

8. INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

Structure and Degree System

The basic structure of the Turkish National Education System consists of stages of noncompulsory pre-school education; compulsory primary (elementary and middle school) and secondary (high school) education; and higher education. Primary education begins at the age of 5.5 (66 months), lasts eight years and comprises elementary and middle school education, four years each. Secondary education is also four years and divided into two categories as "General High School Education" and "Vocational and Technical High School Education". The entry into these categories is through composite scores obtained from a centralized exam for secondary schools.

Higher education system in Turkey is managed by the Council of Higher Education (CoHE, Yükseköğretim Kurulu-YÖK) which is an autonomous public body responsible for the planning, coordination, governance and supervision of higher education within the provisions set forth in the Constitution of the Turkish Republic and the Higher Education Law. Both state and non-profit foundation universities are founded by law and subjected to the Higher Education Law and to the regulations enacted in accordance with it.

Higher education in Turkey comprises all post secondary higher education programmes, consisting of short, first, second, and third cycle degrees in terms of the terminology of the Bologna Process. The structure of Turkish higher education degrees is based on a two-tier system, except for dentistry, pharmacy, medicine and veterinary medicine programmes which have a one-tier system. The duration of these one-tier programmes is five years (300 ECTS) except for medicine which lasts six years (360 ECTS). The qualifications in these one-tier programmes are equivalent to the first cycle (bachelor's) plus second cycle (master's) degree. Undergraduate level of study consists of short cycle (associate's)-(önlisans derecesi) and first cycle (bachelor's)-(lisans derecesi) degrees which are awarded after successful completion of full-time two-year (120 ECTS) and four-year (240 ECTS) study programmes, respectively.

Graduate level of study consists of second cycle (master's)-(yüksek lisans derecesi) and third cycle (doctorate)-(doktora derecesi) degree programmes. Second cycle is divided into two sub-types named as master without thesis and master with thesis. Master programmes without thesis require 60 to 90 ECTS credits and consist of courses and a semester project. 60 ECTS non-thesis master programmes are exceptional, and exist in a few disciplines. The master programmes with a thesis require 90 to 120 ECTS credits, which consists of courses, a seminar, and a thesis. Third cycle (doctorate) degree programmes are completed having earned a minimum of 180 ECTS credits, which consists of completion of courses, passing

a proficiency examination and a doctoral thesis. Specialization in medicine, accepted as equivalent to third cycle programmes are carried out within the faculties of medicine, university hospitals and the training hospitals operated by the Ministry of Health.

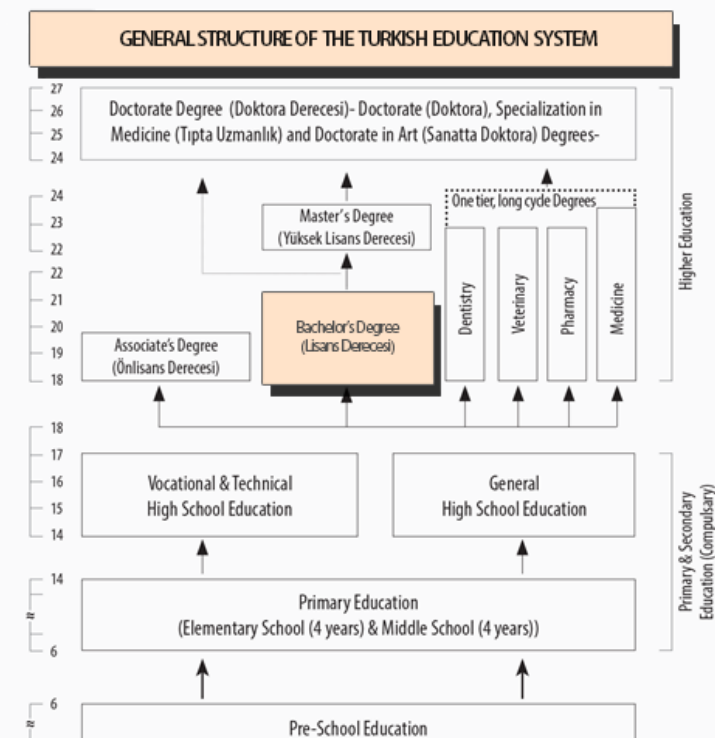
Universities consist of graduate schools (Institutes) offering second cycle (master's) and third cycle (doctorate) degree programmes, faculties offering first cycle (bachelor's degree) programmes, four-year higher schools offering first cycle (bachelor's) degree programmes with a vocational emphasis and two-year vocational schools offering short cycle (associate's) degree programmes of a strictly vocational nature. Since 2003, first cycle degree holders may apply directly to third cycle (doctorate) programmes if their performance at the first cycle degree level is exceptionally high and their national central Graduate Education Entrance Examination (ALES) score is also high and their application is approved. For these students, theoretical part of the programmes requires additional courses of 60 ECTS credits.

Admission of national students to short and first cycle degree programmes is centralized and based on a nationwide one/two-stage examination(s) conducted by an autonomous public body (Assessment, Selection and Placement Centre-ÖSYM). Candidates gain access to institutions of higher education based on their composite scores consisting of the scores on the selection examination and their high school grade point averages. Admission to graduate programmes is directly conducted by the higher education institutions (HEIs) within the frameworks of the publicly available national and institutional regulations. Admission of foreign students to programmes at all levels of higher education can be done by direct applications of candidates to HEIs based on publicly available national and institutional regulations.

The Turkish National Qualifications Framework for Higher Education (TYYÇ):

The National Qualifications Framework for Higher Education in Turkey (TYYÇ) developed with reference to the QF for European Higher Education Area and the EQF for lifelong learning was adopted by the CoHE in 2010. The framework has been developed as a part of a single national qualifications framework, which would eventually consists of 8 level national framework covering all levels of educations on completion of the on going work at the national level, in which the higher education levels lie on levels between 5 to 8. The levels of the TYYÇ with reference to the European overarching qualifications frameworks as well as that to ECTS credits and student workload are shown below.

TYYÇ LEVELS, QUALIFICATIONS TYPES AND ECTS CREDITS						
Higher Education Levels/Cycles			AWARDS/ DEGREES	LENGTH (Year)	TOTAL ECTS CREDITS (Year x 60 ECTS)	TOTAL STUDENT WORKLOAD (h) (1 ECTS=25-30h)
QF- EHEA	EQF- LLL	TYYÇ LEVELS				
3	8	8	Doctorate	3 (min.)	180 (min.)	4.500-5.400
			Specialization in Medicine			
			Doctorate in Art			
2	7	7	Master's Degree	1-2	60 - 120	1.500-3.600
1	6	6	Bachelor's Degree	4	240	6.000-7.200
Short Cycle	6	6	Associate's Degree	2	120	3.000-3.600



CANAKKALE ONSEKİZ MART UNIVERSITY DIPLOMA SUPPLEMENT

Diploma Date

20.09.2021

Diploma No

2020/166691/0312

This Diploma Supplement follows the model developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of this supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.) It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free of any value judgements, equivalence statements or suggestions about recognition. Information should be provided in all eight sections. Where information is not provided, an explanation should give the reason why.

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1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1 Last name(s)	1.2 First name(s)
ÇAKIR	Muhammed Nurullah
1.3 Date of birth (dd.mm.yyyy)	1.4 Student identification number
28.09.1998	160402039

2. INFORMATION IDENTIFYING THE QUALIFICATION

2.1 Name of qualification	2.2 Main field(s) of study for the qualification
GIDA MÜHENDİSLİĞİ, Lisans Derecesi	DEPARTMENT OF FOOD ENGINEERING
2.3 Name and status of awarding institution	
Çanakkale Onsekiz Mart Üniversitesi, Devlet Üniversitesi Çanakkale Onsekiz Mart University, State University	
2.4 Name and status of institution administering studies	2.5 Language(s) of instruction/examination
same as 2.3	Turkish

3. INFORMATION ON THE LEVEL OF THE QUALIFICATION

3.1 Level of qualification	3.3 Access requirement(s)
First Cycle (Bachelor's Degree)	High School Diploma, Placement through a centralized national university placement examination
3.2 Official length of programme	
4 years, 2 semester per year, 16 weeks per semester including exam period, 240 ECTS	

4. INFORMATION ON THE CONTENTS AND RESULTS GAINED

4.1 Mode of study
Full time
4.2 Programme requirements
In order to graduate from this undergraduate program, the students are required; to succeed in all of the courses listed in the curriculum of the program by getting the grade of at least DD/S with a minimum of 240 ECTS to have a Cumulative Grade Point Average (CGPA) of 2.00 out of 4.00 to complete their compulsory internship in a specified duration and quality. CGPA is concluded based on local credies. OBJECTIVES: The graduates of this programme are expected; - to have sufficient background in Mathematics, science and engineering fields with its own branches, use theoretical and practical knowledge in these areas together to solutions of Food Engineering, - to identify, define, formulate and solve the problems in food engineering, select and apply appropriate analytical methods and modeling techniques for this purpose, - to analyze a system, a system component or process and design under realistic constraints to provide desired needs and applies modern design methods for this direction, -to design and make experiments, collect data, analyze and interpret the results, -to coordinate the project, aware of workplace practices, employee health, environmental and occupational safety, the legal outcomes of engineering applications.

4.3 Programme details: (e.g. modules or units studied), and the individual grades/marks/credits obtained:

Course Code and Name		Category (Required/Elective)	COMU Credits	COMU Grade	ECTS Credit
Semester 1					
14ATA101	Principles of Ataturk and History of Revolution I	Compulsory	2,00	BA	1,00
14GDM101	General Physics I	Compulsory	3,00	CC	6,00
14GDM103	Chemistry	Compulsory	3,00	DD	6,00
14GDM105	Mathematics I	Compulsory	3,00	CB	6,00
14GDM107	Biology	Compulsory	2,00	CC	4,00
14TBK179	Basic information technology usage	Compulsory	0,00	CB	3,00
14TDİ101	Turkish Language I	Compulsory	2,00	CB	1,00
14YDİ101	Foreign Language I (English)	Compulsory	2,00	CC	2,00
14BED101	Physical Education I	Elective	0,00	AA	1,00
Semester 2					
14ATA102	Principles of Ataturk and History of Revolution II	Compulsory	2,00	CB	1,00
14GDM102	Physics II	Compulsory	3,00	BA	6,00
14GDM104	Mathematics II	Compulsory	3,00	CC	6,00
14GDM106	Organic Chemistry	Compulsory	2,00	DC	6,00
14GDM108	Introduction to Food Engineering	Compulsory	2,00	CC	7,00
14TDİ102	Turkish Language II	Compulsory	2,00	AA	1,00
14YDİ102	Foreign Language II (English)	Compulsory	2,00	CC	2,00
14BED102	Physical Education II	Elective	0,00	AA	1,00
Semester 3					
14GDM201	Analytical Chemistry	Compulsory	3,00	CC	4,00
14GDM203	General Microbiology	Compulsory	3,00	CC	4,00
14GDM205	Technical Drawing	Compulsory	2,00	CB	4,00
14GDM207	Differential Equations	Compulsory	3,00	CB	4,00
14GDM209	Material Energy Balance	Compulsory	2,00	BB	4,00
14GDM211	Laboratory Technique	Compulsory	3,00	CC	4,00
14GDM217	Quality Management	Elective	2,00	CC	3,00
16GDM201	Food Industry Machines	Elective	2,00	BB	3,00
Semester 4					
14GDM202	Food Chemistry	Compulsory	3,00	CC	5,00
14GDM208	Statistical Methods	Compulsory	3,00	DD	5,00
14GDM210	Food Microbiology	Compulsory	3,00	DC	5,00
17GDM204	Thermodynamics	Compulsory	3,00	CB	5,00
17GDM206	Fluid Mechanics	Compulsory	3,00	CC	4,00
14GDM214	Managing	Elective	2,00	BA	3,00
14GDM216	Nutrition	Elective	2,00	CB	3,00
Semester 5					
14GDM301	Unit Operation in Food Engineering I	Compulsory	3,00	BB	4,00
19GDM303	Food Packaging	Compulsory	3,00	BB	4,00
GDM-3005	Food Quality Control	Compulsory	3,00	CC	3,00
GDM-3011	Internship I	Compulsory	0,00	YE	2,00
GDM-3013	Heat Mass Transfer	Compulsory	3,00	CB	4,00
14GDM317	Sensory Evaluation of Foods	Elective	2,00	DC	4,00
14GDM311	Special Foods	Elective	2,00	CC	3,00
14GDM313	Enzyme Science	Elective	2,00	CB	3,00
14GDM315	Food Biotechnology	Elective	2,00	BB	3,00
Semester 6					
14GDM304	Reaction Kinetics of Foods	Compulsory	2,00	CB	4,00
19GDM306	Food Biochemistry	Compulsory	3,00	CC	4,00
19GDM308	Instrumental Analysis	Compulsory	3,00	CB	4,00
GDM-3002	Unit Operation in Food Engineering II	Compulsory	3,00	DC	4,00
GDM-3010	Food Additives	Compulsory	2,00	BB	4,00
GDM-3020	Food Engineering Basic Operations Laboratory	Compulsory	2,00	CC	4,00
14GDM312	New Product Development Techniques	Elective	2,00	AA	3,00
14GDM320	Poultry Meat and Products Technology	Elective	2,00	CB	3,00
Semester 7					
14GDM401	Fat Technology	Compulsory	3,00	CB	5,00
14GDM403	Milk Technology	Compulsory	3,00	BA	5,00
19GDM407	Graduation Thesis I	Compulsory	1,00	AA	3,00
19GDM419	Fruit and Vegetable Processing Technology	Compulsory	4,00	CC	6,00
GDM-4011	Internship II	Compulsory	0,00	YE	2,00
14GDM417	Food Safety	Elective	3,00	CB	5,00
14GDM411	Process Control	Elective	2,00	BA	4,00
Semester 8					
14GDM402	Cereal Technology	Compulsory	3,00	CC	5,00
14GDM404	Meat Science and Technology	Compulsory	3,00	CB	5,00
19GDM406	Thesis II	Compulsory	1,00	BA	3,00
19GDM408	Design	Compulsory	3,00	DD	5,00
19GDM408	Dairy Technology	Elective	3,00	BA	4,00
19GDM414	New Preservation Techniques in Foods	Elective	3,00	BA	4,00
19GDM416	Ready Meal Technology	Elective	2,00	CB	4,00
Total COMU Credits			: 145,00		
Total ECTS Credits			: 240,00		
CGPA			: 2,39		
*CGPA is calculated based on the local (COMU) credits.					

4.4 Grading scheme and, if available, grade distribution guidance

COMU Grades	Credits	Scores	Definitions
AA	4,0	90-100	Excellent
BA	3,5	85-89	Very Good
BB	3,0	80-84	Good
CB	2,5	70-79	Satisfactory
CC	2,0	60-69	Satisfactory
DC	1,5	55-59	Sufficient
DD	1,0	50-54	Sufficient
FD	0,5	40-49	Fail
FF	0,0	0-39	Fail

YE: Satisfactory **YS:** Unsatisfactory **DS:** Fail (Minimum attendance requirement not fulfilled)

Successful Grades: AA, BA, BB, CB, CC, DC, DD, YE
Unsuccessful Grades: FD, FF, YS, DS

In order for a student to graduate from the program s/he follows, s/he has to pass all the courses, succeed in all the compulsory internship trainings if there are any and attain sufficient grade in non-credit courses. These students are accepted as SUCCESSFUL students. The GPA of a student is his/her graduation grade point average at the same time. The first, second and third ranking students in each program/department at which they are registered in accordance with their Grade Point Average (GPA) are accepted as HONOR students on condition that they took all the courses in one academic year, met the requirement of school attendance, passed all the courses with CC at the least, and received no disciplinary punishment. These students are awarded with Certificate of Achievement by the related Dean's Office/Directorate at the end of the academic year. Students who complete their education at the school they are registered with the first rank in accordance with their GPA are accepted as HIGH HONOR students of the faculty/school/vocational school on condition that they took all the courses within the normal study period, met the requirement of school attendance, passed all the courses with CC at the least, and received no disciplinary punishment. These students are awarded by the Rectorate with Certificate of Appreciation as being high honor students of their faculty/school/vocational school.

4.5 Overall classification of the qualification (in original language)

Genel Not Ortalaması : 2,39 /4 Başarılı

Cumulative Grade Point Average : 2.39 /4 Successful

5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1 Access to further study

May apply to second cycle programmes.

5.2 Professional status (if applicable)

Especially in the last years with advance of food engineering, our graduates can find job and come up easily in lots of plant and governmental sector. Graduates work at research-development, production, quality assurance, marketing, exportation and importation areas as engineer and manager position.

6. ADDITIONAL INFORMATION

6.1 Additional information

6.2 Further information sources

University web site : www.comu.edu.tr
Department web site :

The Council of Higher Education web site : www.yok.gov.tr
The Turkish Enic-Naric web site : www.enic-naric.net/member.asp?country=Turkey

7. CERTIFICATION OF THE SUPPLEMENT

7.1 Date

04.10.2021

7.2 Name and Signature

Prof. Dr. Tolga BEKLER

7.4 Official stamp or seal

7.3 Capacity

Dean