

General Information

- ◆ The main purpose of the graduate program of the Department of Food Engineering is to train food engineers who are qualified in a specific field and have R&D culture, which are required by the food industry and public institutions.
- ◆ The Department of Food Engineering started to MSc program in 2008 and PhD program in 2014.
- ◆ In the Master and Doctorate programs, it provides education with a strong laboratory infrastructure and academic group which is 5 professors, 5 associate professors and 3 doctor lecturers in different specialties.

Background Requirements

- ◆ To graduate from Food Engineering undergraduate program
- ◆ To graduate from Chemical Engineering, Food Technology, Nutrition and Dietetics, Dairy Technology, Biology and Chemistry undergraduate programs (providing that they complete the scientific preparation program).

English Proficiency Requirements

	MSc	PhD
YDS/YÖKDİL	50	55

Academic Staff

- ◆ Prof. Dr. Ahmet AYAR
- ◆ Prof. Dr. Arzu Çağrı MEHMETOĞLU
- ◆ Prof. Dr. Serap COŞANSU AKDEMİR
- ◆ Prof. Dr. Suzan ÖZTÜRK YILMAZ
- ◆ Prof. Dr. Zehra AYHAN
- ◆ Assoc. Prof. Dr. Ayşe AVCI
- ◆ Assoc. Prof. Dr. Dilek ANGIN
- ◆ Assoc. Prof. Dr. Oktay YEMİŞ
- ◆ Assoc. Prof. Dr. Omca DEMİRKOL
- ◆ Assoc. Prof. Dr. Serpil ÖZTÜRK MUTİ
- ◆ Assist. Prof. Dr. Gökçe POLAT YEMİŞ
- ◆ Assist. Prof. Dr. Güliz HASKARACA
- ◆ Assist. Prof. Dr. Mustafa ÖZTÜRK

Address and Contact Information:

Sakarya University, Department of Food Engineering, Esentepe Campus
M1 Building 54187
Serdivan/SAKARYA/TURKEY

Tel.: 90 (264) 295 55 85

Fax: 90 (264) 295 56 01

E-mail: ayetek@sakarya.edu.tr (Dept. Secretary)



Institute of Natural Sciences

Food Engineering

Graduate Studies



Research Areas

- ◆ Food Chemistry
- ◆ Food Microbiology
- ◆ Nutrition
- ◆ Food Packaging
- ◆ Active Carbon Production and Applications
- ◆ Milk and Dairy Processing Technology
- ◆ Meat and Meat Products Technology
- ◆ Fruit and Vegetable Processing Technology
- ◆ Cereal Science and Technology
- ◆ Food Biotechnology
- ◆ Food Processing Wastes and byproducts
- ◆ Non-thermal technologies

Courses

MSc

- ◆ Advanced Food Analysis
- ◆ Industrial Microbiology
- ◆ Advanced Analytical Chemistry
- ◆ Starch Chemistry
- ◆ Starter Culture Technology
- ◆ Natural Food Antioxidants
- ◆ Food Pathogens
- ◆ New Packaging Technologies
- ◆ Advanced Protein Chemistry

PhD

- ◆ Advanced Food Chemistry
- ◆ Academic Writing Techniques
- ◆ Principles and Applications of MAP of Foods
- ◆ Food Safety and Toxicology
- ◆ Microbiological Quality Control Management
- ◆ Lactic Acid Bacteria and Uses
- ◆ Evaluation of Dairy Products Wastes
- ◆ Scientific Research Techniques
- ◆ Methods of Antioxidant Activity Assay

Research Laboratories



Milk and Dairy Technology Laboratory



Activated Carbon Production Laboratory



Microbiology Laboratory



Food Microbiology Research Laboratory



Food Biotechnology Laboratory



Product Development Laboratory



Food Packaging and Preservation Laboratory



SAGADEM

Scopes of Research Laboratories

- ◆ **Milk and Dairy Technology Laboratory:** Production of dairy products and quality control analysis
- ◆ **Activated Carbon Production Laboratory:** Production of activated carbon from food wastes
- ◆ **Microbiology Laboratory:** Microbiological studies, antimicrobial activity tests, various microorganisms counts
- ◆ **Food Microbiology Research Laboratory:** Investigation of the effects of antimicrobial substances on pathogen inactivation and thermal resistance, gene properties of pathogens on biofilm production, studies on antimicrobial edible films and coatings
- ◆ **Food Biotechnology Laboratory:** Studies in Biotechnology, nanobiotechnology, industrial microbiology
- ◆ **Product Development Laboratory:** Bakery products, fermented foods, chocolate, etc. production of special foods and determination of their sensory qualities
- ◆ **Food Packaging and Preservation Laboratory:** MAP/vacuum, active packaging studies, development and characterization of new generation food packaging materials, determination of the effect of new packaging materials and technologies on food shelf life
- ◆ **SAGADEM:** Conversion of food industry wastes and agricultural by-products into value-added products