

# FE 401 Food Technology Program (2024-2025 Fall 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
30.09.2024, Monday	08:30-11.05	Dr. Sevim KAYA	Milk composition and main processes
3.10.2024, Thursday	09:25-12:00	Dr. Sevim KAYA	Cheese and butter technology
10.10.2024, Thursday	09:25-12:00	Dr. Sevim KAYA	Yoghurt, ice cream and traditional foods technologies
21.10.2024, Monday	09:25-12:00	Dr. Hüseyin BOZKURT	Meat and meat products
28.10.2024, Monday	09:25-12:00	Dr. Hüseyin BOZKURT	Poultry technology
4.11.2024, Monday	09:25-12:00	Dr. Hüseyin BOZKURT	Seafoods technology
11.11.2024		Midterm	
18.11.2024, Monday	08:30-11.05	Dr. Fatih BALCI	Cereal technology
25.11.2024, Monday	08:30-11.05	Dr. Fatih BALCI	Starch syrups technology Nanotechnology
2.12.2024, Monday	08:30-11.05	Dr. Fatih BALCI	Legumes technology
9.12.2024, Monday	09:25-12:00	Dr. Fahrettin GÖĞÜŞ	Fat and oil technology
16.12.2024, Monday	09:25-12:00	Dr. Fahrettin GÖĞÜŞ	Fruit technology
23.12.2024, Monday	09:25-12:00	Dr. Fahrettin GÖĞÜŞ	Vegetable technology
30.12.2024		Midterm	

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	Van herby cheese	MERYEM KELEŞ AYŞEGÜL ÇELİKKIRAN GÜLSÜM DEMİR EZGİ KORNAZ MERVE YAKAR
Dr. Hüseyin BOZKURT	Heat Treated Poultry sucuk	AYŞENUR COŞKUN BERFİN PAKIR ALYAE ZİYATE EYLEM ALTUN GÜLİSTAN ÖNAL
Dr. Fahrettin GÖĞÜŞ	Peach juice production	RIHAN KHALİL MABRUKA İBRAHİM HAJIFARAH MAYS HAMDULLAHELİAS EMİNE MERVE SAFTÜRK BURCU ENDAM ÇEVİK