HARRAN UNIVERSITY FOOD ENGİNEERİNG 2017-2018 SPRING SEMESTER COURSE PROGRAM

DAY	SAAT	D1	D2	D3	D4	D5	D6	D7	D8	ENVIRONMENTAL ENGINEERING 104	FOOD LAB	CENTRAL CLASSROOMS	C4	C6
MONDAY	8^{15}-09^{00}	FE3) FRUITS AND VEGETABLES TECH.												
	9^{15}-10^{00}	İ.HAYOĞLU	FE4) PROCESS CONTROL											
	10^{15}-11^{00}	"	F.ATASOY											
	11^{15}-12^{00}	"	"											
	13^{00}-13^{45}	FE3) BASIC OPERATIONS II	FE4) FOOD SAFETY	FE2) FOOD MICROBIOLOGY									FE1) ORGANİC CHEMİSTRY	
	14^{00}-14^{45}	İ.HAYOĞLU+F.ATASOY	M.B.AKIN	A.S.ÜNSAL+S.ALİHANOĞLU									E.KARAOĞUL	
	15^{00}-15^{45}	"	"	"									"	
	16^{00}-16^{45}			"									"	
TUESDAY	8^{15}-09^{00}		FE3) AR-GE TECH. (S)	FE4) FOOD CONSTRUCTION AND MANAGEMENT TECHNIQUES. (S)										
	9^{15}-10^{00}	FE2) FLUID MECHANICS	E.KARAOĞLU	H.VARDİN						FE1) CHEMİSTRY 2 ‘’				
	10^{15}-11^{00}	A.YILDIRIM	FE3) COMPUTER ASSISTED PRESENTATION TECHNIQUE. (S)	FE4) FOOD SAFETY AND MANAGEMENT SYSTEM (S)	FE3) NUTRITION (S)					‘’				
	11^{15}-12^{00}	"	M.B.AKIN	H.VARDİN	A.S.ÜNSAL					"				
	13^{00}-13^{45}	FE2MASS TRANSFER	FE3) OIL TECH.	FE4) OCCUPATIONAL HEALTH AND SAFETYS)										
	14^{00}-14^{45}	A.YILDIRIM	Ş.ÇELİK+Y.YAKAR	A.ATLI										
	15^{00}-15^{45}	"	"	FE4) CEREALS AND GRAINS. TECHNIQUES (S)										
	16^{00}-16^{45}		"	A.S.ÜNSAL				“						
WEDNESDAY	8^{15}-09^{00}	FE3) ENG. WORK. STATISTICS METHODS			FE4) OLIVE OIL. TECHNIQUES (S)									
	9^{15}-10^{00}	Y.YAKAR			İ.HAYOĞLU									
	10^{15}-11^{00}	"												
	11^{15}-12^{00}	"												
	13^{00}-13^{45}	FE2) INSTRUMENTAL ANALYSIS	FE3) BİYOTECH.									FE1) MATH 2		
	14^{00}-14^{45}	E.KARAOĞUL	M.KARAASLAN									"		
	15^{00}-15^{45}	"	"									"		
	16^{00}-16^{45}	"	"									"		
THURSDAY	8^{15}-09^{00}		FE3) CEREAL TECH.											FE1) ANALİTİC CHEMİSTRY
	9^{15}-10^{00}	FE2) THERMODYNAMICS	A.ATLI+A.S.ÜNSAL											Y.YAKAR
	10^{15}-11^{00}	A.YILDIRIM	"			FE4) FOOD ADDITIVE MAT. (S)								"
	11^{15}-12^{00}	"	"			S.AKIN								"
	13^{00}-13^{45}									FE1) CHEMİSTRY 2	FE3) PROFESSIONAL APPLICATION			
	14^{00}-14^{45}									‘’	"			
	15^{00}-15^{45}										"			
	16^{00}-16^{45}										"			
FRİDAY	8^{15}-09^{00}													
	9^{15}-10^{00}	FE2) FOOD BIOCHEMISTRY												
	10^{15}-11^{00}	M.KARAASLAN	FE4) TOXICOLOGY (S)											

11^{15}-12^{00}	"	Y.YAKAR											
13^{00}-13^{45}	FE4) CHEESE TECH. (S)	FE1) LAB. APPLICATIONS											
14^{00}-14^{45}	Ş.ÇELİK	Y.YAKAR+Ç.AKBULUT											
15^{00}-15^{45}		"											
16^{00}-16^{45}		"											