

T.C.
FIRAT UNIVERSITY
KARAKOÇAN VOCATIONAL SCHOOL
FOOD PROCESSING DEPARTMENT FOOD TECHNOLOGY PROGRAM
COURSE PLAN

1ST SEMESTER						2ND SEMESTER					
COURSE CODE	COURSE NAME	T	P	C	ECTS	COURSE CODE	COURSE NAME	T	P	C	ECTS
TDI 101	Turkish Language- I	2	0	2	2	TDI 102	Turkish Language- II	2	0	2	2
YDI 101	Foreign Language- I	2	0	2	2	YDI 102	Foreign Language- II	2	0	2	2
MAT 101	Mathematics - I	2	0	2	4	MAT 102	Mathematics - II	2	0	2	4
KIM 101	Chemistry - I	2	2	3	6	KIM 102	Chemistry- II	2	2	3	6
AIT 101	Ataturk's Principles and History of Turkish Revolution-I	2	0	2	2	AIT 102	Ataturk's Principles and History of Turkish Revolution-II	2	0	2	2
KGT 103	General Microbiology	2	2	3	4	KGT 104	Food Microbiology	3	2	4	4
KGT 105	Unit Operations in Food Processing-I	1	2	2	4	KGT 106	Unit Operations in Food Processing-II	1	2	2	2
KGT 107	Food Industry Machinery	2	2	3	4	KGT 108	Food Chemistry	3	0	3	4
						KGT 110	Laboratory Techniques	1	2	2	2
	Elective Courses	2	0	2	2		Elective Vocational Courses	2	0	2	2
KGT 109	Information and Communication Technology					KGT 112	Statistical Methods				
KGT 111	First Aid					KGT 114	Food Packaging				
KGT 113	Professional Ethics					KGT 116	Quality Assurance and Standards				
KGT 115	Environmental Protection					KGT 118	Food Safety				
						KGT 120	Food Industry Wastes				
	TOTAL	17	8	21	30		TOTAL	20	8	24	30

3RD SEMESTER						4TH SEMESTER					
COURSE CODE	COURSE NAME	T	P	C	ECTS	COURSE CODE	COURSE NAME	T	P	C	ECTS
KGT 201	Cereal Technology- I	2	2	3	4	KGT 202	Cereal Technology- II	2	2	3	4
KGT 203	Milk and Dairy Products Technology- I	3	2	4	5	KGT 204	Milk and Dairy Products Technology- II	3	2	4	5
KGT 205	Meat and Meat Products Technology-I	3	0	3	4	KGT 206	Meat and Meat Products Technology-II	2	2	3	4
KGT 207	Fruit and Vegetable Technology-I	3	0	3	4	KGT 208	Fruit and Vegetable Technology-II	2	2	3	4
KGT 209	Internship Evaluation	0	2	1	6	KGT 210	Specialty Foods Technology	4	0	4	4
KGT 211	Food Additives	2	0	2	2	KGT 212	Lipid Technology	4	0	4	4
KGT 213	Food Analysis	2	2	3	3	KGT 214	Hygiene and Sanitation	2	0	2	2
	Elective Vocational Courses	2	0	2	2		Elective Vocational Courses	2	0	2	2
KGT 215	Food Biochemistry					KGT 216	Ready-to-Eat Food Technology				
KGT 217	Beverages Technology					KGT 218	Research Methods and Techniques				
KGT 219	Principles Of Nutrition					KGT 220	Catering Industry				
KGT 221	Food Toxicology					KGT 222	Genetically Modified Foods				
KGT 223	Instrumental Analysis					KGT 224	Business Administration				
	TOTAL	17	8	21	30		TOTAL	21	8	25	30

❖ Students must choose at least 1 of the elective courses.