

**TOTAL COURSE-PROGRAM OUTCOMES RELATIONSHIP**

Course Code	Course Name	T	P	ECTS	Program Outcomes											
					1	2	3	4	5	6	7	8	9	10	11	
<b>1st Semester</b>																
FBE8001	Scientific Research Techniques and Publication Ethics	3	0	8	0	0	0	0	0	0	0	0	3	5	0	0
GDM8001	Advanced Food Analysis Techniques	3	0	8	5	5	4	4	5	3	4	3	5	5	3	
GDM8003	Unit Operations in Food Industry	3	0	8	5	3	4	3	4	2	1	2	4	4	3	
GDM6001	Special Topics	5	0	2	5	4	5	5	5	4	5	5	4	5	3	
GDM6003	Thesis Research (Thesis proposal)	0	1	2	5	5	5	5	5	5	5	5	4	5	3	
GDM6005	Thesis Research	0	1	30	5	5	5	5	5	5	5	5	4	5	3	
GDM6007	Seminar	0	2	6	5	4	5	5	5	5	5	5	5	5	3	
GDM6101	Food Safety Systems	3	0	8	5	5	3	3	4	4	1	0	4	4	3	
GDM6103	Advanced Heat Processing in Foods	3	0	8	5	4	4	3	3	3	1	2	3	4	3	
GDM6105	Functional Foods	3	0	8	5	5	4	4	4	5	2	3	4	3	4	
GDM6107	Food Contaminants	3	0	8	5	3	2	4	4	5	2	3	5	4	4	
GDM6109	Food Lipids	3	0	8	5	4	4	4	4	4	2	3	5	3	3	
GDM6111	Olive Oil and Production Technology	3	0	8	5	4	4	4	3	4	2	3	5	5	4	
GDM6113	Advanced Food Microbiology	3	0	8	5	3	4	3	1	3	0	2	1	1	2	
GDM6115	Fermented Vegetable Products	3	0	8	5	3	3	4	4	3	0	2	3	1	3	
GDM6117	Industrial Enzymology	3	0	8	5	3	1	3	3	2	1	0	2	4	1	
GDM6119	New Food Preservation Techniques in Food Industry	3	0	8	4	4	0	4	4	0	4	0	2	1	1	
GDM6121	Phase Equilibria Thermodynamics	3	0	8	4	4	4	4	4	4	4	4	0	0	0	
GDM6123	Snack Food Technology	3	0	8	3	3	0	3	3	0	0	0	0	0	0	
GDM6125	Marine Functional Foods and Toxins	3	0	8	5	5	2	5	2	3	3	2	2	2	3	
GDM6127	Statistical Data Analysis in Food Engineering	3	0	8	5	5	5	5	2	1	2	1	3	0	0	
GDM6129	Food Powders Technology	3	0	8	5	5	5	5	3	3	3	2	1	1	0	

2nd Semester																
GDM6002	Special Topics	5	0	2	5	4	5	5	5	5	4	5	5	4	5	3
GDM6004	Thesis Research (Thesis proposal)	0	1	2	5	5	5	5	5	5	5	5	5	4	5	3
GDM6006	Thesis Research	0	1	30	5	5	5	5	5	5	5	5	5	4	5	3
GDM6008	Seminar	0	2	6	5	4	5	5	5	5	5	5	5	5	5	3
GDM8002	Food Proteins	3	0	8	5	5	4	4	3	4	4	1	3	3	3	1
GDM6134	Lactic Acid Bacteria in Food Industry	3	0	8	5	4	3	3	3	3	1	0	3	4	2	
GDM6102	Frying Techniques in Foods	3	0	8	5	4	4	3	4	0	0	3	3	4	4	
GDM6104	Advanced Dairy Chemistry and Biochemistry	3	0	8	5	5	4	5	4	4	1	2	5	4	3	
GDM6106	Advanced Microbiology Analysis Methods	3	0	8	5	5	4	4	3	3	1	1	4	3	1	
GDM6110	Natural Food Antioxidants	3	0	8	5	3	2	4	4	5	2	3	2	2	2	
GDM6112	Industrial Fermented Beverages	3	0	8	5	4	4	3	1	3	0	3	1	1	2	
GDM6132	Microbiological Spoilage in Foods	3	0	8	5	3	2	3	1	3	0	2	1	1	2	
GDM6116	Food Drying Techniques	3	0	8	5	4	4	3	4	0	0	3	4	4	4	
GDM8006	Food Carbohydrates	3	0	8	5	4	4	3	3	1	0	1	3	4	3	
GDM6120	Textural and Rheological Properties of Food	3	0	8	5	4	5	4	3	5	3	4	3	5	2	
GDM6122	Special Topics in Separation Processes	3	0	8	4	4	4	4	3	4	4	4	0	4	4	
GDM6124	New Analysis and Processing Methods in Cereal Technology	3	0	8	3	3	0	3	3	0	0	0	0	0	0	
GDM6126	Digital Technologies in Quality Analysis	3	0	8	5	5	5	4	2	5	3	3	5	1	5	
GDM6128	Working rules in the laboratory and ISO/IEC 17025	3	0	8	2	3	2	2	1	4	2	2	4	4	4	
GDM6130	Chocolate and Candy Technology	3	0	8	5	5	5	5	2	1	1	1	1	3	0	
<b>Level of Contribution: 0- None, 1- Lowest, 2-Low, 3-Average, 4-High, 5-Highest</b>																