**2. EK SINAVLAR**

|  |
| --- |
| **15.09.2025 PAZARTESİ 10:00 –G3**  |

**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\*\*\*\*\*

**15.09.2025 PAZARTESİ 15:00 G5**

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

**16.09.2025 SALI 10:00 –YL1**

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

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

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

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

**16.09.2025 SALI 14:00 –G5**

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

**17.09.2025 ÇARŞAMBA 10:30 YL1**

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

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

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

**ET TEKNOLOJİSİ**  Y\*\*\*\*\* G\*\*

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

**17.09.2025 ÇARŞAMBA 15: 00 G6**

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

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

**18.09.2025 PERŞEMBE 10:00 G4**

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

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