

FE 401 Food Technology Program (2024-2025 Spring Semester)

Course Overview:

This course covers key technologies in the food processing industry, focusing on dairy, meat, cereal, and fruit and vegetable processing technologies. Topics include the composition of milk, meat product technologies, seafood technologies, and nanotechnology applications in food.

Grading Breakdown:

- **30% Midterm 1**
- **30% Midterm 2**
- **40% Project**, which includes the following components:
 - **10% Presentation**
 - **10% Report**
 - **10% Attendance at group meetings**
 - **10% Answering questions during the presentation**

Date	Duration	Lecturer	Subject
Monday, 24 February 2025	13:30-16:05	Dr. Sevim KAYA	Milk composition and main processes
Monday, 3 March 2025	13:30-16:05	Dr. Sevim KAYA	Cheese and butter technology
Monday, 10 March 2025	13:30-16:05	Dr. Sevim KAYA	Yoghurt, ice cream and traditional foods technologies
Monday, 17 March 2025	13:30-16:05	Dr. Hüseyin BOZKURT	Meat and meat products
Monday, 24 March 2025	13:30-16:05	Dr. Hüseyin BOZKURT	Poultry technology
Monday, 7 April 2025	13:30-16:05	Dr. Hüseyin BOZKURT	Seafoods technology
Monday, 14 April 2025		Midterm	
Monday, 21 April 2025	13:30-16:05	Dr. Fatih BALCI	Cereal technology
Monday, 28 April 2025	13:30-16:05	Dr. Fatih BALCI	Starch syrups technology Nanotechnology
Monday, 5 May 2025	13:30-16:05	Dr. Fatih BALCI	Legumes technology
Monday, 12 May 2025	13:30-16:05	Dr. Fahrettin GÖĞÜŞ	Fat and oil technology
Monday, 26 May 2025	13:30-16:05	Dr. Fahrettin GÖĞÜŞ	Fruit technology
Monday, 2 June 2025	13:30-16:05	Dr. Fahrettin GÖĞÜŞ	Vegetable technology
Friday, 13 June 2025		Midterm	
Monday, 16 June 2025	Final Exam Presentations		

You can download the lecture notes from [Dr. Fatih Balci](#)'s website. All the announcements and related info will be shared at the same link.

Project Guidelines:

- Each group must determine a regular meeting time with their respective project supervisor.
- Groups are required to prepare a project that includes the following concepts:
 - Properties of raw material
 - Processing line/diagram
 - Technologies
 - Equipment list
 - Important quality control analysis during receiving, processing, and delivery, including Control Points (C.P.) and Critical Control Points (CCP) and relevant parameters
 - Properties of finished product
 - Properties of by-products
- Supervisor Consultation: Students must contact their supervisor regularly throughout the semester. Supervisor-proposed items must be incorporated into the project. Each group should get a meeting time from their supervisor and ensure they sign a meeting log, which will be collected and considered for grading.
- Project Submission & Presentation:
 - At the end of the semester, groups will present their projects, including a presentation and Q&A session.
 - After the presentation, the group will email their report to their supervisor.

The Project Topics

Lecturer	Topic	Group Members
Dr. Sevim KAYA	Kıymız	180104011028 180104011038 180104011054 190104011033
Dr. Hüseyin BOZKURT	Smoked cured meat	190104011034 190104011047 200104011004 200104011006 200104011007
Dr. Fatih BALCI	Başbaşı Bulgur Production	200104011016 200104011026 200104011069 210104011027 201626504