**1. EK SINAVLAR**

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| **08.09.2025 PAZARTESİ 10:00 –G2**  |

**ISI VE KÜTLE TRANSFERİ**  M\*\*\*\*\*\* S\*\*\*\*

 Y\*\*\*\*\* G\*\*

 E\*\* P\*\*\*\* P\*\*\*\*

**MALZEME BİLGİSİ** H\*\*\*\* H\*\*\*\* T\*\*

**THERMODYNAMICS** S\*\*\*\*\* S\*\*\*\*\*\*\*\*\*\*\*

**FOOD ENGINEERING DESING AND ECO.**  F\*\*\*\* F\*\*\*\*\* K\*\*\*\*\*

**08.09.2025 PAZARTESİ 15:00 G2**

**PEYNİR TEKNOLOJİSİ** M\*\*\*\*\*\* S\*\*\*\*

**09.09.2025 SALI 10:00 –G2**

**FERMENTASYON TEKNOLOJİSİ** M\*\*\*\*\*\* S\*\*\*\*

**FE UNIT OPERATIONS I** Y\*\*\*\*\* G\*\*

**DIFFERANTIAL EQUATIONS** H\*\*\*\* H\*\*\*\* T\*\*

**TIBBİ VE FONKSİYONEL GIDALAR KİMYASI**  F\*\*\*\* F\*\*\*\*\* K\*\*\*\*\*

**09.09.2025 SALI 14:00 –G2**

**MEYVE VE SEBZE TEKNOLOJİSİ** M\*\*\*\*\*\* S\*\*\*\*

**10.09.2025 ÇARŞAMBA 10:30 G4**

**GM TEMEL İŞLEMLER II**  E\*\* P\*\*\*\* P\*\*\*\*

 M\*\*\*\*\*\* S\*\*\*\*

 S\*\*\*\*\* S\*\*\*\*\*\*\*\*\*\*\*

**ET TEKNOLOJİSİ**  Y\*\*\*\*\* G\*\*

**HUBUBAT ÜRÜNLERİ TEKNOLOJİSİ**  F\*\*\*\* F\*\*\*\*\* K\*\*\*\*\*

**10.09.2025 ÇARŞAMBA 15: 00 G2**

**UNIT OPERATIONS LABORATORY** Y\*\*\*\*\* G\*\*

 M\*\*\*\*\* S\*\*\*\*

**11.09.2025 PERŞEMBE 10:00 G2**

**NUMERICAL ANALYSIS**  M\*\*\*\*\*\* S\*\*\*\*

**ANALİZ SONUÇLARININ DEĞERLENDİRİLMESİ** F\*\*\*\* F\*\*\*\*\* K\*\*\*\*\*