

ULUDAĞ UNIVERSITY INSTITUTE of SCIENCE 2017-2018 ACADEMIC YEAR COURSE PLAN

EPAR'	TMENT	OF					EERING		UKSE PLAN							
		/ PROGRAM	Mas													
		I. TERM / FALL								II. TERM / SPRING						
	Code	Course Title	Туре	Т	U	L	Credit	ECTS	Code	Course Title	Ty pe	Т	U	L	Credit	ECTS
GM	AB5191	M.Sc. THESIS I	C	0	1	0	0	1	GMB5192	M.Sc. THESIS II	С	0	1	0	0	1
GM	/ B5001	SAFE FOOD PROCESSING TECHNIQUES	С	3	0	0	3	6	GMB5171	SEMINAR	С	0	2	0	0	4
GM	4B5003	INSTRUMENTAL FOOD ANALYSIS TECHNIQUES	C	3	0	0	3	6	GMB5002	ADVANCED FOOD MICROBIOLOGY	С	2	0	2	3	6
									GMB5000	RESEARCH TECHNIQUES and PUBLICATION ETHICS in FOOD ENGINEERING	С	2	0	0	2	2
GM	AB5181	ADVANCED TOPICS IN M.Sc. THESIS I	Е	4	0	0	0	5	GMB5182	ADVANCED TOPICS IN M.Sc. THESIS II	Е	4	0	0	0	5
	4B5011	INDUSTRIAL FOOD PROCESS ENGINEERING	Е	3	0	0	3	6	GMB5010	DRYING TECHNIQUES OF FOODS	Е	3	0	0	3	6
GM GM GM	4B5013	INDUSTRIAL FRUIT JUICE PRODUCTION TECHNOLOGY	Е	2	0	2	3	6	GMB5012	INDUSTRIAL CANNING TECHNOLOGY	Е	2	0	2	3	6
GM	/IB5015	CHEMISTRY AND TECHNOLOGY OF EDIBLE FATS AND OILS	Е	3	0	0	3	6	GMB5014	CHEMICAL MICROBIOLOGY	Е	3	0	0	3	6
GM	/IB5017	CEREAL CHEMISTRY	Е	2	0	2	3	6	GMB5016	FERMENTED CEREAL PRODUCTSTECHNOLOGIES	Е	2	0	2	3	6
GM	/IB5019	TECHNOLOGY OF BISCUIT, CRACKER AND CAKE	Е	2	0	2	3	6	GMB5018	PASTA AND NOODLE TECHNOLOGY	Е	2	0	2	3	6
GM	/IB5021	STARTER PRODUCTION AND USE IN FOOD INDUSTRY	Е	2	0	2	3	6	GMB5020	SAFETY, MICROBOLOGY AND CHEMISTRY OF FOODS	Е	3	0	0	3	6
GM	4B5023	IDENTIFICATION OF MICROORGANISMS CAUSING SPOILAGE IN FOODS	E	2	0	2	3	6	GMB5022	TECHNIQUES APPLIED IN FOOD PACKAGING	Е	3	0	0	3	6
GM	AB5025	MICROBIAL PROCESS TECHNOLOGY	Е	3	0	0	3	6	GMB5024	COMMUNITY NUTRITION	Е	3	0	0	3	6
GM	4B5027	FOOD SANITATION	Е	3	0	0	3	6	GMB5026	FUNCTIONAL FOODS AND NUTRACEUTICALS	Е	3	0	0	3	6
GM	4B5029	INDUSTRIAL FRUIT WINES TECHNOLOGY	Е	2	0	2	3	6	GMB5028	WHISKY AND COGNAC PRODUCTION	Е	2	0	2	3	6
GM	AB5031	ENZYMES IN FOOD INDUSTRY	Е	2	0	2	3	6	GMB5030	FOOD AROMA AND AROMA CHEMISTRY	Е	2	0	2	3	6

EK: 2/7

GMB5033	MALT AND BEER TECHNOLOGY	Е	2	0	2	3	6	GMB5032	DAIRY PROCESSING TECHNOLOGY	E	2	0	2	3	6
GMB5035	PROCEES DESIGN AND EVALUATION	E	3	0	0	3	6	GMB5034	FORTIFICATION OF FOODS WITH MINERALS AND BIOAVAILABILITY	E	3	0	0	3	6
GMB5037	PHYSICS AND CHEMISTRY OF MILK AND DAIRY PRODUCTS	Е	2	0	2	3	6	GMB5036	SHELFLIFE OF FOODS	E	3	0	0	3	6
GMB5039	TRACE ELEMENTS IN FOODS	Е	3	0	0	3	6	GMB5038	PROBIOTIC BACTERIA AND PROBIOTICS IN DAIRY SCIENCE	E	2	0	2	3	8
GMB5041	ALTERNATIVE PRESERVATION TECHNIGUES IN DAIRY SCIENCE	Е	3	0	0	3	6	GMB5040	MODIFIED ATMOSPHERE PACKAGING OF FOOD	E	3	0	0	3	6
GMB5043	MOLECULAR APPLICATIONS IN FOOD ENGINEERING	Е	2	0	2	3	6	GMB5042	GASTRONOMY AND FOOD HISTORY	E	3	0	0	3	6
GMB5045	ASEPTIC PACKAGING TECHNOLOGY	E	3	0	0	3	6	GMB5044	YEASTS and BIOTECHNOLOGICAL APPLICATIONS OF YEASTS	E	3	0	0	3	6
GMB5047	CORN PRODUCTS AND SWEETENERS	Е	3	0	0	3	6	GMB5046	BASIC PRACTICAL MICROBIOLOGY	Е	2	2	0	3	6
GMB5049	INVESTMENT PROJECT PREPARATION, EVALUATION AND MONITORING METHODS IN FOOD INDUSTRY	E	3	0	0	3	6	GMB5048	RECENT ADVANCES IN MEAT TECHNOLOGY	Е	3	0	0	3	6
GMB5051	RHEOLOGY AND TEXTURE OF DAIRY PRODUCTS	Е	3	0	0	3	6	GMB5050	FOOD CONTAMINANTS AND RESIDUES	Е	3	0	0	3	6
GMB5053	TEA PROCESSING TECHNOLOGY	Е	3	0	0	3	6								
GMB5055	ADVANCED MEAT SCIENCE AND TECHNOLOGY	Е	3	0	0	3	6								
GMB5057	QUALITY MANAGEMENT SYSTEMS FOR FOOD TESTING LABORATORIES	Е		0		3	6								
<u> </u>		TOT	AL (Crea	lits	12	30				TAI	Cr	edits	11	30
GMB5183	III. TERM / FALL ADVANCED TOPICS IN M.Sc. THESIS I			4 (0 0	0	5	GMB51824	IV. TERM / SPRING ADVANCED TOPICS IN M.Sc. THESIS	r C	4	0	0	0	5
\$							-		IV	2		-	-	-	-
GMB5193	M.Sc. THESIS III	С	(0	1 0	0	25	GMB5194	M.Sc., THESIS IV	С	0	1	0	0	25
		то	TAT	C.	edits	. 0	30			TO	TAT	C.,	edits	0	30

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ŀ	Code	Course Title	Туре	Т	T	ТТ	Crodit	ECTS	Code	Course Title		т	U	L	Credit	ECTS
	GMB6191	PHD THESIS CONSULTING I	C C	_	_	0	0	1	GMB6192	PHD THESIS CONSULTING II	C	0	1	0	0	1
	GMB6001	ADVANCED STERILISATION TECHNIQUES	C			0	3	б	GMB6172	SEMINAR	C	0	2	0	0	4
									FEN6000	RESEARCH TECHNIQUES and PUBLICATION ETHICS	C	2	0	0	2	2
ĺ									GMB6182	ADVANCED TOPICS IN PHD THESIS II	E	4	0	0	0	5
	GMB6181	ADVANCED TOPICS IN PHD THESIS I	Е	4	0	0	0	5	GMB6008	FOOD PRESERVATION TECHNOLOGY	Е	3	0	0	3	6
	GMB6009	CLARIFICATION AND FILTRATION TECHNIQUES	E	3	0	0	3	6	GMB6010	LIPIDS	E	3	0	0	3	6
AGE	GMB6011	HYDROGENATION OF FATS AND MARGARINE TECHNOLGY	Е	3	0	0	3	6	GMB6012	STATISTICAL QUALITY CONTROL IN FOOD INDUSTRY	E	3	0	0	3	6
COURSE STAGE	GMB6013	CHEMISTRY AND TECHNOLOGY OF STARCH	E	2	0	2	3	6	GMB6014	ADVANCED FOOD CHEMISTRY	Е	3	0	0	3	6
Ю	GMB6015	FOOD MYCOLOGY	Е	2	0	2	3	6	GMB6016	MILLING TECHNOLOGY	E	2	0	2	3	6
Ú	GMB6017	AROMA-ACTIVE FOOD COMPONENTS	Е	2	0	2	3	6	GMB6018	SPECIAL CEREAL PRODUCTS	E	2	0	2	3	6
	GMB6019	FOOD-ORIGINATED SULPHUR COMPOUNDS	Е	2	0	2	3	6	GMB6020	FOOD TOXICOLOGY	E	3	0	0	3	6
	GMB6021	ADVANCED DAIRY TECHNOLOGY	E	3	0	0	3	6	GMB6022	CHEMICAL CHANGES OCCURED DURING FOOD PROCESSING	E	3	0	0	3	6
ľ	GMB6023	ADVANCED FOOD BIOCHEMISTRY	E	3	0	0	3	6	GMB6024	FOOD FERMENTATIONS	E	3	0	0	3	6
·	GMB6025	RESEARCH METHODS IN FOOD SCIENCE	Е	3	0	0	3	6	GMB6026	TECHNOLOGY OF FLAVOR AND PHENOLIC COMPOUNDS	Е	2	0	2	3	6
	GMB6027	LACTIC ACID BACTERIA and BIOTECHNOLOGICAL APPLICATIONS OF LACTIC ACID BACTERIA	E	3	0	0	3	6	GMB6028	CHEMISTRY AND TECHNOLOGY OF FERMENTED DAİRY PRODUCTS	E	3	0	0	3	6
	GMB6029	FUNCTIONAL ADDITIVES IN DAIRY	Е	3	0	0	3	6	GMB6030	PHYSICAL PROPERTIES OF FOOD	E	3	0	0	3	6

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		PRODUCTS																							
								GMB6032	FOOD INGREDIENTS AND ADDITIVES IN PRODUCT DEVELOPMENT	Е	3	0	0	3	6										
								GMB6034	THE PROTEOM AND METABOLOM ANALYSIS USED IN DETERMINATION OF MICROBIOLOGICAL FOOD QUALITY	E	3	0	0	3	6										
								GMB6036	THE SPICES USED IN FOOD INDUSTRY AND THEIR PROPERTIES	Е	3	0	0	3	6										
								GMB6038	MICROBIAL SHELF LIFE ASSESSMENT OF FOOD	Е	3	0	0	3	6										
								GMB6040	ADVANCED CHEESE TECHONOLOGY	Е	3	0	0	3	6										
				тот	ΓAL	14	30					TO	ГAL	11	30										
പ		III. TERM / FALL							IV. TERM / SPRI	NG				3 6 L 11 30 0 5 0 25											
STAGE	GMB6183	ADVANCED TOPICS IN PHD THESIS III	C	4 0	0	0	5	GMB6184	ADVANCED TOPICS IN PHD THESIS IV	С	4	0 (0	0	5										
SS	GMB6193	PHD THESIS III	C	0 1	0	0	20	GMB6194	PHD THESIS IV	С	0	1 (0	0	25										
THESIS	YET6177	PHD PROFICIENCY EXAMINATION	C	0 0	0	0	5																		
L				тот	'AL	0	30				TO	TAI	L	0	30										
		V. TERM / FALL							VI. TERM / SPRI	NG															
	GMB6185	ADVANCED TOPICS IN PHD THESIS V	C	4 0	0	0	5	GMB6186	ADVANCED TOPICS IN PHD THESIS VI	C	4	0 (0	0	5										
	GMB6195	PHD THESIS V	C	0 1	0	0	25	GMB6196	PHD THESIS VI	С	0	1 (0	0	25										
				тот	'AL	0	30				ТО	TAI	L	0	30										
		VII. TERM / FALL		VIII. TERM / SPR	/ SPRING																				
	GMB6187	ADVANCED TOPICS IN PHD THESIS VII	C	4 0	0	0	5	GMB6188	ADVANCED TOPICS IN PHD THESIS VIII	С	4	0 (0	0	5										
	GMB6197	PHD THESIS VII	C	0 1	0	0	25	GMB618	PHD THESIS VIII	С	0	1 (0	0	25										
				тот	'AL	0	30					T	ОТАІ	_ 0	30										
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	Code	Course Title PHD THESIS CONSULTING I	Туре		-	1	Credit 0	ECTS	Code	Course Title PHD THESIS CONSULTING II	Туре	-			Credit	ECTS
	GMB6191 GMB6181	ADVANCED TOPICS IN PHD THESIS I	C E	0 4	1 0	0	0	1 5	GMB6192 GMB6182	ADVANCED TOPICS IN PHD THESIS II	C E	0 4	1 0	0	0	1 5
	GMB0181 GMB5001	SAFE FOOD PROCESSING TECHNIQUES	E C	4	0	0	3	5 6	GMB0182 GMB5002	ADVANCED FOOD MICROBIOLOGY	E C	4	0 0	2	3	5 6
	GMB5001 GMB5003	INSTRUMENTAL FOOD ANALYSIS	C C	3	0	0	3	6	GMB5002 GMB5010	DRYING TECHNIQUES OF FOODS	E	2	0	2	3	6
	GMB3003	TECHNIQUES	Ľ	3	U	U	5	U	GMB5010	DRTING TECHNIQUES OF FOODS	E	3	U	U	3	0
	GMB5011	INDUSTRIAL FOOD PROCESS ENGINEERING	E	3	0	0	3	6	GMB5012	INDUSTRIAL CANNING TECHNOLOGY	E	2	0	2	3	6
	GMB5013	INDUSTRIAL FRUIT JUICE PRODUCTION TECHNOLOGY	Е	2	0	2	3	6	GMB5014	CHEMICAL MICROBIOLOGY	Е	3	0	0	3	6
	GMB5015	CHEMISTRY AND TECHNOLOGY OF EDIBLE FATS AND OILS	Е	3	0	0	3	6	GMB5016	FERMENTED CEREAL PRODUCTS TECHNOLOGIES	Е	2	0	2	3	6
	GMB5017	CEREAL CHEMISTRY	Е	2	0	2	3	6	GMB5018	PASTA AND NOODLE TECHNOLOGY	Е	2	0	2	3	6
STAGE	GMB5019	TECHNOLOGY OF BISCUIT, CRACKER AND CAKE	Е	2	0	2	3	6	GMB5020	SAFETY, MICROBOLOGY AND CHEMISTRY OF FOODS	Е	3	0	0	3	6
SE ST	GMB5021	STARTER PRODUCTION AND USE IN FOOD INDUSTRY	Е	2	0	2	3	6	GMB5022	TECHNIQUES APPLIED IN FOOD PACKAGING	Е	3	0	0	3	6
COURSE	GMB5023	IDENTIFICATION OF MICROORGANISMS CAUSING SPOILAGE IN FOODS	Е	2	0	2	3	6	GMB5024	COMMUNITY NUTRITION	Е	3	0	0	3	6
	GMB5025	MICROBIAL PROCESS TECHNOLOGY	Е	3	0	0	3	6	GMB5026	FUNCTIONAL FOODS AND NUTRACEUTICALS	Е	3	0	0	3	6
	GMB5027	FOOD SANITATION	Е	3	0	0	3	6	GMB5028	WHISKY AND COGNAC PRODUCTION	Е	2	0	2	3	6
	GMB5029	INDUSTRIAL FRUIT WINES TECHNOLOGY	Е	2	0	2	3	6	GMB5030	FOOD AROMA AND AROMA CHEMISTRY	Е	2	0	2	3	6
	GMB5031	ENZYMES IN FOOD INDUSTRY	Е	2	0	2	3	6	GMB5032	DAIRY PROCESSING TECHNOLOGY	Е	2	0	2	3	6
	GMB5033	MALT AND BEER TECHNOLOGY	Е	2	0	2	3	6	GMB5034	FORTIFICATION OF FOODS WITH MINERALS AND BIOAVAILABILITY	E	3	0	0	3	6
	GMB5035	PROCEES DESIGN AND EVALUATION	Е	3	0	0	3	6	GMB5036	SHELFLIFE OF FOODS	Е	3	0	0	3	6
	GMB5037	PHYSICS AND CHEMISTRY OF MILK AND DAIRY PRODUCTS	Е	2	0	2	3	6	GMB5038	PROBIOTIC BACTERIA AND PROBIOTICS IN DAIRY SCIENCE	Е	2	0	2	3	8
	GMB5039	TRACE ELEMENTS IN FOODS	E	3	0	0	3	6	GMB5040	MODIFIED ATMOSPHERE PACKAGING OF FOOD	E	3	0	0	3	6

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GMB50	41 ALTERNATIVE PRESERVATION TECHNIGUES IN DAIRY SCIENCE	Е	3	0	0	3	6	GMB5042	GASTRONOMY AND FOOD HISTORY	Е	3	0	0	3	6
GMB50	43 MOLECULAR APPLICATIONS IN FOOD ENGINEERING	Е	2	0	2	3	6	GMB5044	YEASTS and BIOTECHNOLOGICAL APPLICATIONS OF YEASTS	Е	3	0	0	3	6
GMB504	45 ASEPTIC PACKAGING TECHNOLOGY	Е	3	0	0	3	6	GMB5046	BASIC PRACTICAL MICROBIOLOGY	Ε	2	2	0	3	6
GMB50	47 CORN PRODUCTS AND SWEETENERS	Е	3	0	0	3	6	GMB5048	RECENT ADVANCES IN MEAT TECHNOLOGY	Ε	3	0	0	3	6
GMB504	19 INVESTMENT PROJECT PREPARATION, EVALUATION AND MONITORING METHODS IN FOOD INDUSTRY	E	3	0	0	3	6	GMB5050	FOOD CONTAMINANTS AND RESIDUES	E	3	0	0	3	6
GMB50	51 RHEOLOGY AND TEXTURE OF DAIRY PRODUCTS	Е	3	0	0	3	6								
GMB50.	53 TEA PROCESSING TECHNOLOGY	E	3	0	0	3	6								
GMB50.	55 ADVANCED MEAT SCIENCE AND TECHNOLOGY	Ε	3	0	0	3	6								
GMB50.	57 QUALITY MANAGEMENT SYSTEMS FOR FOOD TESTING LABORATORIES	Ε	3	0	0	3	6								
		To	plam	l Kr	edi	12	30			То	plam	ı Kr	redi	12	30
	III. TERM / FALL								IV. TERM / SPRING						
GMB61	93 PHD THESIS CONSULTING III	С	0	1	0	0	1	GMB6194	PHD THESIS CONSULTING IV	С	0	1		0	1
GMB61	ADVANCED TOPICS IN PHD THESIS III	E	4	0	0	0	5	GMB6184	ADVANCED TOPICS IN PHD THESIS IV	E	4	0	0	0	5
ENS600	1 RESEARCH METHODS	С	2	0	0	2	4	GMB6172	SEMINAR	С	0	2	0	0	4
GMB60	01 ADVANCED STERILISATION TECHNIQUES	С	3	0	0	3	6	FEN6000	RESEARCH TECHNIQUES and PUBLICATION ETHICS	С	2	0	0	2	2
								GMB6008	FOOD PRESERVATION TECHNOLOGY	Е	3	0	0	3	6
GMB60	09 CLARIFICATION AND FILTRATION TECHNIQUES	Е	3	0	0	3	6	GMB6010	LIPIDS	Е	3	0	0	3	6
GMB60 GMB60 GMB60	11 HYDROGENATION OF FATS AND MARGARINE TECHNOLGY	Е	3	0	0	3	6	GMB6014	ADVANCED FOOD CHEMISTRY	Е	3	0	0	3	6
GMB60	13 CHEMISTRY AND TECHNOLOGY OF STARCH	Е	2	0	2	3	6	GMB6016	MILLING TECHNOLOGY	Е	2	0	2	3	6
GMB60	15 FOOD MYCOLOGY	Е	2	0	2	3	6	GMB6018	SPECIAL CEREAL PRODUCTS	Е	2	0	2	3	6
GMB60	17 AROMA-ACTIVE FOOD COMPONENTS	Е	2	0	2	3	6	GMB6020	FOOD TOXICOLOGY	Е	3	0	0	3	6
GMB60	19 FOOD-ORIGINATED SULPHUR COMPOUNDS	Е	2	0	2	3	6	GMB6022	CHEMICAL CHANGES OCCURED DURING FOOD PROCESSING	Е	3	0	0	3	6
GMB60	21 ADVANCED DAIRY TECHNOLOGY	Е	3	0	0	3	6	GMB6024	FOOD FERMENTATIONS	Е	3	0	0	3	6
GMB60	23 ADVANCED FOOD BIOCHEMISTRY	Е	3	0	0	3	6	GMB6026	TECHNOLOGY OF FLAVOR AND PHENOLIC COMPOUNDS	Е	2	0	2	3	6
GMB60	25 RESEARCH METHODS IN FOOD SCIENCE	Е	3	0	0	3	6	GMB6028	CHEMISTRY AND TECHNOLOGY OF FERMENTED DAIRY PRODUCTS	Е	3	0	0	3	6

GMB6027	LACTIC ACID BACTERIA and BIOTECHNOLOGICAL APPLICATIONS OF LACTIC ACID BACTERIA	E	3	0	0	3	6	GMB6030	PHYSICAL PROPERTIES OF FOOD	E	3	0	0	3	6
GMB6029	FUNCTIONAL ADDITIVES IN DAIRY PRODUCTS	Е	3	0	0	3	6	GMB6032	FOOD INGREDIENTS AND ADDITIVES IN PRODUCT DEVELOPMENT	Е	3	0	0	3	6
									THE PROTEOM AND METABOLOM ANALYSIS USED IN DETERMINATION OF MICROBIOLOGICAL FOOD QUALITY	Е	3	0	0	3	6
								GMB6036	THE SPICES USED IN FOOD INDUSTRY AND THEIR PROPERTIES	Е	3	0	0	3	6
								GMB6038	MICROBIAL SHELF LIFE ASSESSMENT OF FOOD	E	3	0	0	3	6
								GMB6040	ADVANCED CHEESE TECHONOLOGY	E	3	0	0	3	6
	1	То	plam	Kr	edi	12	30		1	То	plam	Kr	edi	11	30
	V. TERM / FALL								VI. TERM / SPRING				_		
GMB6185	ADVANCED TOPICS IN PHD THESIS V	С	4	0	0	0	5	GMB6186	ADVANCED TOPICS IN PHD THESIS VI	С	4	0	0	0	5
GMB6195	PHD THESIS V	С	0	1	0	0	20	GMB6196	PHD THESIS VI	С	0	1	0	0	25
YET6177	PHD PROFICIENCY EXAMINATION	С	0	0	0	0	5								
			Т	OT.	AL	0	30			-	Т	ОТ	AL		30
	VII. TERM / FALL					-	-		VIII. TERM / SPRING						_
GMB6187	ADVANCED TOPICS IN PHD THESIS VII	С	4	0	0	0	5	GMB6188	ADVANCED TOPICS IN PHD THESIS VIII	C	4	0		0	5
GMB6197	PHD THESIS VII	C	0	1	0	0	25	GMB6198	PHD THESIS VIII	C	0	1	0	0	25
			Т	OT	AL	0	30				Т	OT.	AL	0	30
	IX. TERM / FALL							X. TERM / SPRING							
	ADVANCED TOPICS IN PHD THESIS IX	C		0		0	5		D TOPICS IN PHD THESIS X	C		0		0	5
	PHD THESIS IX	C	0	-	0	0	25	PHD THES	IS X	C	-	1	0	0	25
			Т	OT		0	30				Т	ОТ	AL	0	30
					TO	TAL CR	REDITS: 4	7 - TOTAL	ECTS: 300						

Not: The student is expected to take a total of credited selective courses every academic term. The student have the option of choosing one selective course from another department with the endorsement of the supervisor. *Success in Ph.D. qualifying exam is a prerequisite.