



T.C.

ADYAMAN UNIVERSITY

VOCATIONAL SCHOOL OF
TECHNICAL SCIENCES

FOOD PROCESSING DEPARTMENT

INTRODUCTION BROCHURE

2025 - 2026

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Our Department

In 1983, the Vocational School, which was established within the body of Malatya Inonu University, was separated from Inonu University and connected to Adıyaman University with the law dated March 1, 2006 and numbered 5467, published in the Official Gazette dated March 17, 2006 and numbered 26111, and the Food Technology Program was established under the name of Food Processing Department in 2007 and received its first students in the 2007-2008 academic year.

Head of Department

Assoc. Prof. Dr. Dilek ÇANAKÇI

Academic Staff

Food Technology Program

Prof. Dr. Osman KILINÇÇEKER

Assoc. Prof. Dr. Dilek ÇANAKÇI

Lecturer Gör. Ali Mücahit KARAHAN

Lecturer Gör. Mahir Serdar YILMAZ

Department Secretary

Gülay GEZER YAVUZ

- **Mission & Vision**

Vision

To be a department that will ensure that healthy, quality and reliable products are obtained in the food production stages from the field to the table; to train well-equipped technical staff with professional responsibility awareness; to work in coordination with industrial organizations and to seek solutions to the problems of companies operating in the food sector of our country, especially local companies; to be a department that is constantly developing and renewing with scientific studies.

Mission

To train intermediate staff who are competent in food processing, act within the framework of professional ethics, follow the innovations in the sector, are qualified, have high communication skills, and have moral and social values.

Food Technology Program

Food Technology Program is a 2-year program consisting of 4 semesters, each of which is worth 30 ECTS. One ECTS refers to the student's 30-hour workload for each semester.

At the end of the 2nd semester, students have to do Industry Based Practice (Internship) for 20 working days.

Aim of the program

Food is indispensable for human life. The world population is expected to increase to 9.8 billion by 2050, and it is estimated that food production will need to increase by 60% compared to the current amount in order to meet the food needs of this population. In addition to ensuring this increase, it is necessary to ensure that people have access to quality and healthy food and to guarantee food safety and sustainability. These will be possible with well-trained technical staff.

For this reason, the aim of the Food Technology Program is to train intermediate staff who are competent in food processing, who comply with ethical rules, who follow the innovations and technology in the sector, who are qualified, who can provide coordination between

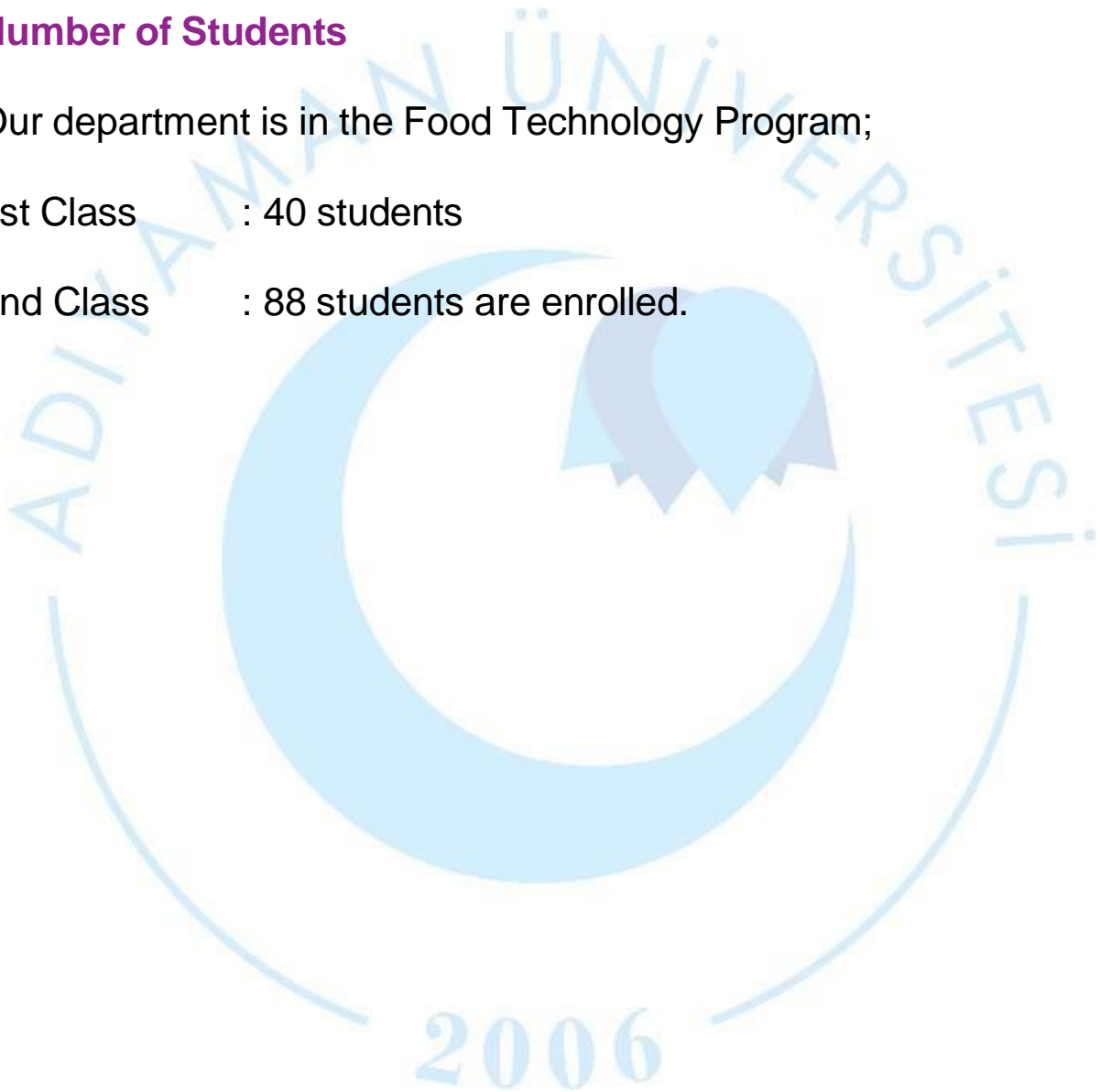
engineers and other employees, and who have high communication skills.

Number of Students

Our department is in the Food Technology Program;

1st Class : 40 students

2nd Class : 88 students are enrolled.



Admission Requirements

Placement in the Food Technology Program is made according to the preference ranking in the TYT score type from the Basic Proficiency Test conducted by the Student Selection & Placement Center (ÖSYM). The table below is taken from the current <https://www.osym.gov.tr> address.

Our Highest and Lowest Placement Scores According to Central Placement (Last 6 Years)

Year	Program Code / Program Name	Duration of Study	Score Type	General Quota	Number of General Settlements	Lowest Score	Highest Score
2020	100250273 / Food Technology	2	TYT	40	41	209,37122	278,13328
2021		2	TYT	40	41	190,90573	268,93440
2022		2	TYT	40	41	245,50964	342,57460
2023		2	TYT	40	40	248,97728	325,78244
2024		2	TYT	30	31	248,71838	288,19184

Degree Awarded

The education period of Food Technology Program is 2 years. Students who graduate by taking theoretical and practical courses are given "associate degree diploma" and those who have this diploma can work as "Food Technician".

Our students who graduate as Food Technician; They can work as technical staff in public (Provincial Directorate of Agriculture and Forestry, Ministry of Agriculture and Forestry Control Laboratory, Hygiene Institute, Municipalities, Provincial Health Directorates, etc.), private institutions and organizations, as well as establish their own private enterprises.

Transfer to Higher Degree Programs

Horizontal and vertical transfer can be made in accordance with the relevant legislation of YÖK. Students who have successfully completed the program can make vertical transfer to the following undergraduate programs if they are successful in the "Vertical Transfer Exam" held by ÖSYM. Our students can also register directly to the Open Education Faculty Business and Economics Faculties.

Departments with Bachelor's Degree with Vertical Transfer

Examination

- Food Engineering
- Food Technology
- Nutrition and Dietetics
- Plant Protection
- Crop Production and Technologies
- Agricultural Biotechnology
- Agricultural Genetic Engineering
- Chemistry

Our Course Catalog

1st Class					
Code	Lesson Name	ECTS	WCH T+P/C	C/E	Language
First Semester					
GDP 101	MATHEMATICS I	2	2+0/2	C	T
GDP 103	CHEMISTRY I	3	2+1/3	C	T
GDP 105	BASIC PROCESSES IN FOODS I	3	1+1/2	C	T
GDP 107	GENERAL MICROBIOLOGY	5	2+3/5	C	T
GDP 109	FOOD ADDITIVES	2	2+0/2	C	T
TD 101	TURKISH LANGUAGE I	2	2+0/2	C	T
YD 101	FOREIGN LANGUAGE (ENGLISH) I	3	3+0/3	C	T
Alt 101	ATATÜRK PRINCIPLES AND HISTORY OF REVOLUTION I	2	2+0/2	C	T
SEÇ 1	ELECTIVE COURSE 1	4	2+0/2	E	T
SEÇ 2	ELECTIVE COURSE 2	4	2+0/2	E	T
Fall Semester Total		30	20+5/25		
Second Semester					
GDP 102	MATHEMATICS II	2	2+0/2	C	T
GDP 104	CHEMISTRY II	3	2+1/3	C	T
GDP 106	FOOD CHEMISTRY	3	2+1/3	C	T
GDP 108	BASIC PROCESSES IN FOODS II	3	1+1/2	E	T
GDP 110	FOOD MICROBIOLOGY	4	2+3/5	E	T
TD 102	TURKISH LANGUAGE II	2	2+0/2	C	T
YD 102	FOREIGN LANGUAGE (ENGLISH) II	3	3+0/3	C	T
Alt 102	ATATÜRK PRINCIPLES AND HISTORY OF REVOLUTION II	2	2+0/2	C	T
SEÇ 1	ELECTIVE COURSE 1	4	2+0/2	E	T
SEÇ 2	ELECTIVE COURSE 2	4	2+0/2	E	T
Spring Semester Total		30	20+6/26		
YEAR TOTAL		60			

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2nd Class

Code	Lesson Name	ECTS	WCH T+P/C	C/E	Language
Third Semester					
GDP 201	CEREAL TECHNOLOGY II	3	2+1/3	C	T
GDP 203	DAIRY TECHNOLOGY I	4	2+1/3	C	T
GDP 205	MEAT AND PRODUCTS TECHNOLOGY I	4	2+1/3	C	T
GDP 207	FRUIT and VEGETABLE TECHNOLOGY I	4	1+1/2	C	T
GDP 209	VEGETABLE OIL TECHNOLOGY	3	2+1/3	C	T
ST 201	INTERNSHIP I	4	0+0/0	C	T
SEÇ 1	ELECTIVE COURSE 1	4	3+1/4	E	T
SEÇ 2	ELECTIVE COURSE 2	4	4+0/4	E	T
Fall Semester Total		30	16+6/22		
Fourth Semester					
GDP 202	DAIRY TECHNOLOGY II	4	2+1/3	C	T
GDP 204	MEAT AND PRODUCTS TECHNOLOGY II	4	2+1/3	C	T
GDP 206	FRUIT and VEGETABLE TECHNOLOGY II	3	1+1/2	C	T
GDP 208	QUALITY ASSURANCE and STANDARDS	2	2+0/2	C	T
GDP 210	HYGIENE and SANITATION	2	2+0/2	C	T
GDP 212	SPECIAL FOODS TECHNOLOGY	3	2+1/3	C	T
ST 202	INTERNSHIP II	4	0+0/0	C	T
SEÇ 1	ELECTIVE COURSE 1	3	2+0/2	E	T
SEÇ 1	ELECTIVE COURSE 2	3	2+0/2	E	T
SKS	NON-FIELD ELECTIVE COURSE	2	1+1/2	E	T
Spring Semester Total		30	16+5/21		
YEAR TOTAL		60			

YEAR TOTAL	60	
ECTS TOTAL	120	
NATIONAL GRADUATION CREDITS	96	

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Elective Courses

Code	Lesson Name	ECTS	WCH T+P/C	C/E	Language
1st Class					
First Semester					
GDP 121	FOOD INDUSTRY MACHINERY	4	2+1/3	E	T
GDP 123	RESEARCH METHODS and TECHNIQUES	4	2+0/2	E	T
GDP 125	WORK SAFETY	4	2+0/2	E	T
GDP 127	LABORATORY TECHNIQUES	4	1+2/3	E	T
Second Semester					
GDP 120	CEREAL TECHNOLOGY I	4	2+1/3	E	T
GDP 122	PACKAGING IN FOOD INDUSTRY	4	2+0/2	E	T
GDP 124	SENSORY ANALYSIS	4	1+2/2	E	T
GDP 126	PRINCIPLES OF NUTRITION	4	2+0/2	E	T
2nd Class					
Third Semester					
GDP 221	BUSINESS MANAGEMENT I		3+0/3	E	T
GDP 223	QUALITY MANAGEMENT SYSTEMS		2+0/2	E	T
GDP 225	ENVIRONMENTAL PROTECTION	4	2+0/2	E	T
GDP 229	FOOD LEGISLATION	4	2+0/2	E	T
GDP 231	ENTREPRENEURSHIP		3+1/4	E	T
Fourth Semester					
GDP 208	QUALITY ASSURANCE and STANDARDS	2	2+0/2	E	T
GDP 222	COMMUNICATION	3	1+1/2	E	T
GDP 224	BUSINESS MANAGEMENT II	3	2+1/3	E	T
GDP 226	ALCOHOLIC and NON-ALCOHOLIC BEVERAGES TECHNOLOGY	3	1+1/2	E	T
GDP 228	INFORMATION and COMMUNICATIONS TECHNOLOGY	2	1+2/3	E	T
GDP 232	CAREER PLANNING	2	1+0/1	E	T

WCH: Weekly Course Hours

T+P/C: Theoretical + Practice/Credit

ECTS: European Credit Transfer System

C/E: Compulsory/Elective

Examples of Education and Training Methods Used

- ✓ Lecture & Classroom Activities
- ✓ Group Work
- ✓ Laboratory Applications
- ✓ Homework
- ✓ Project Preparation
- ✓ Internship
- ✓ Technical Trip

VOCATIONAL SCHOOL OF TECHNICAL SCIENCES

FOOD PROCESSING DEPARTMENT

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