General Information

Niğde Ömer Halisdemir University, Department of Food Engineering, initiated its educational activities in the 2013-2014 academic year, accepting undergraduate, master's, and doctoral students.

Our department boasts a young, dynamic, and competent academic staff consisting of 4 Professors, 5 Associate Professors, 1 Assistant Professor, and 4 Research Assistants. The academic structure of the Department is divided into 2 sub-disciplines: Food Science and Food Technology. Research projects supported by TÜBİTAK (The Scientific and Technological Research Council of Turkey) and BAP (University Research Project) are conducted by research groups within our department.

The Food Engineering sub-discipline aims to educate competent Food Engineers who will contribute to today's technology, with the help of state-of-the-art laboratory equipment.

Through the Doctorate (Third Cycle) programme students enhance their skills in participating in scientific activities and sharing their research results with the academic community.

Aims and Objectives

Aims :

To coach students through instruction of fundamental engineering information and contemporary educational methods in becoming Food Engineers who can fulfill occupational requirements of the worldwide industry.

Objectives :

To become one of the best departments of Food Engineering that follows technological developments and pursues advanced level scientific research, to train Food Engineers who are critical thinkers, possessing leadership skills and capable of interdisciplinary collaboration and who are innovative and can produce original solutions.

Qualification Awarded

Upon successful completion of this program, students are awarded with the qualification of DOCTORATE DEGREE (PhD) in FOOD ENGINEERING.

Level of Qualification

Doctorate Degree in FOOD ENGINEERING is a four-year (8 semesters) program with 240 ECTS credits. The program meets the requirements both for ECTS credits and level descriptors of the "Third Cycle" degree qualifications of **the Overarching Framework of European Qualifications Framework HE (QF-EHEA)** and the "8th Level" qualifications of **the Turkish Qualifications Framework for HE (TYYÇ, NQF-HETR)**, as well as the "8th Level" requirements of the qualifications of **the European Qualifications Framework for Lifelong Learning (EQF-LLL)** in terms of the level descriptors.

Specific Admission Requirements

Admission requirements are determined in line with the regulations set by Higher Education Council of Turkey. Information regarding the application and admission requirements for doctorate programs is announced on the university's website at the beginning of each academic year. The following requirements are applied for both national and foreign students:

- To have a First Cycle (BSc) or Second Cycle (Msc) degree in food engineering
- To have at least 55 score for a foreign language proficiency taken from national exams or equivalent score taken from international exams accepted by Interuniversity Board (OSYM).
- To have ALES (Entrance Exam for Academic Personnel and Postgraduate Education) with minimum score of 55 (or equivalent GRE score) after garduating from master degree with the thesis and to have at least 80 graduation point in 100 scale for the maste degree incluiding thesis.
- To have ALES (Entrance Exam for Academic Personnel and Postgraduate Education) with minimum score of 80 (or equivalent GRE score) for the candidates who want to apply tothe program after garduating from BSc and to have at least 80 graduation point in 100 scale for Bachelor degree.
- The candidates with a Bachelor's or Master's Degree from abroad must have the certificate of equivalence from the Council of Higher Education (YOK).
- ALES score is valid for 5 years; however, after master degree is completed or the master program is ended by itself, a new ALES point for the candidates who want to apply Master program maximum one semester later is not required.

- If the graduate score is submitted with respect to 4-point system, this score must be translated to 100-point system according to the score translation table prepared by the Council of Higher Education (YOK).

For further and detailed information please visit **General Admission Requirements** and **Registration Procedures** in the menu items of the Information on the Institution. For further information on the admission requirement for foreign students, please contact to Nigde Ömer Halisdemir University International Office.

Contact:

International Office
Nigde Ömer Halisdemir Üniversitesi, Kampüs, Bor Yolu, Niğde, TÜRKİYE

Phone: 0 388 225 21 48
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Web: **http://www.ohu.edu.tr/uluslararasi/index.php?ln=en**

Specific Arrangements for Recognition of Prior Learning

With an understanding of lifelong learning, Nigde Ömer Halisdemir University recognizes the previously taken courses in another institution and exempts them from graduation credit, as long as the courses match with the learning outcomes of the registered Doctorate Degree (Third Cycle) programme in Food Engineering at Nigde Ömer Halisdemir University.

Profile of the Programme

The purpose of the doctoral program is to provide the student the ability to do independent research, to investigate scientific events in a broad and deep perspective, and to reach a new synthesis. The thesis to be prepared at the end of doctoral work must meet one of the qualifications such as; bring innovations to science, and application of a known method to a new field. The program consists of the fields of food science, food engineering and food technology.

The program can be classified in regards to NQF-HETR (The Turkish Qualifications Framework for HE) profiles and fields of education as follows:

•NQF-HETR Field of Education: 52 - Engineering And Engineering Trades

•NQF-HETR Profile of Education: Academically-oriented "Third Cycle" degree

Learning and Teaching Methods

The most frequently used instructional methods of the educational programs of Nigde Ömer Halisdemir University are given below. Programmes commonly apply these methods as appropriate instructional approaches in accordance with their aims and objectives.

The instructional methods applied for achieving the goal of meeting the expected learning outcomes of the Doctorate Degree program in Food Engineering program at large are indicated in the section of 'program learning outcomes', and those methods utilized for individual course units are indicated in the relevant section of " description of individual course unit'.

Learning and Teaching Methods

•Lecture & In-Class Activities

•Group Work

•Laboratory

•Reading

•Assignment (Homework)

•Project Work

•Seminar

•Web Based Learning

•Implementation/Application/Practice

•Thesis Work

•Field Study

•Report Writing

Occupational profiles of graduates with examples

Doctorate degree graduates work for the food industry at research and development, production, quality assurance, marketing, import and export areas as an engineer and manager.

Qualification Requirements and Regulations

Doctorate Degree program (third cycle) in Food Engineering is awarded to students who have defended his/her thesis successfully, and have completed all the courses with at least a letter grade of BB or S in the program.

For detailed information: Please see "Nigde Ömer Halisdemir University's Rules & Regulations for Graduate Education"

Access to Further Studies

Graduates who successfully completed doctorate degree may apply to both in the same or related disciplines in higher education institutions at home or abroad to get a position in academic staff or to governmental R&D centers to get expert position.

Examination Regulations, Assessment and Grading

The methods applied for assessment of the achievement of the expected program learning outcomes for the entire Third Cycle program of FOOD ENGINEERING are shown below and those for the individual course units are given in the relevant section of the course description with their contribution to the final grades.

- Mid-Term Exam

- Final Exam

- Make-up Exam

- Short Exam

- Homework Assessment

- Presentation of Report

- Computer Based Presentation

- Presentation of Thesis

- Presentation of Document

Mid-term and final examinations are conducted in dates, places and times determined and announced by the University. The students' final semester grade is given by their instructors based on mid-term examination, homework evaluation, short-examinations, final examination and, if there is any other assessment results taking into account the students' compliance with attendance to the course activities.

The contribution of assessment grades of the in-term activities to the final grade is 40% and that of the final exam is 60% for all the course units.

Course units, which do not require a mid-term, homework, short-exam and/or a final exam are determined by the administration of the related departments and specific assessment and grading methods for these courses are also announced at the beginning of the semester. Evaluation of such activities is made through the procedures defined by the Senate and assessed by Pass (P) or Fail (F) grades.

Grading:

The success of a student for each assessment (in-term and final) defined for each course unit is evaluated by the instructor. Evaluations are made over a scale of 100 points and converted to the letter grades   at   the   end   of   the   semester. A student is considered to be successful in a course if he/she gets one of the following grades: AA, BA, BB, or S. The student's academic standing is calculated in the form of a Grade Point Average (GPA) out of a scale of 4.00 and announced at the end of each semester. The total grade point of a course is obtained by multiplying the grade point by the course ECTS credit. The semester GPA is calculated by dividing the total amount of grade points of courses gained in that semester by the total amount of ECTS credits of courses taken in the semester. The yearlong courses are included in the spring semester GPA. Cumulative Grade Point Average (CGPA) is calculated by dividing the total amount of grade points of all the courses in the curriculum to be taken by the total amount of credits. For each course taken, the student is given one of the following letter grades and grade points:

Course Grade	Grade Points
AA	4,00
BA	3,50
BB	3,00
CB	2,50
CC	2,00
DC	1,50
DD	1,00
FD	0,50
FF	0,00

Other grades:

S (Satisfactory): Satisfactory in non-credit courses,
U (Unsatisfactory): Unsatisfactory non-credit courses,
P (In Progress): Successful at the end of the first semester for a yearlong course
EX (Exempt): Successful in an exemption exam held by the university,

NI (Not Included): Assigned for course not included in CGPA

NA (No Attendance): Unsuccessful because of not fulfilled the attendance and/or laboratory requirements

T (Transfer): Standing for the received course grade of the transferred students from other departments or universities. It is not included in CPA calculations. Transfer course grade.

Please see the section of "Grade Evaluation" for detailed information.

Graduation Requirements

In order for a student to graduate from Doctorate Degree (Third Cycle) Programme in FOOD ENGINEERING, he/she has

- Completed 240 ECTS credits with passing grades for the candidates who has master degree (with condition of taking at least 21 credits and 7 courses incluiding seminer course, qualification exam, thesis proposal and thesis studies for 4 semesters). On the other hand, completed 300 ECTS credits with passing grades for the candidates who has bachelor science degree (with condition of taking at least 42 credits and 14 courses incluiding seminer course, qualification exam, thesis proposal and thesis studies for 4 semesters).

- Prepared and defended a thesis successfully.

- As from 2015-2016 education term, in order to enter the thesis defending exam for the registered Phd students in our institute, at least 1 journal paper related with the thesis must be published or accepted given in SCI, SCI-Expanded or AHCI journal or have received a digital object identifier number for their article in these journals, and one national or international paper related to their thesis must have been presented orally, in writing or visually.

- You can access more detailed information about PhD Graduation requirements at https://static.ohu.edu.tr/uniweb/media/portallar/fenbilimlerienstitusu//sayfalar/3805/a4ys0 kbp.pdf

Mode of Study:

Doctorate Programme in Food Engineering at Nigde Ömer Halisdemir University is a full time / face to face programme.

Contact (Programme Director or Equivalent):

Position	Name and Surname	Phone	Email
Head of Department	Prof. Dr. Hasan TANGÜLER	0 388 225 24 78	htanguler@ohu.edu.tr
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