

## HEALTH SERVICES VOCATIONAL SCHOOL

2020-2021

## FOOD TECHNOLOGY PROGRAM

## FIRST CLASS - TERM I

## FIRST CLASS - TERM II

## AUTUMN SEMESTER

## SPRING SEMESTER

COURSE CODE	COURSE NAME	THEORY	APPLICATION	CREDIT	AKTS
GTE113	FOOD PROCESSING PRINCIPLES	3	0	3	5
BIK101	BIOCHEMISTRY	2	0	2	2
MIK101	BASIC MICROBIOLOGY	2	0	2	2
MAT101	BASIC MATHEMATICS	2	0	2	3
GTE111	GENERAL CHEMISTRY IN FOOD TECHNOLOGY (BSEÇ)	2	2	3	5
RPSI209	POSITIVE PSYCHOLOGY AND COMMUNICATION SKILLS (ÜSEÇ)	2	0	2	3
ATA101	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY I *	2	0	2	3
TURK101	TURKISH LANGUAGE I *	2	0	2	3
INGU101	ENGLISH I *	3	0	3	3
RKUL101	UNIVERSITY CULTURE I (ÜSEÇ)	0	2	1	1
<b>TOTAL</b>		<b>20</b>	<b>4</b>	<b>22</b>	<b>30</b>

COURSE CODE	COURSE NAME	THEORY	APPLICATION	CREDIT	AKTS
GTE114	FOOD ADDITIVES	2	0	2	3
GTE116	FOOD HYGIENE AND SANITATION	2	0	2	4
GTE122	FOOD HEALTH RELIABILITY AND FOOD LEGISLATION (BSEÇ)	2	0	2	3
GTE110	ORGANIC AGRICULTURE AND BAKERY PRODUCTS TECHNOLOGY	2	0	2	4
GTE112	FOOD MICROBIOLOGY	2	2	3	4
BES101	NUTRITIONAL PRINCIPLES (BSEÇ)	2	0	2	3
ATA102	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY II *	2	0	2	3
TURK102	TURKISH LANGUAGE II *	2	0	2	3
INGU102	ENGLISH II *	3	0	3	3
RKUL102	UNIVERSITY CULTURE II (ÜSEÇ)	0	2	1	1
<b>TOTAL</b>		<b>19</b>	<b>4</b>	<b>21</b>	<b>31</b>

\* It will be given in the form of distance education.

## SECOND YEAR - TERM III

## SECOND YEAR - TERM IV

## AUTUMN SEMESTER

## SPRING SEMESTER

COURSE CODE	COURSE NAME	THEORY	APPLICATION	CREDIT	AKTS
GTE217	FOOD TECHNOLOGIES APPLICATIONS I	0	6	3	8
GTE233	MEAT PRODUCTS TECHNOLOGY	2	0	2	4
GTE229	READY TO EAT SYSTEMS AND SPECIAL FOOD TECHNOLOGY (BSEÇ)	3	0	3	5
GTE221	FOOD ANALYSIS APPLICATIONS I	0	4	2	6
GTE223	FRUIT AND VEGETABLE PROCESSING TECHNOLOGIES	3	0	3	4
GTE231	FOOD STORAGE AND PACKAGING TECHNIQUES	2	0	2	2
<b>TOTAL</b>		<b>10</b>	<b>10</b>	<b>15</b>	<b>29</b>

COURSE CODE	COURSE NAME	THEORY	APPLICATION	CREDIT	AKTS
GTE220	VEGETABLE OIL TECHNOLOGY (BSEÇ)	2	0	2	3
GTE222	DAIRY PRODUCTS TECHNOLOGY	2	0	2	4
GTE228	FOOD TECHNOLOGIES APPLICATIONS II	0	6	3	6
GTE224	FOOD ANALYSIS APPLICATIONS II (BSEÇ)	0	4	2	6
GTE 999	SUMMER INTERNSHIP	0	20 İş Günü	0	9
MET101	OCCUPATIONAL ETHICS	2	0	2	2
<b>TOTAL</b>		<b>6</b>	<b>10</b>	<b>11</b>	<b>30</b>

BSEÇ: Departmental Elective Courses

ÜSEÇ: University Elective Courses

## MEZUNİYET İÇİN GEREKLİ OLAN KRİTERLER

THEORETICAL HOUR	55
APPLICATION HOUR	28
LOCAL LOAN	69
AKTS	120
TOTAL ELECTIVE COURSE AKTS (UNIVERSITY + DEPARTMENT + VOCATIONAL SCHOOL)	30
(%25 OF THE AMOUNT OF TOTAL AKTS)	30