

FE 401 Food Technology Program (2025-2026 Fall Semester)

Course Overview:

This course covers key technologies in the food processing industry, focusing on dairy, meat, cereal, and fruit and vegetable processing technologies. Topics include the composition of milk, meat product technologies, seafood technologies, and nanotechnology applications in food.

Grading Breakdown:

- **30% Midterm 1**
- **30% Midterm 2**
- **40% Project**, which includes the following components:
 - **10% Presentation**
 - **10% Report**
 - **10% Attendance at group meetings**
 - **10% Answering questions during the presentation**

Date	Lecturer	Subject
22 September 2025	Dr. Fatih BALCI	Food Technology and Entrepreneurship
29 September 2025	Dr. Fatih BALCI	Cereal technology
6 October 2025	Dr. Fatih BALCI	Starch syrups technology / Nanotechnology/Legumes
13 October 2025	Dr. Sevim KAYA	Milk composition and main processes
20 October 2025	Dr. Sevim KAYA	Cheese and butter technology
27 October 2025	Dr. Sevim KAYA	Yoghurt, ice cream and traditional foods technologies
3 November 2025	Dr. Hüseyin BOZKURT	Meat and meat products (Not included in 1 st M.E.)
10 November 2025	Midterm	
17 November 2025	Dr. Hüseyin BOZKURT	Poultry technology
24 November 2025	Dr. Hüseyin BOZKURT	Seafoods technology
1 December 2025	Dr. Fahrettin GÖĞÜŞ	Fat and oil technology
8 December 2025	Dr. Fahrettin GÖĞÜŞ	Fruit technology
15 December 2025	Dr. Fahrettin GÖĞÜŞ	Vegetable technology
22 December 2025	Midterm	
29 December 2025	PRESENTATIONS	

You can download the lecture notes from [Dr. Fatih Balci](#)'s web site. All the announcements and related info will be shared at the Fahrettin Göğüş's web page.

Project Guidelines:

- Each group must determine a regular meeting time with their respective project supervisor.
- Groups are required to prepare a project that includes the following concepts:
 - Properties of raw material
 - Processing line/diagram
 - Technologies
 - Equipment list
 - Important quality control analysis during receiving, processing, and delivery, including Control Points (C.P.) and Critical Control Points (CCP) and relevant parameters
 - Properties of finished product
 - Properties of by-products
 - Entrepreneurship ideas
- Supervisor Consultation: Students must contact their supervisor regularly throughout the semester. Supervisor-proposed items must be incorporated into the project. Each group should get a meeting time from their supervisor and ensure they sign a meeting log, which will be collected and considered for grading.
- Project Submission & Presentation:
 - At the end of the semester, groups will present their projects, including a presentation and Q&A session.
 - After the presentation, the group will email their report to their supervisor.

The Project Topics

Lecturer	Topic	Group Members
Dr. Fahrettin GÖĞÜŞ	Tomato paste production	MERYEM KELEŞ ŞEVVAL DEMİR SUDE IRGAL NİSANUR POLAT
Dr. Fatih BALCI	High-Fructose Corn Syrup (HFCS) Production	ROAA S. A. AL-ALLAF NAZAR AYGÜN NADİA FAYAD