



T.C.

ADIYAMAN UNIVERSITY

VOCATIONAL SCHOOL OF
TECHNICAL SCIENCES

FOOD PROCESSING DEPARTMENT

INTRODUCTION BROCHURE

2024-2025

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Our Department

In 1983, the Vocational School, which was established within the body of Malatya Inonu University, was separated from Inonu University and connected to Adiyaman University with the law dated March 1, 2006 and numbered 5467, published in the Official Gazette dated March 17, 2006 and numbered 26111, and the Food Technology Program was established under the name of Food Processing Department in 2007 and received its first students in the 2007-2008 academic year.

2006

Head of Department

Assoc. Prof. Dr. Dilek ANAKI

Academic Staff

Food Technology Program

Prof. Dr. Osman KILINEKER

Assoc. Prof. Dr. Dilek ANAKI

Lecturer Gr. Ali Mcahit KARAHAN

Lecturer Gr. Mahir Serdar YILMAZ

Department Secretary

Glay GEZER YAVUZ

• Mission & Vision

Vision

To be a department that will ensure that healthy, quality and reliable products are obtained in the food production stages from the field to the table; to train well-equipped technical staff with professional responsibility awareness; to work in coordination with industrial organizations and to seek solutions to the problems of companies operating in the food sector of our country, especially local companies; to be a department that is constantly developing and renewing with scientific studies.

Mission

To train intermediate staff who are competent in food processing, act within the framework of professional ethics, follow the innovations in the sector, are qualified, have high communication skills, and have moral and social values.

Food Technology Program

Food Technology Program is a 2-year program consisting of 4 semesters, each of which is worth 30 ECTS. One ECTS refers to the student's 30-hour workload for each semester.

At the end of the 2nd semester, students have to do Industry Based Practice (Internship) for 20 working days.

Aim of the program

Food is indispensable for human life. The world population is expected to increase to 9.8 billion by 2050, and it is estimated that food production will need to increase by 60% compared to the current amount in order to meet the food needs of this population. In addition to ensuring this increase, it is necessary to ensure that people have access to quality and healthy food and to guarantee food safety and sustainability. These will be possible with well-trained technical staff.

For this reason, the aim of the Food Technology Program is to train intermediate staff who are competent in food processing, who comply with ethical rules, who follow the innovations and technology in the sector, who are qualified, who can provide coordination between

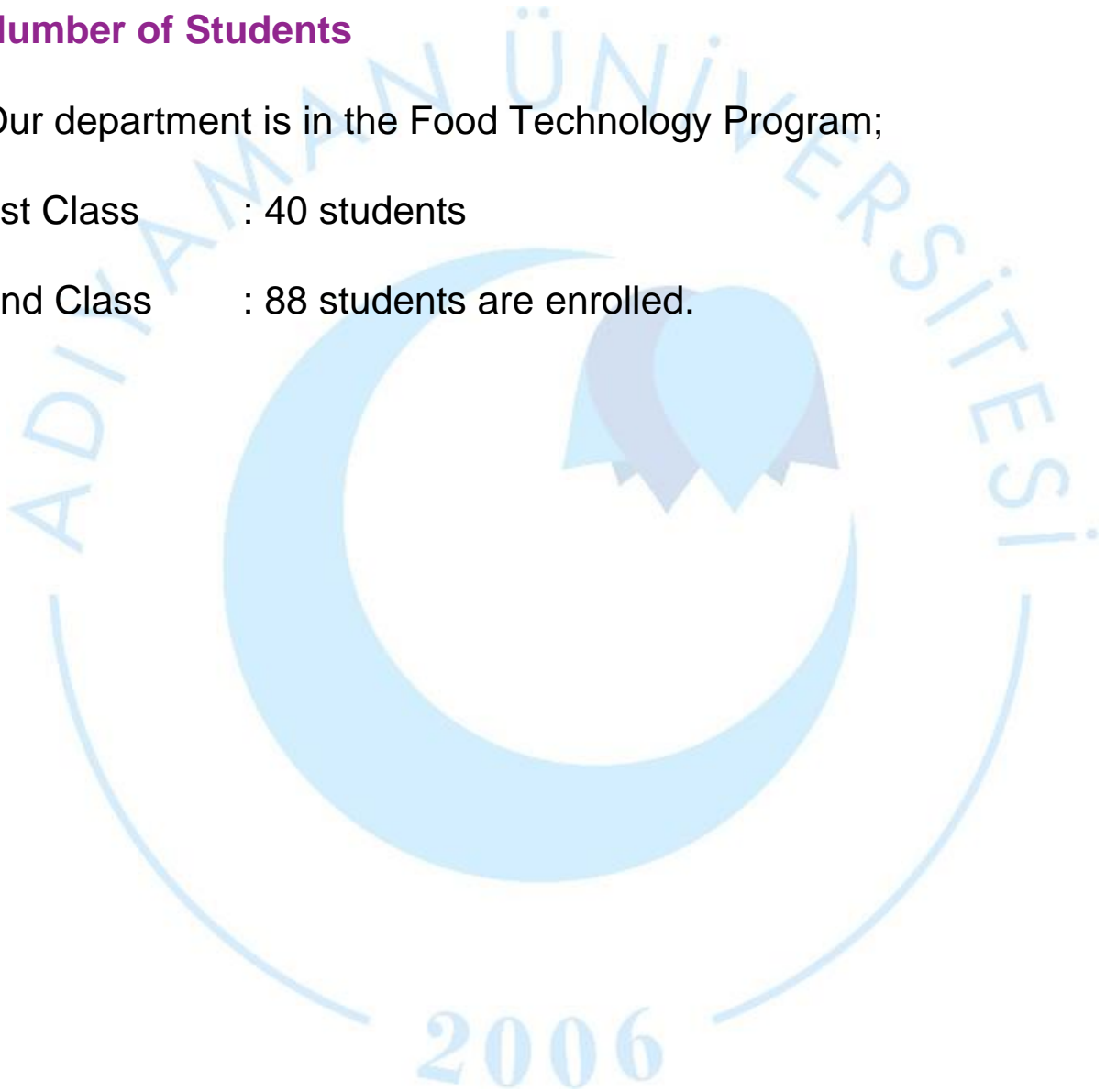
engineers and other employees, and who have high communication skills.

Number of Students

Our department is in the Food Technology Program;

1st Class : 40 students

2nd Class : 88 students are enrolled.



Admission Requirements

Placement in the Food Technology Program is made according to the preference ranking in the TYT score type from the Basic Proficiency Test conducted by the Student Selection & Placement Center (ÖSYM). The table below is taken from the current <https://www.osym.gov.tr> address.

Our Highest and Lowest Placement Scores According to Central Placement (Last 6 Years)

| Year | Program Code / Program Name | Duration of Study | Score Type | General Quota | Number of General Settlements | Lowest Score | Highest Score |
|------|-----------------------------|-------------------|------------|---------------|-------------------------------|--------------|---------------|
| 2018 | 100250273 / Food Technology | 2 | TYT | 30 | 31 | 208,32170 | 246,07860 |
| 2019 | | 2 | TYT | 40 | 41 | 208,27084 | 275,23214 |
| 2020 | | 2 | TYT | 40 | 41 | 209,37122 | 278,13328 |
| 2021 | | 2 | TYT | 40 | 41 | 190,90573 | 268,93440 |
| 2022 | | 2 | TYT | 40 | 41 | 245,50964 | 342,57460 |
| 2023 | | 2 | TYT | 40 | 40 | 248,97728 | 325,78244 |

Degree Awarded

The education period of Food Technology Program is 2 years. Students who graduate by taking theoretical and practical courses are given "associate degree diploma" and those who have this diploma can work as "Food Technician".

Our students who graduate as Food Technician; They can work as technical staff in public (Provincial Directorate of Agriculture and Forestry, Ministry of Agriculture and Forestry Control Laboratory, Hygiene Institute, Municipalities, Provincial Health Directorates, etc.), private institutions and organizations, as well as establish their own private enterprises.

Transfer to Higher Degree Programs

Horizontal and vertical transfer can be made in accordance with the relevant legislation of YÖK. Students who have successfully completed the program can make vertical transfer to the following undergraduate programs if they are successful in the "Vertical Transfer Exam" held by ÖSYM. Our students can also register directly to the Open Education Faculty Business and Economics Faculties.

Departments with Bachelor's Degree with Vertical Transfer

Examination

- Food Engineering
- Food Technology
- Nutrition and Dietetics
- Plant Protection
- Crop Production and Technologies
- Agricultural Biotechnology
- Agricultural Genetic Engineering
- Chemistry

Our Course Catalog

| 1st Class | | | | | |
|------------------------|---|-----------|----------------|-----|----------|
| Code | Lesson Name | ECTS | WCH T+P/C | C/E | Language |
| First Semester | | | | | |
| GDP 101 | MATHEMATICS I | 2 | 2+0/2 | C | T |
| GDP 103 | CHEMISTRY I | 3 | 2+1/3 | C | T |
| GDP 105 | BASIC PROCESSES IN FOODS I | 3 | 1+1/2 | C | T |
| GDP 107 | GENERAL MICROBIOLOGY | 5 | 2+3/5 | C | T |
| GDP 109 | FOOD ADDITIVES | 2 | 2+0/2 | C | T |
| TD 101 | TURKISH LANGUAGE I | 2 | 2+0/2 | C | T |
| YD 101 | FOREIGN LANGUAGE (ENGLISH) I | 3 | 3+0/3 | C | T |
| AIİT 101 | ATATÜRK PRINCIPLES AND HISTORY OF REVOLUTION I | 2 | 2+0/2 | C | T |
| SEÇ 1 | ELECTIVE COURSE 1 | 4 | 2+0/2 | E | T |
| SEÇ 2 | ELECTIVE COURSE 2 | 4 | 2+0/2 | E | T |
| Fall Semester Total | | 30 | 20+5/25 | | |
| Second Semester | | | | | |
| GDP 102 | MATHEMATICS II | 2 | 2+0/2 | C | T |
| GDP 104 | CHEMISTRY II | 3 | 2+1/3 | C | T |
| GDP 106 | FOOD CHEMISTRY | 3 | 2+1/3 | C | T |
| GDP 108 | BASIC PROCESSES IN FOODS II | 3 | 1+1/2 | E | T |
| GDP 110 | FOOD MICROBIOLOGY | 4 | 2+3/5 | E | T |
| TD 102 | TURKISH LANGUAGE II | 2 | 2+0/2 | C | T |
| YD 102 | FOREIGN LANGUAGE (ENGLISH) II | 3 | 3+0/3 | C | T |
| AIİT 102 | ATATÜRK PRINCIPLES AND HISTORY OF REVOLUTION II | 2 | 2+0/2 | C | T |
| SEÇ 1 | ELECTIVE COURSE 1 | 4 | 2+0/2 | E | T |
| SEÇ 2 | ELECTIVE COURSE 2 | 4 | 2+0/2 | E | T |
| Spring Semester Total | | 30 | 20+6/26 | | |
| YEAR TOTAL | | 60 | | | |

2006

2nd Class

| Code | Lesson Name | ECTS | WCH T+P/C | C/E | Language |
|------------------------|-----------------------------------|-----------|----------------|-----|----------|
| Third Semester | | | | | |
| GDP 201 | CEREAL TECHNOLOGY II | 3 | 2+1/3 | C | T |
| GDP 203 | DAIRY TECHNOLOGY I | 4 | 2+1/3 | C | T |
| GDP 205 | MEAT AND PRODUCTS TECHNOLOGY I | 4 | 2+1/3 | C | T |
| GDP 207 | FRUIT and VEGETABLE TECHNOLOGY I | 4 | 1+1/2 | C | T |
| GDP 209 | VEGETABLE OIL TECHNOLOGY | 3 | 2+1/3 | C | T |
| ST 201 | INTERNSHIP I | 4 | 0+0/0 | C | T |
| SEÇ 1 | ELECTIVE COURSE 1 | 4 | 3+1/4 | E | T |
| SEÇ 2 | ELECTIVE COURSE 2 | 4 | 4+0/4 | E | T |
| Fall Semester Total | | 30 | 16+6/22 | | |
| Fourth Semester | | | | | |
| GDP 202 | DAIRY TECHNOLOGY II | 4 | 2+1/3 | C | T |
| GDP 204 | MEAT AND PRODUCTS TECHNOLOGY II | 4 | 2+1/3 | C | T |
| GDP 206 | FRUIT and VEGETABLE TECHNOLOGY II | 3 | 1+1/2 | C | T |
| GDP 208 | QUALITY ASSURANCE and STANDARDS | 2 | 2+0/2 | C | T |
| GDP 210 | HYGIENE and SANITATION | 2 | 2+0/2 | C | T |
| GDP 212 | SPECIAL FOODS TECHNOLOGY | 3 | 2+1/3 | C | T |
| ST 202 | INTERNSHIP II | 4 | 0+0/0 | C | T |
| SEÇ 1 | ELECTIVE COURSE 1 | 3 | 2+0/2 | E | T |
| SEÇ 1 | ELECTIVE COURSE 2 | 3 | 2+0/2 | E | T |
| SKS | NON-FIELD ELECTIVE COURSE | 2 | 1+1/2 | E | T |
| Spring Semester Total | | 30 | 16+5/21 | | |
| YEAR TOTAL | | 60 | | | |

| | |
|------------|-----------|
| YEAR TOTAL | 60 |
|------------|-----------|

| | |
|------------|------------|
| ECTS TOTAL | 120 |
|------------|------------|

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|-----------------------------|-----------|
| NATIONAL GRADUATION CREDITS | 96 |
|-----------------------------|-----------|

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Elective Courses

| Code | Lesson Name | ECTS | WCH T+P/C | C/E | Language |
|------------------------|--|------|--------------|-----|----------|
| 1st Class | | | | | |
| First Semester | | | | | |
| GDP 121 | FOOD INDUSTRY MACHINERY | 4 | 2+1/3 | E | T |
| GDP 123 | RESEARCH METHODS and TECHNIQUES | 4 | 2+0/2 | E | T |
| GDP 125 | WORK SAFETY | 4 | 2+0/2 | E | T |
| GDP 127 | LABORATORY TECHNIQUES | 4 | 1+2/3 | E | T |
| Second Semester | | | | | |
| GDP 120 | CEREAL TECHNOLOGY I | 4 | 2+1/3 | E | T |
| GDP 122 | PACKAGING IN FOOD INDUSTRY | 4 | 2+0/2 | E | T |
| GDP 124 | SENSORY ANALYSIS | 4 | 1+2/2 | E | T |
| GDP 126 | PRINCIPLES OF NUTRITION | 4 | 2+0/2 | E | T |
| 2nd Class | | | | | |
| Third Semester | | | | | |
| GDP 221 | BUSINESS MANAGEMENT I | | 3+0/3 | E | T |
| GDP 223 | QUALITY MANAGEMENT SYSTEMS | | 2+0/2 | E | T |
| GDP 225 | ENVIRONMENTAL PROTECTION | 4 | 2+0/2 | E | T |
| GDP 229 | FOOD LEGISLATION | 4 | 2+0/2 | E | T |
| GDP 231 | ENTREPRENEURSHIP | | 3+1/4 | E | T |
| Fourth Semester | | | | | |
| GDP 208 | QUALITY ASSURANCE and STANDARDS | 2 | 2+0/2 | E | T |
| GDP 222 | COMMUNICATION | 3 | 1+1/2 | E | T |
| GDP 224 | BUSINESS MANAGEMENT II | 3 | 2+1/3 | E | T |
| GDP 226 | ALCOHOLIC and NON-ALCOHOLIC BEVERAGES TECHNOLOGY | 3 | 1+1/2 | E | T |
| GDP 228 | INFORMATION and COMMUNICATIONS TECHNOLOGY | 2 | 1+2/3 | E | T |
| GDP 232 | CAREER PLANNING | 2 | 1+0/1 | E | T |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

WCH: Weekly Course Hours

T+P/C: Theoretical + Practice/Credit

ECTS: European Credit Transfer System

C/E: Compulsory/Elective

Examples of Education and Training Methods Used

- ✓ Lecture & Classroom Activities
- ✓ Group Work
- ✓ Laboratory Applications
- ✓ Homework
- ✓ Project Preparation
- ✓ Internship
- ✓ Technical Trip

VOCATIONAL SCHOOL OF TECHNICAL SCIENCES

FOOD PROCESSING DEPARTMENT

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