**2025-2026 ÖĞRETİM YILI GÜZ DÖNEMİ DERS PROGRAMI (GÜNCEL)**

**PAZARTESİ**

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| **SAAT** | **1A** | **1B** | **2A** | **2B** | **3A** | **3B** | **4A** | **4B** |
| **8.30-****9.15** |  | Physics ILaboratory\* |  |  |  | Food Microbiology(G2) |  | Hububat Ürün. Tekn.(G5) |
| **9.30-****10.15** |  | Physics ILaboratory\* |  |  | Food Microbiology(G2) | Heat and Mass Transfer(G1) |  | Hububat Ürün. Tekn.(G5) |
| **10.30-****11.15** | Physics I Laboratory\*  | General Chemistry Lab.  | Economics(Turgut Yazıcıoğlu) | Economics(Turgut Yazıcıoğlu) | FE Unit Operations-I(G2) | Heat and Mass Transfer(G1) |  | Gıda Mevzuatı(G6) |
| **11.30-****12.15** | Physics I Laboratory\*  | General Chemistry Lab. | Economics(Turgut Yazıcıoğlu) | Economics(Turgut Yazıcıoğlu) | FE Unit Operations-I(G2) | Heat and Mass Transfer(G1) |  | Gıda Mevzuatı(G6) |
| **13.15-****14.00** | Physics I(G3)  | Physics I(G4)  | Instrumental Food Analysis LaboratoryGr2 | Instrumental Food Analysis LaboratoryGr2 | Food Quality Assurance(G1) | FE Unit Operations-I(G2) |  | Süt Tekn. Uyg B1 | Biyotekn. Uyg. B2  |
| **14.15-****15.00** | Physics I(G3) | Physics I(G4) | Instrumental Food Analysis LaboratoryGr2 | Instrumental Food Analysis LaboratoryGr2 | Food Quality Assurance(G1) | FE Unit Operations-I(G2) |  | Süt Tekn. Uyg B1 | Biyotekn. Uyg. B2 |
| **15.15-****16.00** | Physics I(G3) | Physics I(G4) | Physical Chemistry G2 | Food Chemistry I Lab Gr3  | Food Quality Assurance(G1) |  |  | Süt Tekn. Uyg B2 | Biyotekn. Uyg. B1  |
| **16.15-****17.00** | Career PlanningG1 | Physical Chemistry G2 | Food Chemistry I Lab Gr3 |  |  |  | Süt Tekn. Uyg B2 | Biyotekn. Uyg. B1  |

**\*Mechanical Engineering Department**

**SALI**

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| **SAAT** | **1A** | **1B** | **2A** | **2B** | **3A** | **3B** | **4A** | **4B** |
| **8.30-****9.15** |  |  |  |  | Food Microbiology Lab Gr2 | Food Microbiology Lab Gr2 | HACCP Applications in Food Industries(G5) | Biyoteknoloji(G1) |
| **9.30-****10.15** | General Chemistry(G2) | Material and Energy Balances(G3) | Instrumental Food Analysis La. Gr3 | Food Microbiology Lab Gr2 | Food Microbiology Lab Gr2 | HACCP Applications in Food Industries(G5) | Biyoteknoloji(G1) |
| **10.30-****11.15** | General Chemistry(G2) | Material and Energy Balances(G3) | Instrumental Food Analysis Lab. Gr3 | Nutrition(G1) | Food Microbiology Lab Gr3 | Food Legislation(G4) | Et Teknol. B1(G5) |
| **11.30-****12.15** | General Chemistry(G2) | Material and Energy Balances(G3) | Instrumental Food Analysis (G6) | Nutrition(G1) | Food Microbiology Lab Gr3 | Food Legislation(G4) | Et Teknol. B1(G5) |
| **13.15-****14.00** | Technical English I(G1) |  | Reaction Kinetics(G3) | Heat and Mass Transfer(G2) | Food Quality Assurance(G4) | Unit Operations Lab.Gr2- Pilot Plant  | Unit Operations Lab.Gr2- Pilot Plant  |
| **14.15-****15.00** | Technical English I(G1) |  | Reaction Kinetics(G3) | Heat and Mass Transfer(G2) | Food Quality Assurance(G4) | Unit Operations Lab.Gr2- Pilot Plant | Unit Operations Lab.Gr2- Pilot Plant |
| **15.15-****16.00** |  |  | Strength of Materials(G3) | Strength of Materials(G3) | Heat and Mass Transfer(G2) | Food Quality Assurance(G4) | Unit Operations Lab.Gr2- Pilot Plant  | Unit Operations Lab.Gr2- Pilot Plant |
| **16.15-****17.00** |  |  | Strength of Materials(G3)  | Strength of Materials(G3) |  |  |  |  |

**ÇARŞAMBA**

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| **SAAT** | **1A** | **1B** | **2A** | **2B** | **3A** | **3B** | **4A** | **4B** |
| **8.30-****9.15** |  |  |  | Heat and Mass Transfer(G4) | Food Microbiology(G3) |  | Süt Teknolojisi(G2) |
| **9.30-****10.15** | Calculus I(G1) | Instrumental Food Analysis Lab.Gr1 | Material and Energy Balances(G5) | Heat and Mass Transfer(G4) | Food Microbiology(G3) |  | Süt Teknolojisi(G2) |
| **10.30-****11.15** | Calculus I(G1) | Instrumental Food Analysis Lab.Gr1 | Material and Energy Balances(G5) |  | Heat and Mass Transfer(G2) | Biotechnology(G6)  | Yağ Rafinasyonunda Yeni Teknikler (G3) |
| **11.30-****12.15** | Calculus I(G1) | Instrumental Food Analysis (G4) | Material and Energy Balances(G5) |  | Heat and Mass Transfer(G2) | Biotechnology(G6) | Yağ Rafinasyonunda Yeni Teknikler (G3) |
| **13.15-****14.00** | Calculus I(Tutorial)(G1) | Reaction Kinetics(G2) | Food Chemistry I(G3) | Numerical Analysis (G4) | Nutrition (G5) | Meat Technology(G6) | Unit Operations Lab.Gr3- Pilot Plant  |
| **14.15-****15.00** | Calculus I(Tutorial)(G1) | Reaction Kinetics(G2) | Food Chemistry I(G3) | Numerical Analysis (G4) | Nutrition(G5) | Meat Technology(G6) | Unit Operations Lab.Gr3- Pilot Plant |
| **15.15-****16.00** | Computer (Comp. Lab) |  | Food Chemistry I LaboratoryGr1 | Physical Chemistry (G1) | University Elective Course-I |  | Unit Operations Lab.Gr3- Pilot Plant |  |
| A1 | A2 |
| **16.15-****17.00** | Computer (Comp. Lab) |  | Food Chemistry I LaboratoryGr1 | Physical Chemistry (G1) | University Elective Course-I |  |  |
| A1 | A2 |

 **PERŞEMBE**

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| **SAAT** | **1A** | **1B** | **2A** | **2B** | **3A** | **3B** | **4A** | **4B** |
| **8.30-****9.15** |  |  | Food Chemistry I LaboratoryGr2 | Food Chemistry I LaboratoryGr2 | Numerical Analysis LabA1  |  |  |  |
| **9.30-****10.15** |  |  | Food Chemistry I LaboratoryGr2 | Food Chemistry I LaboratoryGr2 | Numerical Analysis LabA1 |  | Unit Operations Lab.Gr1- Pilot Plant  |  |
| **10.30-****11.15** | Organic Chemistry (G1) | Statistics (G2) |  | Numerical Analysis LabA2 |  | Unit Operations Lab.Gr1- Pilot Plant  | Et Teknol. B2G3 |
| **11.30-****12.15** | Organic Chemistry (G1) | Statistics (G2) |  | Numerical Analysis LabA2 |  | Unit Operations Lab.Gr1- Pilot Plant  | Et Teknol. B2G3 |
| **13.15-****14.00** | Principles of Ataturk and Recent Turkish History I (G1) | Food Chemistry I(G4) | Statistics (G2) |  | Numerical Analysis LabB1(Bilgisayar Lab.)  |  Process Control(G3) | Et Teknol. Uyg. B2  |
| **14.15-****15.00** | Principles of Ataturk and Recent Turkish History I (G1) | Food Chemistry I(G4) | Statistics (G2) |  | Numerical Analysis LabB1(Bilgisayar Lab.)  |  Process Control(G3) | Et Teknol. Uyg. B2 |
| **15.15-****16.00** | General Chemistry Lab  |  |  | Engineering Mechanics(G2) | Engineering Mechanics(G2) | Food Microbiology Lab. Gr1 | Numerical Analysis LabB2(Bilgisayar Lab.)  |  | Et Teknol. Uyg. B1  |
| **16.15-****17.00** | General Chemistry Lab  |  |  | Engineering Mechanics(G2) | Engineering Mechanics(G2) | Food Microbiology Lab. Gr1 | Numerical Analysis LabB2(Bilgisayar Lab.)  |  | Et Teknol. Uyg. B1  |

**CUMA**

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| **SAAT** | **1A** | **1B** | **2A** | **2B** | **3A** | **3B** | **4A** | **4B** |
| **8.30-****9.15** | Turkish Language I (G1) |  |  | Food Quality AssuranceLab. Gr1 | Numerical Analysis(G3) |  | Özel Mey. Sebze Tekn. (G2) |
| **9.30-****10.15** | Turkish Language I (G1) |  |  | Food Quality AssuranceLab. Gr1 | Numerical Analysis(G3) |  | Özel Mey. Sebze Tekn. (G2) |
| **10.30-****11.15** |  | Computer (Comp. Lab) | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | Graduation Project(G1) | Bitirme Ödevi(G2) |
|  | B1 | B2 |
| **11.30-****12.15** |  | Computer (Comp. Lab) | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | KARİYER SÖYLEŞİLERİ | Graduation Project(G1) | Bitirme Ödevi(G2) |
|  | B1 | B2 |
| **13.15-****14.00** |  |  | Material Science (G4) | Material Science (G4) | Food Microbiology(G2) | Food Quality AssuranceLab. Gr3 | Food Technology Laboratory | Process Control (G3) |
| **14.15-****15.00** |  | Material Science (G4) | Material Science (G4) | Food Microbiology(G2) | Food Quality AssuranceLab. Gr3 | Food Technology Laboratory | Process Control (G3) |
| **15.15-****16.00** |  |   |  |  | Food Quality AssuranceLab. Gr2 | Food Quality AssuranceLab. Gr2 | Food Technology Laboratory | Gıda İşletm. HACCP Uygulamaları(G2) |
| **16.15-****17.00** |  |  |  |  | Food Quality AssuranceLab. Gr2 | Food Quality AssuranceLab. Gr2 | Food Technology Laboratory | Gıda İşletm. HACCP Uygulamaları(G2) |