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 5 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 Master's Program, students enhance their skills in participating in scientific activities and sharing their research results with the academic community. Students can also continue their academic careers by enrolling in doctoral programs.

Goals and Objectives

Objective:

The aim is to cultivate competent Food Engineers who can practice their profession nationally and internationally, equipped with fundamental engineering knowledge through contemporary educational methods, capable of meeting the needs of the industry in every aspect.

Goals:

The primary goals of our department are to attain a leading position in academic rankings among national and international Food Engineering departments. This is achieved through academic research and publications aimed at developing future technologies. Our objective is to produce Food Engineers who are equipped with the necessary scientific and social skills, capable of pursuing advanced education, possessing critical thinking and leadership abilities in their working environments, promoting interdisciplinary collaboration, demonstrating leadership qualities, and innovatively generating original solutions.

Degree Conferred:

Students who successfully complete the program are awarded the degree of MASTER OF FOOD ENGINEERING.

Level:

The FOOD ENGINEERING THESIS-BASED MASTER'S PROGRAM is a 2-year program consisting of 120 ECTS credits. The program is designed to meet the ECTS credit requirements and level qualifications defined for the "Second Cycle" in the "European Qualifications Framework for Higher Education (QF-EHEA)" within the context of the Bologna Process and the "Level 7" qualifications defined in the "Turkish Qualifications Framework for Higher Education (TYYÇ)." Additionally, it aligns with the qualifications defined as "Level 7" in the "European Qualifications Framework for Lifelong Learning (EQF-LLL)."

Some Admission Requirements

Admission decisions are made in accordance with the regulations determined by the Turkish Higher Education Council (YÖK). Information regarding the application and admission requirements for master's programs is announced on the university's website at the beginning of each academic year. The following conditions are applicable to both Turkish and foreign nationals:

• Possessing a bachelor's degree in Food Engineering.
• Obtaining a minimum score of 55 on the ALES (Academic Personnel and Graduate Education Entrance Exam) or its equivalent score on equivalent exams determined by the Turkish Higher Education Council (YÖK) in the numerical category.
• Candidates who completed their undergraduate education abroad must have an equivalence certificate from the Turkish Higher Education Council (YÖK).

Notes:

ALES scores are valid for five years from the date of the announcement of the exam results. However, candidates who have completed their master's studies or have voluntarily terminated their affiliation and apply for master's/doctorate/art proficiency programs with a maximum break of one semester are not required to retake the ALES.

The graduation grade point average (GPA) of candidates using a four-point scale will be converted to the hundred-point scale based on the conversion table provided by the Turkish Higher Education Council (YÖK).

For further information, please visit the "Undergraduate and Associate Degree Admission Procedures and Registration Procedures" section under the Institutional Information menu.

For more information on admission requirements for international students, please contact the Niğde Ömer Halisdemir University International Relations Office.

Contact:

International Relations Office

Niğde Ömer Halisdemir University, Campus, Bor Road, Niğde, TÜRKİYE

Phone:+90 388 225 21 48

Fax:+90 388 225 23 85

Email: erasmus@ohu.edu.tr

Web: http://www.ohu.edu.tr/uluslararasi/index.php

Recognition of Previous Learning through Some Regulations

Niğde Ömer Halisdemir University adheres to the principle of lifelong learning and recognizes courses taken at another institution. If the learning outcomes of these courses are compatible with those of the Niğde Ömer Halisdemir University Food Engineering Master's program, students may be exempt from graduation credits.

Program Profile

The FOOD ENGINEERING MASTER'S PROGRAM aims to enable students to gain the ability to access, evaluate, and interpret information through scientific research. The program is designed to provide students with the opportunity to specialize in the fields of food sciences, food engineering, and food technologies.

The FOOD ENGINEERING MASTER'S PROGRAM (in the context of the Bologna Process, "Second Cycle," and in accordance with the Turkish Qualifications Framework for Higher Education - TYYÇ, "Level 7") is an academically oriented program that equips graduates with the competencies required for advanced professional practice areas, research domains, and transition to doctoral programs. The program's classification and education field codes according to the "International Standards in Education" and the "Turkish Qualifications Framework for Higher Education (TYYÇ)" are as follows:

ISCED Educational Field Code: 52 - Engineering
ISCED Program Qualification Level: 7, Category (Profile): 74, Subcategory: 747 - Academic-oriented Master's Degree
Turkish Qualifications Framework for Higher Education (TYYÇ) Basic Field Code: 52 – Engineering Turkish Qualifications Framework for Higher Education (TYYÇ) Qualification Type (Profile): Academic-oriented "Level 7" master's degree

Educational Methods

- The most commonly used educational methods in the programs at Niğde Ömer Halisdemir University are listed below. Programs utilize many of the methods listed in accordance with their goals and objectives.
- For the FOOD ENGINEERING MASTER'S PROGRAM to achieve its intended program learning outcomes, the educational methods used throughout the program are listed in the "program learning outcomes" section, while the methods related to a specific course within the program are found in the "course unit descriptions."

Educational Methods

- Lectures & In-Class Activities
- Group Work
- Laboratory Work
- Reading
- Homework
- Project Preparation
- Seminars
- Web-Based Learning
- Application
- Thesis Preparation
- Field Work
- Report Writing

Professional Profiles of Graduates with Examples

Graduates with a master's degree can work as engineers and managers in various fields such as research and development, design, production, marketing, after-sales services, and project development. They can also continue their academic careers by enrolling in relevant doctoral programs at universities in Turkey and abroad.

Qualification Criteria & Regulations
THE MASTER'S DEGREE IN FOOD ENGINEERING is awarded to students who have successfully defended their thesis and passed all the courses in the programme with a grade of at least CB or S.

For detailed information, see "Niğde Ömer Halisdemir University Graduate Education and Examination Regulations".

Academic Progression Opportunities

Graduates who successfully complete the master's programme can continue their academic career by enrolling in related doctoral programmes at universities in Turkey and abroad.

Sınav Yönetmelikleri, Değerlendirme ve Not Sistemi

The methods used to measure whether the foreseen programme learning outcomes have been achieved during the FOOD ENGINEERING programme are given below. The outputs related to the course units are shown in the section of the course description together with their contribution to the final grades.

- Midterm Exam

- Final Examination

- Make-up Examination

- Short Examination

- Homework Evaluation

- Report Presentation

- Computer Presentation

- Thesis Presentation

- Document Submission

Midterm and final exams are held on the dates, places and times determined and announced by the university. Students' final grades are calculated by midterm exams, homework evaluation, quizzes, final exams and final exams.

Based on other evaluation results, if any, it is given by the instructors, taking into account that the students fulfil the attendance requirement.

In determining the final grade, the contribution of the in-term activities is 40% and the contribution of the final exam is 40%.

It is 60% for all courses in all master's programmes determined by the Regulation.

Assessment:

The success of a student is evaluated by the instructor for each assessment (semester studies and final) defined for each course. The evaluation is made over 100 full points and at the end of the semester, it is converted into a letter grade using the relative evaluation method, the principles of which are determined by the Senate, taking into account the standard deviation and the grade average of the class.

A student who receives one of the grades AA, BA, BB, CB and S from a course is considered to have succeeded in that course. The success status of the students is determined by calculating the semester academic average and general academic average over 4.00 and announced at the end of each semester. The multiplication of the credit of a course and the coefficient of the success grade obtained from that course gives the weighted score of that course. The semester academic average is calculated by dividing the sum of the weighted scores of the courses in that semester in the course plan by the total credits of the courses. Annual courses are included in the spring semester academic average. The general academic average is calculated by dividing the sum of the weighted points to be calculated on the basis of the success grades obtained from all the courses that the student has to take during the education period by the total credits of the courses taken. Course success grades and coefficients are determined as follows:

Success Grades (in letters)	Coefficients
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 (Successful): Successful in non-credit courses,

U (Unsuccessful): Failed in non-credit courses,

P (Continuing): Successful in annual courses at the end of the first semester, EX (Exempt): Successful in the exemption exam conducted by the university,

NI (Not Included): The grade of courses not included in the weighted average,

NA (Absenteeism): Failure due to not fulfilling the course attendance and / or application requirement and not having the right to take general exams,

T (Transfer): The grade received by students transferring from other departments or universities. Not included in CPA calculations. Transferred course grade TB: 3.0 GPA and successful in the only course. It is not included in GPA calculations.

For detailed information, please visit the " Grade Evaluation section.

Graduation Requirements

In order for a student to graduate from the Food Engineering Master's Programme, the following conditions must be met:

-To complete at least 120 ECTS credits with a passing grade (56 ECTS credits and 21 credits in total for 7 courses; 6 ECTS credits for a Seminar Course; 2 ECTS credits for Thesis Study (Thesis Proposal), 6 ECTS credits in total for Special Topics courses taken in three semesters and 60 ECTS credits in total for Thesis Study taken in two semesters)

-To prepare and successfully present the thesis

Type of Instruction

Niğde Ömer Halisdemir University Food Engineering Master's programme provides full-time and face-to-face education.

Communications (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
Vice Head of Department	Assoc. Prof. Emre YAVUZER	0 388 225 23 41	eyavuzer@ohu.edu.tr
Vice Head of Department	Assoc. Prof. Hande BALTACIOĞLU	0 388 225 4226	handebaltacioglu@ohu.edu.tr