	DIRECTED FIELD STUDIES	C	8	0	8	0	9	
GDM-5603	THESIS	C	0	1	1	0	21	
TOTAL			8	1	9	0	30	

FOURTH SEMESTER								
COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*					
			TH	AP	TO	CR	EC	
GDM-5504	DIRECTED FIELD STUDIES	C	8	0	8	0	9	
GDM-5604	THESIS	C	0	1	1	0	21	
TOTAL			8	1	9	0	30	



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GRADUATE PROGRAMS

ELECTIVE COURSES

COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*				
			TH	AP	TO	CR	EC
FBE-5001	SCIENTIFIC RESEARCH AND METHODS	E	3	0	3	3	5
GDM-5001	UNTHERMAL PROCESSING TECHNOLOGIES IN FOOD INDUSTRY	E	3	0	3	3	5
GDM-5002	DRINKING MILK TECHNOLOGY	E	3	0	3	3	5
GDM-5003	ICE CREAM TECHONOLOGY	E	3	0	3	3	5
GDM-5004	ADVANCED UNIT OPERATIONS	E	3	0	3	3	5
GDM-5005	MODIFIED AND CONTROLLED ATMOSPHERE STORAGE	E	3	0	3	3	5
GDM-5006	SENSORY ANALYSIS TECHNIQUE	E	3	0	3	3	5
GDM-5007	FUNCTIONAL FOODS	E	3	0	3	3	5
GDM-5008	ADVANCED PACKAGING TECHNIQUES	E	3	0	3	3	5
GDM-5009	DAIRY MICROBIOLOGY	E	3	0	3	3	5
GDM-5010	ADVANCED DRYING TECHNOLOGY	E	3	0	3	3	5
GDM-5011	FERMENTED DAIRY TECHNOLOGY	E	3	0	3	3	5
GDM-5012	PREHANDLING OF FISHERIES	E	3	0	3	3	5
GDM-5013	WATER QUALITY OF FOOD INDUSTRY	E	3	0	3	3	5
GDM-5014	CHEESE PRODUCTION TECHNOLOGY	E	3	0	3	3	5
GDM-5015	HEAT PROCESSING IN FOOD ENGINEERING	E	3	0	3	3	5
GDM-5016	BIOCHEMISTRY OF FRUITS AND VEGETABLES	E	3	0	3	3	5
GDM-5017	FOOD HYGIENE AND FOOD SAFETY SYSTEMS	E	3	0	3	3	5
GDM-5018	FOOD PROTEINS AND THEIR SEPARATION BY ELECTROPHORETIC METHODS	E	3	0	3	3	5
GDM-5019	CHILLING AND FROZEN STORAGE	E	3	0	3	3	5
GDM-5020	COMPUTERIZED STATISTICS IN SCIENTIFIC RESEARCH	E	3	0	3	3	5
GDM-5021	FOOD QUALITY CONTROL AND STANDARDIZATION	E	3	0	3	3	5
GDM-5022	TOTAL QUALITY MANAGEMENT IN FOOD INDUSTRY	E	3	0	3	3	5
GDM-5023	PRECONTROL OF MEAT PROCESSING	E	3	0	3	3	5
GDM-5024	FISHERIES PROCESSING TECHNOLOGY	E	3	0	3	3	5
GDM-5025	ADVANCED FOOD MICROBIOLOGY	E	3	0	3	3	5
GDM-5026	REOLOGIC METHODS IN FOOD ENGINEERING	E	3	0	3	3	5
GDM-5027	COLOR AND COLOR MATTERS IN FOODS	E	3	0	3	3	5
GDM-5028	SHELF LIFE IN FOODS	E	3	0	3	3	5



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			TH	AP	TO	CR	EC
GDM-5029	GENETICALLY MODIFIED FOODS	E	3	0	3	3	5
GDM-5030	POST HARVEST PROCESSING	E	3	0	3	3	5
GDM-5031	SUGAR AND CANDY TECHNOLOGY	E	3	0	3	3	5
GDM-5032	MILK BIOCHEMISTRY	E	3	0	3	3	5
GDM-5033	MODIFIED OIL PRODUCTION TECHNOLOGY	E	3	0	3	3	5
GDM-5034	PHYSICOCHEMISTRY OF MILK AND DAIRIES	E	3	0	3	3	5
GDM-5035	FRUIT AND VEGETABLE JUICE PROCESSING TECHNOLOGY	E	3	0	3	3	5
GDM-5036	BIOCHEMICAL CHANGES IN FOODS	E	3	0	3	3	5
GDM-5037	POST MORTEM PHYSIOLOGY	E	3	0	3	3	5
GDM-5038	MEAT AND MEAT PRODUCTS TECHNOLOGY	E	3	0	3	3	5
GDM-5039	CHROMATOGRAPHIC METHODS	E	3	0	3	3	5
GDM-5040	LIPID CHEMISTRY	E	3	0	3	3	5
GDM-5041	APPLIED INSTRUMENTAL ANALYZES	E	3	0	3	3	5
GDM-5042	FUNDAMENTALS OF ENZYME ENGINEERING	E	3	0	3	3	5
GDM-6001	SPECIFIC DAIRY PRODUCTS TECHNOLOGY	E	3	0	3	3	5
GDM-6002	TECHNOLOGIES OF FOREIGN CHEESES	E	3	0	3	3	5
GDM-6003	RECENT DEVELOPMENTS OF DAIRY TECHNOLOGY	E	3	0	3	3	5
GDM-6004	DETERIORATION FACTORS IN FOODS	E	3	0	3	3	5
GDM-6005	FOOD DRYING TECHNOLOGY	E	3	0	3	3	5
GDM-6006	PROJECT STUDIES IN FOOD SECTORS	E	3	0	3	3	5
GDM-6007	CEREAL CHEMISTRY	E	3	0	3	3	5
GDM-6008	BAKERY PRODUCTS TECHNOLOGY	E	3	0	3	3	5
GDM-6009	MILK BIOCHEMISTRY	E	3	0	3	3	5
GDM-6010	MODIFIED OIL PRODUCTION TECHNOLOGY	E	3	0	3	3	5
GDM-6011	SPECIAL TOPICS IN CEREAL TECHNOLOGY	E	3	0	3	3	5
GDM-6012	FOOD DRYING TECHNIQUES	E	3	0	3	3	5
GDM-6013	FOOD ADDITIVES USED IN FOOD INDUSTRY	E	3	0	3	3	5
GDM-6014	MILLING SYSTEMS IN CEREAL TECHNOLOGY	E	3	0	3	3	5
GDM-6015	NATURAL ANTIOXIDANT AND ANTIMICROBIALS	E	3	0	3	3	5



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GDM-6016	MEAT BIOCHEMISTRY	E	3	0	3	3	5
GDM-6017	PRODUCTION DEFECTS IN MEAT TECHNOLOGY	E	3	0	3	3	5
GDM-6018	ENZYME TECHNOLOGY	E	3	0	3	3	5
GDM-6019	PHYSICAL PROPERTIES OF FOOD AND BIOLOGICAL MATARIALS	E	3	0	3	3	5
GDM-6020	INDUSTRIAL MICROBIOLOGY	E	3	0	3	3	5
GDM-6021	SPECIAL TOPICS IN FOOD ENGINEERING	E	3	0	3	3	5
GDM-6022	SUFFICIENT AND BALANCED NUTRITION TECHNIQUES	E	3	0	3	3	5
GDM-6023	MICROBIOLOGIC ANALYSIS TECHNIQUES IN FOODS	E	3	0	3	3	5
GDM-6024	DEVELOPMENTS IN FOOD MICROBIOLOGY	E	3	0	3	3	5
GDM-6025	DEVELOPMENTS IN MILK AND DAIRY PRODUCTS TECHNOLOGY	E	3	0	3	3	5
GDM-6026	CHROMATOGRAPHIC METHODS IN FOOD ANALYSIS	E	3	0	3	3	5
GDM-6027	FOOD BASED PATHOGENS	E	3	0	3	3	5
GDM-6028	MILK AND DAIRY PRODUCTS MICROBIOLOGY	E	3	0	3	3	5
GDM-6029	MEAT AND MEAT PRODUCTS MICROBIOLOGY	E	3	0	3	3	5
GDM-6030	DEVELOPMENTS IN FOOD BIOTECHNOLOGY	E	3	0	3	3	5
GDM-6031	DISTILLED ALCHOLIC BEVERAGES TECHNOLOGY	E	3	0	3	3	5
GDM-6032	FOOD SAFETY AND MICROBIOLOGIC CRITERIAS	E	3	0	3	3	5
GDM-6033	WATER AND FISHERY PRODUCTS MICROBIOLOGY	E	3	0	3	3	5
GDM-6034	CEREAL EXTRUSION PRODUCTS	E	3	0	3	3	5
GDM-6035	PROTEIN CHEMISTRY	E	3	0	3	3	5
GDM-6036	STARCH CHEMISTRY	E	3	0	3	3	5
GDM-6037	FOOD LIPIDS	E	3	0	3	3	5
GDM-6038	ADVANCED PROCESS CALCULATIONS	E	3	0	3	3	5
GDM-6039	FOOD MIKROBIOLOGY AND ANTIMICROBIALS	E	3	0	3	3	5
GDM-6040	PROBIOTIC AND STARTER CULTURE TECHNOLOGY	E	3	0	3	3	5
GDM-6041	TRANSPORT PROPERTIES IN FOODS	E	3	0	3	3	5
GDM-6042	FOOD TOXICOLOGY	E	3	0	3	3	5
GDM-6043	POULTRY MEAT TECHNOLOGY	E	3	0	3	3	5
GDM-6044	SHELLFISH PROCESSING TECHNOLOGY	E	3	0	3	3	5



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GDM-6045	PARADATOR (TUNA ETC.) TECHNOLOGY	E	3	0	3	3	5
GDM-6046	BIOCHEMICAL CHANGE IN FRUIT AND VEGETABLE	E	3	0	3	3	5
GDM-6047	MYCOTOXINS	E	3	0	3	3	5
GDM-6048	SPECIAL TOPICS IN MEAT TECHNOLOGY	E	3	0	3	3	5
GDM-6049	FOOD CONTAMINANTS	E	3	0	3	3	5
GDM-6050	NEW DEVELOPMENTS IN MEAT TECHNOLOGY	E	3	0	3	3	5
GDM-6051	OLIVE OIL TECHNOLOGY	E	3	0	3	3	5
GDM-6052	FOOD AROMAS	E	3	0	3	3	5
GDM-6053	THERMAL ANALYZES	E	3	0	3	3	5
GDM-6054	ADVANCED SURFACE CHEMISTRY	E	3	0	3	3	5
EGT-6001	DEVELOPMENT AND LEARNING	E	3	0	3	3	5
EGT-6002	INSTRUCTIONAL PLANNING AND EVALUATION	E	3	0	3	3	5