



GRADUATE SCHOOL OF NATURAL AND APPLIED SCIENCES

DEPARTMENT OF FOOD ENGINEERING

DOCTOR OF PHILOSOPHY (PhD) PROGRAM

FIRST YEAR

	FIRST SEMESTER								
COURSE	COURSE NAME	C/E		COUR	SE CR	EDIT	*		
CODE			TH	AP	TO	CR	EC		
GDM-6501	DIRECTED FIELD STUDIES	C	8	0	8	0	9		
GDM-6601	THESIS PREPARATION	С	0	1	1	0	1		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
TOI	P L A M		20	1	21	12	30		

	SECOND SEMESTER								
COURSE	COURSE NAME	C/E		COUR	SE CR	EDIT	*		
CODE	0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0/2	TH	AP	TO	CR	EC		
GDM-6502	DIRECTED FIELD STUDIES	C	8	0	8	0	9		
GDM-6602	THESIS PREPARATION	C	0	1	1	0	1		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
				_					
TOT	TOTAL				21	12	30		





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SECOND YEAR

	THIRD SEMESTER								
COURSE	COURSE NAME	C/E		COUR	SE CR	EDIT	*		
CODE		0/2	TH	AP	TO	CR	EC		
GDM-6503	DIRECTED FIELD STUDIES	C	8	0	8	0	9		
GDM-6603	THESIS PREPARATION	С	0	1	1	0	1		
GDM-6701	SEMINAR	С	0	2	2	0	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
	ELECTIVE COURSE	Е	3	0	3	3	5		
TOTA	. L		17	3	20	9	30		

	FOURTH SEMESTER								
COURSE	COURSE NAME	C/E	(COUR	SE CR	EDIT	*		
CODE	COCKED WIND	C/L	TH	AP	то	CR	EC		
GDM-6504	DIRECTED FIELD STUDIES	С	8	0	8	0	9		
GDM-6604	THESIS	С	0	1	1	0	21		
TOTA	TOTAL				9	0	30		





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THIRD YEAR

	FIFTH SEMESTER								
COURSE CODE	COURSE NAME	C/E	(COUR	SE CR	CREDIT*			
	COURSE NAME	C/E	TH AP	TO	CR	EC			
GDM-6505	DIRECTED FIELD STUDIES	C	8	0	8	0	9		
GDM-6605	THESIS	С	0	1	1	0	21		
TOTA	TOTAL			1	9	0	30		

	SIXTH SEMESTER									
COURSE CODE	COURSE NAME	C/E	(COUR	SE CR	REDIT*				
	COOKSE NAME	C/E	TH AP 8 0	TO	CR	EC				
GDM-6506	DIRECTED FIELD STUDIES	C	8	0	8	0	9			
GDM-6606	THESIS	C	0	1	1	0	21			
TOTA	TOTAL			1	9	0	30			

FOURTH YEAR

	SEVENTH SEMESTER								
COURSE CODE	COURSE NAME	C/E	(COUR	SE CREDIT*				
	COURSE NAME	CIE	TH Al	AP	то	CR	EC		
GDM-6507	DIRECTED FIELD STUDIES	С	8	0	8	0	9		
GDM-6607	THESIS	С	0	1	1	0	21		
TOTA	TOTAL			1	9	0	30		

	EIGHTH SEMESTER								
COURSE CODE	COURSE NAME	C/E	(COUR	RSE CREDIT*				
	COURSE NAME	C/E		AP	то	CR	EC		
GDM-6508	DIRECTED FIELD STUDIES	C	8	0	8	0	9		
GDM-6608	THESIS	С	0	1	1	0	21		
TOTA	TOTAL			1	9	0	30		

ELECTIVE COURSES





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COURSE	COURSE NAME	C/E	(COURSE CREDIT*				
CODE	COURSE NAME	C/E	TH	AP	то	CR	EC	
FBE-5001	SCIENTIFIC RESEARCH AND METHODS	С	3	0	3	3	5	
GDM-6001	SPECIFIC DAIRY PRODUCTS TECHNOLOGY	Е	3	0	3	3	5	
GDM-6002	TECHNOLOGIES OF FOREIGN CHEESES	Е	3	0	3	3	5	
GDM-6003	RECENT DEVELOPMENTS OF DAIRY TECHNOLOGY	E	3	0	3	3	5	
GDM-6004	DETERIOTATION 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	Е	3	0	3	3	5	
GDM-6008	BAKERY PRODUCTS TECHNOLOGY	E	3	0	3	3	5	
GDM-6009	MILK BIOCHEMISTRY	Е	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 INDUSTY	Е	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	
GDM-6016	MEAT BIOCHEMISTRY	E	3	0	3	3	5	
GDM-6017	PRODUCTION DEFECTS IN MEAT TECHNOLOGY	Е	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	Е	3	0	3	3	5	
GDM-6021	SPECIAL TOPICS IN FOOD ENGINEERING	Е	3	0	3	3	5	
GDM-6022	SUFFICIENT AND BALANCED NUTRITION TECHNIQUES	Е	3	0	3	3	5	
GDM-6024	DEVELOPMENTS IN FOOD MICROBIOLOGY	Е	3	0	3	3	5	
GDM-6025	DEVELOPMENTS IN MILK AND DAIRY PRODUCTS TECHNOLOGY	Е	3	0	3	3	5	
GDM-6029	MEAT AND MEAT PRODUCTS MICROBIOLOGY	Е	3	0	3	3	5	
GDM-6030	DEVELOPMENTS IN FOOD BIOTECHNOLOGY	Е	3	0	3	3	5	
GDM-6031	DISTILLED ALCHOLIC BEVERAGES TECHNOLOGY	Е	3	0	3	3	5	
GDM-6032	FOOD SAFETY AND MICROBIOLOGIC CRITERIAS	Е	3	0	3	3	5	
GDM-6033	WATER AND FISHERY PRODUCTS MICROBIOLOGY	Е	3	0	3	3	5	
GDM-6034	CEREAL EXTRUSION PRODUCTS	Е	3	0	3	3	5	
GDM-6035	PROTEIN CHEMISTRY	Е	3	0	3	3	5	
GDM-6036	STARCH CHEMISTRY	Е	3	0	3	3	5	





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GDM-6037	FOOD LIPIDS	Е	3	0	3	3	5
GDM-6038	ADVANCED PROCESS CALCULATIONS	Е	3	0	3	3	5
GDM-6041	TRANSPORT PROPERTIES IN FOODS	Е	3	0	3	3	5
GDM-6042	FOOD TOXICOLOGY	Е	3	0	3	3	5
GDM-6043	POULTRY MEAT TECHNOLOGY	Е	3	0	3	3	5
GDM-6044	SHELLFISH PROCESSING TECHNOLOGY	Е	3	0	3	3	5
GDM-6045	PARADATOR (TUNA ETC.) TECHNOLOGY	Е	3	0	3	3	5
GDM-6046	BIOCHEMICAL CHANGE IN FRUIT AND VEGETABLE	Е	3	0	3	3	5
GDM-6047	MYCOTOXINS	Е	3	0	3	3	5
GDM-6048	SPECIAL TOPICS IN MEAT TECHNOLOGY	Е	3	0	3	3	5
GDM-6049	FOOD CONTAMINANTS	Е	3	0	3	3	5
GDM-6050	NEW DEVELOPMENTS IN MEAT TECHNOLOGY	Е	3	0	3	3	5
GDM-6051	OLIVE OIL TECHNOLOGY	Е	3	0	3	3	5
GDM-6053	THERMAL ANALYZES	Е	3	0	3	3	5
GDM-6054	ADVANCED SURFACE CHEMISTRY	Е	3	0	3	3	5
GDM-6055	ADVANCED FOOD MICROBIOLOGY	Е	3	0	3	3	5
GDM-6056	METABOLISM OF MICROORGANISMS	Е	3	0	3	3	5
GDM-6057	MICROORGANISM ISOLATION AND IDENTIFICATION	Е	3	0	3	3	5
GDM-6058	FERMANTATION MICROBIOLOGY	Е	3	0	3	3	5
GDM-6059	CELL STRUCTURE AND FUNETIONS IN MICROORGANISMS	Е	3	0	3	3	5
GDM-6060	NEW DEVELOPMENTS IN OLIVE SCIENCE AND TECHNOLOGY	Е	3	0	3	3	5
GDM-6061	INSTRUMENTAL ANALYSIS METHODS IN FOODS	Е	3	0	3	3	5
GDM-6062	PRESSURIZATION, EXTRACTION AND RAFININIG TECHNIQUES IN OIL TECHOLOGY AND WASTE-BY PRODUCT EXALUATION	Е	3	0	3	3	5
EGT-6001	DEVELOPMENT AND LEARNING	Е	3	0	3	3	5
EGT-6002	INSTRUCTIONAL PLANNING AND EVALUATION	Е	3	0	3	3	5