Department of Food Engineering / Department of Food Engineering /										
Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS				
GM-403	THE CAREER SKILLS IN FOOD SCIENCE AND TECHNOLOGY I	0.00	2.00	0.00	1.00	3.00				
Course Detail										
Course Language	: Turkish									
Qualification Degree	: Bachelor									
Course Type	: Compulsory									
Preconditions	: Not									
Objectives of the Course	: The aim of this course to cause the student to gain ability of knowledge transfer,	making comment o	n the related is	sues and prese	ntation.					
Course Contents		: To research a design-based topic in the field of Food Engineering via library, computer and / or laboratory studies, to prepare experimental plan, to write in accordance with the principles of publication and and to prepare a comprehensive project for an oral presentation.								
Recommended or Require Reading	: Recent literature, research articles, and review papers related to the subject									
Planned Learning Activitie Teaching Methods	es and : Literature review, writing, presentation, and experimental applications.									
Recommended Optional Programme Components	: none.									
Course Instructors	: Prof. Dr. Nesimi Aktaş									
Instructor's Assistants	: none.									
Presentation Of Course	: face to face									
Update Date	: 8/21/2025 12:56:55 PM									
Dosya İndirilme Tarihi	: 8/21/2025									

Course Outcomes

Upon the completion of this course a student :

1 The student will acquire detailed knowledge about the sector they are likely to work in.

2 The student will acquire problem-solving skills.

 $3 \ \text{The student will acquire skills in planning, executing, and interpreting experiments or analyses.} \\$

 $\ensuremath{\mathsf{4}}$ The student will be able to develop products.

Preconditions

Course Code	Course Name	Teorical	Practice	Laboratory Credits	ECTS

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*Course overview, methods for conducting literature reviews, and exploration of current research topics			*Scholarly articles, books, and reports relevant to the subject.	*Lectures,Question and answer, and practical applications.	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
2.Week	*Course overview, methods for conducting literature reviews, and exploration of current research topics			*Scholarly articles, books, and reports relevant to the subject.	*Lectures,Question and answer, and practical applications.	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
3.Week	*Course overview, methods for conducting literature reviews, and exploration of current research topics			*Scholarly articles, books, and reports relevant to the subject.	*Lectures,Question and answer, and practical applications.	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
4.Week	*Course overview, methods for conducting literature reviews, and exploration of current research topics			*Scholarly articles, books, and reports relevant to the subject.	*Lectures,Question and answer, and practical applications.	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3
5.Week	*Assessment and supervision of the student's research on the subject, including the selection of a suitable topic.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
6.Week	*Assessment and supervision of the student's research on the subject, including the selection of a suitable topic.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.3 Ö.Ç.1 Ö.Ç.3 Ö.Ç.1
7.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
8.Week	*Midterm exam					
9.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
10.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
11.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
12.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
13.Week	*Assessment and synthesis of the student's research on the chosen topic, including laboratory experiments when required.			*Scholarly articles, books, and reports relevant to the subject	*Lectures, Question and answer, and practical applications	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
14.Week	*Preparation and review of the final report, and presentation of the results.			*Report prepared by the student	*Presentation by the student	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4
15.Week	*Preparation and review of the final report, and presentation of the results.			*Report prepared by the student	*Presentation by the student	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4

Assesment Methods %

3 Final: 60.000

4 Araştırma Sunumu: 40.000

ECTS Workload			
Activities	Count	Time(Hour)	Sum of Workload
Vize	1	1.00	1.00
Final	1	1.00	1.00
Ara Sınav Hazırlık	2	7.00	14.00
Final Sınavı Hazırlık	2	7.00	14.00
Derse Katılım	14	2.00	28.00
Araştırma Sunumu	10	1.00	10.00
Ders Öncesi Bireysel Çalışma	10	2.00	20.00
		Total	1: 88.00

Sum of Workload / 30 (Hour): 3

ECTS: 3.00

Program And OutcomeRelation

Program And Outcomerciation														
	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14
L.O. 1	5	5	5	0	5	0	0	0	5	0	0	0	5	5
L.O. 2	5	5	5	0	0	0	0	0	0	0	0	5	5	0
L.O. 3	5	5	5	5	0	0	0	5	0	5	0	0	5	5
L.O. 4	5	5	5	5	3	3	0	3	0	4	0	0	5	0
Avarage	5.00	5.00	5.00	2.50	2.00	0.75	0	2.00	1.25	2.25	0	1.25	5.00	2.50

BEWARE OF PLAGIARISM Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person s ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevsehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.