

EXAMPLE

TURKEY

Diploma No : 474

Diploma Date : 10.06.2008



ÇANAKKALE ONSEKİZ MART ÜNİVERSİTESİ

Diploma Supplement

Çanakkale Onsekiz Mart University
17020 Çanakkale, Turkey

Tel: +90 286 218 00 18 Fax: +90 286 218 05 15

www.comu.edu.tr

This Diploma Supplement follows the model developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the 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 from any value judgements, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

- 1.1. Family name : [REDACTED]
1.2. Given name(s) : [REDACTED]
1.3. Place and Date of birth : 10.04.1986
1.4. Student identification number : [REDACTED]

2. INFORMATION IDENTIFYING THE QUALIFICATION

- 2.1. Name of the qualification:
Gıda Mühendisliği, Lisans
2.2. Main field(s) of study for the qualification:
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:
same as 2.3
2.5. Language(s) of instruction/examination:
Turkish

**This is a correct copy
of the original**

Süreyya Ersoy
Süreyya Ersoy-Director
Fulbright Istanbul Branch Office

3. INFORMATION ON THE LEVEL OF THE QUALIFICATION

- 3.1. Level of qualification:
Bachelors Degree
3.2. Official length of programme:
4 years, 2 semesters per year, 16 weeks per semester
3.3. Access requirement(s):
High School Diploma

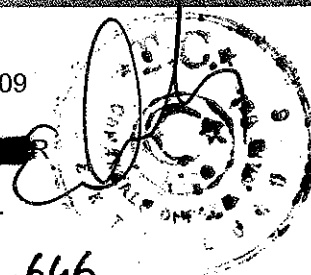
7. CERTIFICATION OF THE SUPPLEMENT

7.1. Date : 31.03.2009

7.2. Name and Signature : _____

7.3. Capacity : Registrar

7.4. Official stamp or seal : 250-646



8. INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

The basic structure of the Turkish National Education system consists of four main stages as pre-school education, primary education, secondary education and higher education.

Pre-school education consists of non-compulsory programmes whereas primary education is a compulsory 8-year programme for all children beginning from the age of 6. The secondary education system includes "General High Schools" and "Vocational and Technical High Schools".

Higher education is defined as all post-secondary programmes with a duration of at least two years. The system consists of universities (state and foundation) and non-university institutions of higher education (police and military academies and colleges). Each university consists of faculties and four-year schools offering Bachelor's level programmes, the latter with a vocational emphasis, and two-year vocational higher schools offering short cycle (Associate's) level programmes of a strictly vocational nature.

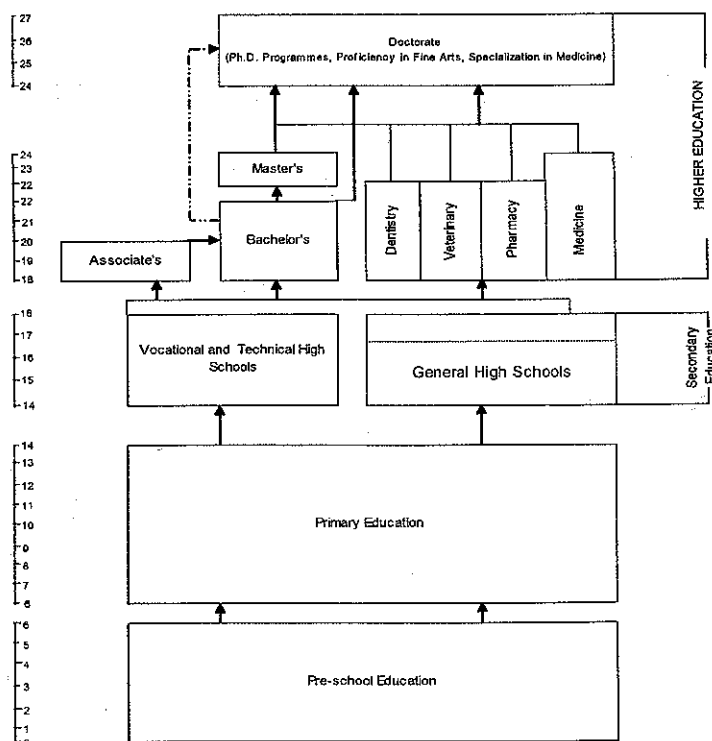
The Higher Education Law No. 2547 is the main law, which governs the higher education in Turkey. All universities (both state and foundation) are subject the same law and regulations/rules. All state and foundation universities are founded by Law.

Admission to higher education is based on a nation-wide Student Selection Examination (ÖSS). The examination is held once a year and is administered by the Student Selection and Placement Center (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.

Graduate level of study consists of the Master's Degree (Yüksek Lisans Diploması) and the Doctoral Degree (Doktora Diploması). There are two types of Master's programmes: with and without a thesis. The Master's programmes with a thesis consist of a minimum of seven courses, one seminar course, and thesis. The duration of the Master's programmes with a thesis is two years. Non-thesis Master's programmes consist of a minimum of 10 courses and a semester project. The duration of the non-thesis Master's programmes is one and half years. Doctoral programmes have a duration of four years which consists of completion of courses, passing a doctoral qualifying examination, and preparing and defending a doctoral dissertation. Medical specialization programs are equivalent to doctoral level programmes and carried out within the faculties of medical schools with hospitals.

The Higher Education System is regulated by the Council of Higher Education (Yüksek Öğretim Kurulu-YÖK). Established in 1981, the Council regulates the activities of higher education institutions with respect to research, governing, planning and organization.

GENERAL STRUCTURE OF THE TURKISH EDUCATION SYSTEM



4. INFORMATION ON THE CONTENTS AND RESULTS GAINED

4.1. Mode of study:

Full time

4.2. Programme requirements:

The Bachelor's Degree is awarded to all students who have successfully completed all courses in the programme and have obtained a cumulative grade point average of at least 2.00/4.00

4.3 Programme details and the individual grades/marks/credits obtained:

Course Code and Name	Category (Required/Elective)	COMU Credits	COMU Grade	ECTS Credits
Semester I				
101 BOTANY	Required	2.0	BA	5.0
103 PHYSICS I	Required	3.0	BA	6.0
105 CHEMISTRY I	Required	3.0	AA	5.0
107 MATHEMATICS I	Required	3.0	BA	6.0
161 Principles of Atatürk and History of Mod	Required	0.0	YE	1.0
163 Turkish Language I	Required	0.0	YE	1.0
165 Foreign Language: English I	Required	3.0	AA	2.0
175 Music I	Elective	0.0	YE	1.0
179 Basic IT Skills	Required	0.0	YE	3.0
Semester II				
102 ZOOLOGY	Required	2.0	AA	4.0
104 PHYSICS II	Required	3.0	AA	6.0
108 MATHEMATICS II	Required	3.0	AA	6.0
110 GENERAL MICROBIOLOGY	Required	3.0	BB	4.0
112 INTRODUCTION TO FOOD ENGINEERING	Required	2.0	AA	5.0
162 Principles of Atatürk and History of Mod	Required	0.0	YE	1.0
164 Turkish Language II	Required	0.0	YE	1.0
166 Foreign Language: English II	Required	3.0	AA	2.0
176 Music II	Elective	0.0	YE	1.0
Semester III				
201 ANALYTICAL CHEMISTRY	Required	3.0	AA	6.0
203 FLUID MECHANICS	Required	2.0	AA	3.0
205 FOOD MICROBIOLOGY	Required	3.0	AA	5.0
207 ORGANIC CHEMISTRY	Required	3.0	AA	5.0
209 TECHNICAL ENGLISH I	Required	2.0	CB	5.0
211 TECHNICAL DRAWING	Required	2.0	AA	4.0
213 MANAGING	Required	3.0	BA	4.0
283 Natural Medicinal Plants	Elective	2.0	AA	1.0
Semester IV				
202 LABORATORY TEC.	Required	3.0	AA	5.0
206 FOOD CHEMISTRY	Required	3.0	AA	5.0
210 TECHNICAL ENGLISH II	Required	2.0	AA	3.0
212 STATISTICS	Required	3.0	AA	4.0
214 MARKETING	Required	3.0	BA	4.0
216 THERMODYNAMIC	Required	3.0	BA	5.0
218 UNIT OPERATIONS	Required	2.0	AA	0.0
290 Astronomical Sky	Elective	3.0	BA	3.0
Semester V				
303 FOOD PACKAGING	Required	3.0	AA	5.0
305 FOOD QUALITY CONTROL	Required	3.0	AA	5.0
307 FOOD BIOTECHNOLOGY	Required	2.0	AA	5.0
309 ENZYME SCIENCE	Required	2.0	AA	5.0
319 UNIT OPERATION IN FOOD ENGINEERING I	Required	3.0	BB	5.0
321 SENSORY EVALUATION OF FOODS	Required	2.0	AA	4.0
323 SPECIAL FOODS	Required	2.0	AA	4.0
Semester VI				
310 FOOD ADDITIVES	Required	3.0	AA	4.0
316 NEW PRODUCT DEVELOPMENT	Elective	2.0	AA	4.0
320 UNIT OPERATION IN FOOD ENGINEERING II	Required	3.0	BB	5.0
322 COLD TECHNIQUE	Required	3.0	AA	5.0
324 REACTION KINETICS OF FOODS	Required	2.0	AA	4.0
326 FOOD SAFETY	Required	2.0	AA	4.0
328 FOOD BIOCHEMISTRY	Elective	3.0	AA	5.0
388	Elective	2.0	BA	0.0
Semester VII				
403 MEAT SCIENCE AND TECHNOLOGY	Required	3.0	AA	6.0
411 TECHNOLOGY OF FRUITS AND VEGETABLE PROCE	Required	3.0	AA	6.0
413 TECHNOLOGY OF ALCOHOLIC DRINKS	Required	3.0	AA	6.0
415 DAIRY TECHNOLOGY	Required	3.0	AA	6.0
423 PROCESS CONTROL	Required	2.0	AA	4.0
427 TOXICOLOGY	Elective	2.0	AA	4.0
429 GRADUATION PROJECT	Required	1.0	AA	2.0
Semester VIII				



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ÇANAKKALE ONSEKİZ MART UNIVERSITY
FACULTY OF ENGINEERING AND ARCHITECTURE

TRANSCRIPT

App 2/28/10

Name Surname : [REDACTED]
Student No : [REDACTED]
Department : Food Engineering

Date of Entry : 15.09.2004
Date of Graduation : 10.06.2008
Date of Printing : 31.03.2009

SEMESTER I

Code	Title of Course	Exam Term	Grade*	Cr.	Grade Points
101	BOTANY	04 / 05 (Autumn)	3.5 BA	2,0	7,00
103	PHYSICS I	04 / 05 (Autumn)	3.5 BA	3,0	10,50
105	CHEMISTRY I	04 / 05 (Autumn)	4.0 AA	3,0	12,00
107	MATHEMATICS I	04 / 05 (Autumn)	3.5 BA	3,0	10,50
161	Principles of Atatürk and History of Modern Turkey I +	04 / 05 (Autumn)	YE		
163	Turkish Language I +	04 / 05 (Autumn)	YE		
165	Foreign Language: English I	07 / 08 (Autumn)	4.0 AA	3,0	12,00
175	Music I +	04 / 05 (Autumn)	YE		
179	Basic IT Skills +	04 / 05 (Autumn)	YE		
GPA : 3.71		CUM. GPA : 3.71		14.0	52,00

SEMESTER II

Code	Title of Course	Exam Term	Grade*	Cr.	Grade Points
102	ZOOLOGY	04 / 05 (Spring)	4.0 AA	2,0	8,00
104	PHYSICS II	04 / 05 (Spring)	4.0 AA	3,0	12,00
108	MATHEMATICS II	04 / 05 (Spring)	4.0 AA	3,0	12,00
110	GENERAL MICROBIOLOGY	04 / 05 (Spring)	3.0 BB	3,0	9,00
112	INTRODUCTION TO FOOD ENGINEERING	04 / 05 (Spring)	4.0 AA	2,0	8,00
162	Principles of Atatürk and History of Modern Turkey II +	04 / 05 (Spring)	YE		
164	Turkish Language II +	04 / 05 (Spring)	YE		
166	Foreign Language: English II	04 / 05 (Spring)	4.0 AA	3,0	12,00
176	Music II +	04 / 05 (Spring)	YE		
GPA : 3.81		CUM. GPA : 3.77		16.0	61,00

SEMESTER III

Code	Title of Course	Exam Term	Grade*	Cr.	Grade Points
201	ANALYTICAL CHEMISTRY	05 / 06 (Autumn)	4.0 AA	3,0	12,00
203	FLUID MECHANICS	05 / 06 (Autumn)	4.0 AA	2,0	8,00
205	FOOD MICROBIOLOGY	05 / 06 (Autumn)	4.0 AA	3,0	12,00
207	ORGANIC CHEMISTRY	05 / 06 (Autumn)	4.0 AA	3,0	12,00
209	TECHNICAL ENGLISH I	05 / 06 (Autumn)	2.5 CB	2,0	5,00
211	TECHNICAL DRAWING	05 / 06 (Autumn)	4.0 AA	2,0	8,00
213	MANAGING	05 / 06 (Autumn)	3.5 BA	3,0	10,50
283	Natural Medicinal Plants	05 / 06 (Autumn)	4.0 AA	2,0	8,00
GPA : 3.78		CUM. GPA : 3.77		20.0	75,50

SEMESTER IV

Code	Title of Course	Exam Term	Grade*	Cr.	Grade Points
202	LABORATORY TEC.	05 / 06 (Spring)	4.0 AA	3,0	12,00
206	FOOD CHEMISTRY	05 / 06 (Spring)	4.0 AA	3,0	12,00
210	TECHNICAL ENGLISH II	05 / 06 (Spring)	4.0 AA	2,0	8,00
212	STATISTICS	05 / 06 (Spring)	4.0 AA	3,0	12,00
214	MARKETING	05 / 06 (Spring)	3.5 BA	3,0	10,50
216	THERMODYNAMIC	05 / 06 (Spring)	3.5 BA	3,0	10,50
218	UNIT OPERATIONS	05 / 06 (Spring)	4.0 AA	2,0	8,00
290	Astronomical Sky	05 / 06 (Spring)	3.5 BA	3,0	10,50
GPA : 3.80		CUM. GPA : 3.78		22.0	83,50

SEMESTER V.

Code	Title of Course	Exam Term	Grade*	Cr.	Grade Points
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Tolay YABANCISEVER



REPUBLIC OF TURKEY
ÇANAKKALE ONSEKİZ MART UNIVERSITY
FACULTY OF ENGINEERING AND ARCHITECTURE
TRANSCRIPT

Name Surname : XXXXXXXXXX
Student No : XXXXXXXXXX
Department : Food Engineering

Date of Entry : 15.09.2004
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307	FOOD BIOTECHNOLOGY	06 / 07 (Autumn)	4.0	AA	2,0	8,00
309	ENZYME SCIENCE	06 / 07 (Autumn)	4.0	AA	2,0	8,00
319	UNIT OPERATION IN FOOD ENGINEERING I	06 / 07 (Autumn)	3.0	BB	3,0	9,00
321	SENSORY EVALUATION OF FOODS	06 / 07 (Autumn)	4.0	AA	2,0	8,00
323	SPECIAL FOODS	06 / 07 (Autumn)	4.0	AA	2,0	8,00
GPA : 3.82		CUM. GPA : 3.79		17.0		65,00

SEMESTER VI						
Code	Title of Course	Exam Term	Grade*		Cr.	Grade Points
310	FOOD ADDITIVES	06 / 07 (Spring)	4.0	AA	3,0	12,00
316	NEW PRODUCT DEVELOPMENT	06 / 07 (Spring)	4.0	AA	2,0	8,00
320	UNIT OPERATION IN FOOD ENGINEERING II	06 / 07 (Spring)	3.0	BB	3,0	9,00
322	COLD TECHNIQUE	06 / 07 (Spring)	4.0	AA	3,0	12,00
324	REACTION KINETICS OF FOODS	06 / 07 (Spring)	4.0	AA	2,0	8,00
326	FOOD SAFETY	06 / 07 (Spring)	4.0	AA	2,0	8,00
328	FOOD BIOCHEMISTRY	06 / 07 (Spring)	4.0	AA	3,0	12,00
388		06 / 07 (Spring)	3.5	BA	2,0	7,00
GPA : 3.80		CUM. GPA : 3.79		20.0		76,00

SEMESTER VII						
Code	Title of Course	Exam Term	Grade*		Cr.	Grade Points
403	MEAT SCIENCE AND TECHNOLOGY	07 / 08 (Autumn)	4.0	AA	3,0	12,00
411	TECHNOLOGY OF FRUITS AND VEGETABLE PROCESSING	07 / 08 (Autumn)	4.0	AA	3,0	12,00
413	TECHNOLOGY OF ALCOHOLIC DRINKS	07 / 08 (Autumn)	4.0	AA	3,0	12,00
415	DAIRY TECHNOLOGY	07 / 08 (Autumn)	4.0	AA	3,0	12,00
423	PROCESS CONTROL	07 / 08 (Autumn)	4.0	AA	2,0	8,00
427	TOXICOLOGY	07 / 08 (Autumn)	4.0	AA	2,0	8,00
429	GRADUATION PROJECT	07 / 08 (Autumn)	4.0	AA	1,0	4,00
GPA : 4.00		CUM. GPA : 3.82		17.0		68,00

SEMESTER VIII						
Code	Title of Course	Exam Term	Grade*		Cr.	Grade Points
402	CEREAL TECHNOLOGY	07 / 08 (Spring)	4.0	AA	3,0	12,00
404	TECHNOLOGY OF FRUIT JUICE	07 / 08 (Spring)	4.0	AA	3,0	12,00
406	TECHNOLOGY OF SEA FOODS	07 / 08 (Spring)	4.0	AA	3,0	12,00
408	TECHNOLOGY OF DAIRY PRODUCTS	07 / 08 (Spring)	4.0	AA	3,0	12,00
416	GRADUATION PROJECT	07 / 08 (Spring)	4.0	AA	1,0	4,00
418	DESIGN	07 / 08 (Spring)	3.5	BA	2,0	7,00
424	FOOD BY-PRODUCTS	07 / 08 (Spring)	4.0	AA	2,0	8,00
428	FAT TECHNOLOGY	07 / 08 (Spring)	4.0	AA	3,0	12,00
GPA : 3.95		CUM. GPA : 3.84		20.0		79,00





REPUBLIC OF TURKEY
ÇANAKKALE ONSEKİZ MART UNIVERSITY
FACULTY OF ENGINEERING AND ARCHITECTURE
TRANSCRIPT

Name Surname :
Student No :
Department : Food Engineering

Date of Entry : 15.09.2004
Date of Graduation : 10.06.2008
Date of Printing : 31.03.2009

CUM. GPA : 3.84

GPA : 96,80

Grand Total : 146.00 560,00

Registrar

Table of Grade Evaluation

Mark	Semester Grade	Weighting Coefficient
90-100	AA	4
85-89	BA	3.50
80-84	BB	3.00
70-79	CB	2.50
60-69	CC	2.00
55-59	DC	1.50
50-54	DD	1.00
40-49	FD	0.50
0-39	FF	0.00
Satisfactory	YE	-
Unsatisfactory	YS	-
Insufficient	DS	0.00 (for credited courses)
Attendance		

- a - Pass mark for individual courses is 1.80, so long as the average mark for all courses at least 2.00/4.00
- b - Students who gain the following grades have successfully completed the course (AA), (BA), (BB), (CB) or (CC).
- c - Students who gain a grade of (DC) or (DD) receive a conditional pass.
- d - Students who receive a grade of (FD) or (FF) are unsuccessful. A grade of (DS) is given to students who do not meet the attendance requirements and these courses are awarded 0 credits.
- e - Uncredit courses and internships are awarded a YE (Satisfactory), YS (Unsatisfactory) or DS (Insufficient attendance).
- f - The YE and YS grades awarded for uncredited courses are not included in average grade calculations.

CUM.GPA - Cumulative GPA
GPA - General Point Average
CR - Credits
SS - Summer School
BDS: -Non Departmental Elective
+ courses not included in GPA Calculation.
GPA - Grade Point Average in the 100 point system

Tulay YABANCISEVER
Fakülte Sekreteri