**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**: