



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	

ELECTIVE COURSES

COURSE CODE	COURSE NAME	C/E	COURSE CREDIT*				
			TH	AP	TO	CR	EC
FBE-5001	SCIENTIFIC RESEARCH AND METHODS	C	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 TECHNOLOGY	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



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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
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-5050	MEDICAL AROMATIC PLANT AND ESSENTIAL OILS	E	3	0	3	3	5
GDM-5057	CEREAL CHEMISTRY	E	3	0	3	3	5
GDM-5052	MICROBIOLOGIC ANALYSIS TECHNIQUES IN FOODS	E	3	0	3	3	5
GDM-5058	CHROMATOGRAPHIC METHODS IN FOOD ANALYSIS	E	3	0	3	3	5
GDM-5054	FOOD BASED PATHOGENS	E	3	0	3	3	5



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GDM-5055	MILK AND DAIRY PRODUCTS MICROBIOLOGY	E	3	0	3	3	5
GDM-5053	MEAT AND MEAT PRODUCTS MICROBIOLOGY	E	3	0	3	3	5
GDM-5055	PROBIOTIC AND STARTER CULTURE TECHNOLOGY	E	3	0	3	3	5
GDM-5059	FOOD AROMAS	E	3	0	3	3	5