

INTRODUCTION (01.10.26)			
(08.10.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Physical analysis in wheat grain and flour Assist. Prof. Dr. Muhammed Özgölet	Determination of peroxide number, free acidity and iodine number in oils Res. Asst. Sevda Dere	Physical analysis in wheat grain and flour Assist. Prof. Dr. Muhammed Özgölet	Determination of peroxide number, free acidity and iodine number in oils Res. Asst. Sevda Dere
(15.10.26)			
GROUP 1 11:00	GROUP 2 11:00	GROUP 3 09:00	GROUP 4 09:00
Determination of peroxide number, free acidity and iodine number in oils Res. Asst. Sevda Dere	Physical analysis in wheat grain and flour Assist. Prof. Dr. Muhammed Özgölet	Determination of peroxide number, free acidity and iodine number in oils Res. Asst. Sevda Dere	Physical analysis in wheat grain and flour Assist. Prof. Dr. Muhammed Özgölet
(22.10.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Determination of quality parameters and textural properties of bread Assist.Prof. Dr. Muhammed Özgölet	Determination of beta-carotene Res. Asst. Kader Korkmaz Edis	Determination of quality parameters and textural properties of bread Assist.Prof. Dr. Muhammed Özgölet	Determination of beta-carotene Res. Asst. Kader Korkmaz Edis
(29.10.26) HOLIDAY			
(05.11.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Determination of beta-carotene Res. Asst. Kader Korkmaz Edis	Determination of quality parameters and textural properties of bread Assist.Prof. Dr. Muhammed Özgölet	Determination of beta-carotene Res. Asst. Kader Korkmaz Edis	Determination of quality parameters and textural properties of bread Assist. Prof.Dr. Muhammed Özgölet
(12.11.26)			
GROUP 1 11:00	GROUP 2 11:00	GROUP 3 09:00	GROUP 4 09:00
Determination of total phenolic and antioxidant activity Assist.Prof. Dr. Muhammed Özgölet	Physico-chemical properties of fruit juice Res. Asst. Kader Korkmaz Edis	Determination of total phenolic and antioxidant activity Assist.Prof. Dr. Muhammed Özgölet	Physico-chemical properties of fruit juice Res. Asst. Kader Korkmaz Edis
MIDTERM			
(26.11.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Physico-chemical properties of fruit juice Res. Asst. Kader Korkmaz Edis	Determination of total phenolic and antioxidant activity Assist. Prof. Dr. Muhammed Özgölet	Physico-chemical properties of fruit juice Res. Asst. Kader Korkmaz Edis	Determination of total phenolic and antioxidant activity Assist.Prof. Dr. Muhammed Özgölet
(03.12.26)			
GROUP 1 11:00	GROUP 2 11:00	GROUP 3 09:00	GROUP 4 09:00
Determination of physico-chemical properties of meat Res. Asst. Kader Korkmaz Edis	Determination of nitrate and nitrite in meat and meat products Res. Asst. Sevda Dere	Determination of physico-chemical properties of meat Res. Asst. Kader Korkmaz Edis	Determination of nitrate and nitrite in meat and meat products Res. Asst. Sevda Dere
(10.12.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Determination of nitrate and nitrite in meat and meat products Res .Asst. Sevda Dere	Determination of physico-chemical properties of meat Res. Asst. Kader Korkmaz Edis	Determination of nitrate and nitrite in meat and meat products Res. Asst. Sevda Dere	Determination of physico-chemical properties of meat Res. Asst. Kader Korkmaz Edis
(17.12.26)			
GROUP 1 09:00	GROUP 2 09:00	GROUP 3 11:00	GROUP 4 11:00
Sensory Analysis Res .Asst. Sevda Dere	Sensory Analysis Res .Asst. Sevda Dere	Sensory Analysis Res .Asst. Sevda Dere	Sensory Analysis Res .Asst. Sevda Dere
(24.12.26) FINAL PRESENTATIONS			