

**DOUBLE MAJOR IN FOOD ENGINEERING FOR MATERIALS SCIENCE AND NANOTECHNOLOGY ENGINEERING
STUDENTS**

First Semester

Course Code	Course Name	C	L/P	C	ECTS
ECC107	BIOLOGY	3	0	2	3
FDE101	INTRO. TO FOOD ENG.	3	0	1	5
TOTAL		6	0	3	8

Second Semester

Course Code	Course Name	C	L/P	C	ECTS
CHM122	ORGANIC CHEMISTRY	4	2	3	6
TOTAL		4	2	3	6

Third Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE201	MASS & ENERGY BALANCES	4	0	3	6
ECC217	MICROBIOLOGY	4	2	3	5
ECC205	BIOCHEMISTRY	4	2	3	5
TOTAL		12	4	9	16

Fourth Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE206	FOOD MICROBIOLOGY	4	1	4	4
CHM212	ANALYTICAL CHEMISTRY	3	2	3	5
TOTAL		7	3	7	9

Fifth Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE300	SUMMER PRACTICE I	0	0	0	2
FDE301	INSTRUMENTAL ANALYSIS	4	2	3	6
FDE303	FOOD CHEMISTRY I	4	0	3	6
MTH251	PROBABILITY & STATISTICS	4	0	3	6
TOTAL		12	2	9	20

Sixth Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE302	FOOD ANALYSIS	4	2	3	5
FDE304	FOOD CHEMISTRY II	4	0	3	5
FDE306	FOOD ENG. APPLIED KINETICS	4	0	3	5
TOTAL		12	2	9	15

Seventh Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE400	SUMMER PRACTICE II	0	0	0	2
FDE401	FOOD ENG. DESIGN I	4	0	3	5
FDE403	PROCESS CONTROL	4	0	3	5
FDE407	FOOD PACKAGING	4	0	2	3
FDE411	FOOD TECHNOLOGY	4	0	3	5
TOTAL		16	0	11	20

Eighth Semester

Course Code	Course Name	C	L/P	C	ECTS
FDE402	FOOD ENG. DESIGN II	4	0	3	7
FDE404	QUALITY CONTROL IN F.E.	4	0	3	7
FDE412	FOOD ENG. UNIT OP. LAB.	4	2	3	6
TOTAL		12	2	9	20

TOTAL	Contact Hs	Lab/Practice Hs	Credit	ECTS
	81	15	60	114