**T.R.**

**ESKISEHIR OSMANGAZI UNIVERSITY**

**GRADUATE SCHOOL OF NATURAL AND APPLIED SCIENCES**

**COURSE INFORMATION FORM**

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| **DEPARTMENT** |  **FOOD ENGINEERING** **(MSc)** | **SEMESTER** |   |

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| **COURSE** |
| **CODE** |        | **TITLE** |        |

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| --- | --- | --- | --- | --- | --- |
| **LEVEL** | **HOUR/WEEK** | **Credit** | **ECTS** | **TYPE** | **LANGUAGE** |
| **Theory** | **Practice** | **Laboratory** |
|  **MSc** |    |    |    |    |     | COMPULSORY(   ) | ELECTIVE(   ) |       |
| **CREDIT DISTRIBUTION** |
| **Basic Science** | **Basic Engineering** | **Knowledge in the discipline****[if it contains considerable design content, mark with (√)]** |
|   |   |      |
| **ASSESSMENT CRITERIA** |
| **SEMESTER ACTIVITIES** | **Evaluation Type** | **Number** | **Contribution** **( % )** |
| Midterm |   |    |
| Quiz |   |    |
| Homework |   |    |
| Project |   |    |
| Report |   |    |
| Seminar |   |    |
| Other (………) |   |    |
| **Final Examination** |    |
| **PREREQUISITE(S)** |        |
| **SHORT COURSE CONTENT** |        |
| **COURSE OBJECTIVES** |        |
| **COURSE CONTRIBUTION TO THE PROFESSIONAL EDUCATION** |        |
| **LEARNING OUTCOMES OF THE COURSE** |        |
| **TEXTBOOK** |        |
| **OTHER REFERENCES** |        |

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| **COURSE SCHEDULE (Weekly)** |
| **WEEK** | **TOPICS** |
| 1 |       |
| 2 |       |
| 3 |       |
| 4 |       |
| 5 |       |
| 6 |       |
| 7 |       |
| 8 |       |
| 9 |       |
| 10 |       |
| 11 |       |
| 12 |       |
| 13 |       |
| 14 |       |
| 15,16 | Final Examination |

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| **CONTRIBUTION OF THE COURSE LEARNING OUTCOMES TO THE FOOD ENGINEERING MSc PROGRAM LEARNING OUTCOMES** | **CONTRIBUTION LEVEL** |
| **NO** | **LEARNING OUTCOMES (MSc)**  | **3**High | **2**Mid | **1**Low |
| **LO 1** | Has the skills of accessing, evaluating, interpreting and applying the knowledge in the area of engineering | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 2** | Has the skills of designing, applying and evaluating scientific research | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 3** | Integrates knowledge from different disciplines | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 4** | Has the skills of developing methods in constructing and solving engineering problems | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 5** | Has the skills of developing and applying new and original ideas in system and process designs | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 6** | Has extensive knowledge about modern techniques and methods applied in food technology | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 7** | Plays an active role in the establishment and operation of activities in his/her specalization area | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 8** | Effectively utilizes Information Technologies (presentation, word processing, statistics and graphic softwares) for his/her work | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 9** | Has the required endowments to advice food sector on matters related to his/her specialization area | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 10** | Has the skill of systematically extending the results of his/her works, nationally and internationally, in written form or orally | **[ ]**  | **[ ]**  | **[ ]**  |
| **LO 11** | Takes responsibility in the solution of a problem related to his/her specialization area as group leader and Plays an active role in the solution of the problems of food industry | **[ ]**  | **[ ]**  | **[ ]**  |

**Prepared by:**       **Date:**

**Signature**: