



YAKIN DOĞU ÜNİVERSİTESİ DIŞA AÇIK DERSLER KOORDİNATÖRLÜĞÜ

Okul/Fakülte: MÜHENDİSLİK FAKÜLTESİ

Bölüm/Program: GIDA MÜHENDİSLİĞİ - İNGİLİZCE

Ders Dili:	English	Ders Kodu:	FDE402
Ders Türkçe İsmi:	FOOD ENG. DESIGN II		
Ders İngilizce İsmi:	FOOD ENG. DESIGN II		
Dersi Verecek:	Öğrt. Gör Buğra DEMİRCİOĞLU		
Dersin Türü:	ZORUNLU	Dersin Seviyesi:	LİSANS
Yıl	4	Semester	8
Ders Kredisi:	3	AKTS Kredisi:	3
Teori(saat/hafta):	3,00	Uygulama(saat/hafta):	0,00
Laboratuvar(saat/hafta):	0,00		
Dersin İçeriği:	Terms of Process and Design, growing stages of design, evaluation of food process and plant design, process flow charts, design varieties, make a design and buildings, economic analysis of process and plant design, production cost and profitableness, food process design, unit process in food plants, flow charts, matter and energy balance, food plant design with computer		
Öğrenme Kazanımları:	Learning the terms of process, duration and design , Determining the flow charts in food processes		
Dersin Amaçları:	Being comprehended by students of the planning about designing of food plants, forming the process flow chart, renewing and restoring the process		
Öğrenci İş Yükü:	Ders saatleri Sunum(lar) Proje yazımı Sınıf içi tartışma(lar)		
AKTS Formülü:	90/30=3		
Kaynaklar:			
Değerlendirme:			
İşe Yerleştirme(Staj):			
Ön Koşul Ders Kodları:	FDE401		
1. Hafta (19 – 23 Eylül)	The terms of process, duration and design, definitions of process and design, growing stages of design		
2. Hafta (26 – 30 Eylül)	Evaluation of food process and plant design, process flow charts, design varieties, make a design and buildings, economic analysis of process and plant design, production cost and profitableness		
3. Hafta (3 – 7 Ekim)	food process design, unit process in food plants, flow charts, matter and energy balance, food plant design with computer		
4. Hafta (10 – 14 Ekim)	Food plant design, residential, relationship of product and process, food Hygiene, plant security, food storage, system variability		
5. Hafta (17 – 21 Ekim)	Setting the Continuity of food plant, plant revision, enlargement, mobile (moving) food plant, developed food plant		
6. Hafta (24 – 28 Ekim)	Good manufacturing process (GMP); GMP, ISO and HACCP systems and their applications		
7. Hafta (31 - 4 Kasım)	Food plant economies, economic analysis and evaluation in food plant		
8. Hafta (7 - 11 Kasım)	Food plant economies, economic analysis and evaluation in food plant		
9. Hafta (14 – 18 Kasım)	Machine materials , its size and costs, Metals steel, aluminum, cupric, other metals, plastics, glass and ceramics, wooden material		
10. Hafta (21 – 25 Kasım)			

	Machine manufacturing and its montage, general process machines, convenient
11. Hafta (28 - 2 Aralık)	Hygienic design of machines, hygienic standard and rules, cleaning of installment
12. Hafta (5 – 9 Aralık)	Election of food machines, properties of plant construction, size and weight of machine, cleaning facilities, renovation properties, replacement part (spare) standards, resistance and strength
13. Hafta (12 -16 Aralık)	The assembling, line control, test production and transition process to actual production in food plants
14. Hafta (19 - 23 Aralık)	Project submissions with given subjects
15. Hafta (24 – 30 Aralık)	FİNAL SINAVLARI HAFTASI
16. Hafta	
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28. Hafta	
