



Ege University Faculty of Agriculture



**Department of
Dairy Technology**

“Explore, Learn, Apply”



DEPARTMENT OF DAIRY TECHNOLOGY

The Department of Dairy Technology was established by the EU Senate's decision on May 20, 1958, and Prof. Dr. Rauf Cemil Adam was appointed as its chair.

1958

The Department of Dairy Technology contributed to the Department of Agricultural Technology within the Department of Food and Fermentation Technology.

1975

The Department of Dairy Technology, the Department of Food and Fermentation Technology, and the Department of Fiber and Leather Technology were combined to create the Department of Agricultural Products Technology.

1982

On December 22-23, 1983, the department hosted the first White Cheese Symposium, with contributions from the government, industries, and colleges.

1983

Kefir grains were imported from Germany and Russia to start the first kefir production in Turkey and to introduce kefir grains to the market.

1985

Following the decision of the Ege University Senate and the approval of the Council of Higher Education the Department of Agricultural Products Technology was terminated, and the Department of Dairy Technology became a fully established department.

1990

A pilot milk plant with a capacity of 250 L/hour, donated by a private company affiliated with the Royal Danish Dairy Academy, was set up in the department to support applied research.

1997

The department hosted the New Trends in the Dairy Industry Symposium, its inaugural event, on May 22-23, 2003, to discuss modern dairy technologies.

2003

The second National Dairy Congress was organized on April 25-26, 2019.

2019

The department has become the first and only accredited Dairy Technology Department in Türkiye

2022

MISSION and VISION

As a pioneering research university in Türkiye and a leading one worldwide, Ege University aims to meet regional, national, and global research and educational needs, share its R&D expertise to benefit society, and train students committed to core values, well-equipped professionally and culturally, open to change, and dedicated to scientific ideals as a way of life.

Its vision is to become a world-class university that leads in scientific research, maintains strong collaboration and communication with national and international stakeholders, centers on students, and features a green, sustainable, accessible, and livable campus. It aims to contribute to economic, social, and cultural development, supported by a solid financial foundation.

The Faculty of Agriculture's core mission is to become one of the world's top agricultural schools, organize innovative research and student-focused educational activities in agrarian sciences, develop scientific and technological solutions to regional, national, and global challenges, and nurture culturally and socially strong individuals who are committed to national values, have broad perspectives, can think analytically, and apply scientific methods.

The Department of Dairy Technology is dedicated to training agricultural engineers who possess the knowledge and skills to excel in all areas of their profession. These engineers are encouraged to work well in teams, stay curious, uphold ethical standards, and become experts in dairy technology. They collaborate with public, private, and non-governmental organizations at both the national and international levels. Additionally, the department aims to serve society through its comprehensive education and research efforts.





DEPARTMENT OF DAIRY TECHNOLOGY

MANAGEMENT CHART



Prof. Dr. Cem KARAGÖZLÜ

Head of Department



Prof. Dr. Harun KESENKAŞ

Deputy Head of Department

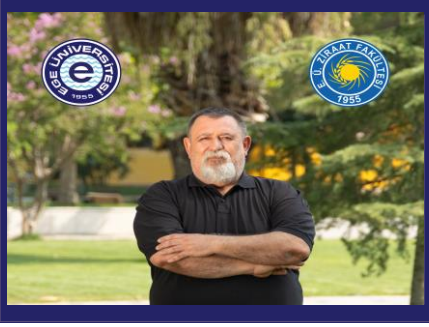


Assoc. Prof. Dr. Oktay YERLİKAYA

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Food Technology

Dairy Technology



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Food Safety

Organic Food

Production

Dairy Technology



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Dairy Technology

Fermented Dairy Products

Probiotics

Health and Nutrition



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Dairy Technology

Food Microbiology



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Dairy Technology

Milk Microbiology

Fermented Dairy Products

Functional Dairy Products



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Dairy Technology

Milk Microbiology

Dairy Industry

Food Safety and Technology



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Dairy Technology

Utilization of Dairy Residues

Quality Control of Dairy Products

Instrumental Analyses of Dairy

Products



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Dairy Technology

Fermented Dairy Technology

Functional Dairy Products

Probiotics and Prebiotics



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Dairy Technology

Milk Microbiology

Starter Culture Production

Technology

Food Technology

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Dairy Technology
Fermented Dairy Products
Functional Dairy Products
Food Technology



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Dairy Technology
Milk Microbiology
Fermented Dairy Products

EDUCATIONAL OBJECTIVES

1. Graduates of Ege University Dairy Technology Program are employed by both private and public institutions and organizations.
2. They pursue postgraduate education and/or serve as faculty members at colleges.
3. Program graduates start their businesses in their field.

Program Educational Objectives	Mission Statements of the Faculty of Agriculture	Mission Statements of Ege University
The department's educational objectives aim to equip students with essential technical knowledge and skills to increase milk production, preserve the quality of milk and its products, establish and organize dairy operations, and utilize milk by-products. The department's goal is to prepare engineering-level technical personnel for the dairy industry.	Train individuals who are dedicated to national values, possess perspective, can think analytically, apply scientific techniques, and have strong cultural and social understanding.	To meet regional, national and global needs.
The students are encouraged to conduct research that addresses both international and national needs, strengthen infrastructure, collaborate effectively with industry to boost research on new technologies, and perform R&D in areas vital to the dairy industry. The Dairy Technology Department produces safe dairy products to meet public demand and tests milk and dairy products according to the regulations outlined in the Turkish Food Codex. It also offers vocational training courses in dairy technology.	To develop scientific and technological solutions for regional, national, and global needs.	To share R&D knowledge for society's benefit.
Students are encouraged to pursue postgraduate education and/or work as faculty members or staff at universities.	To organize innovative research and student-focused educational activities in agricultural sciences.	To meet regional, national and global needs in research and education.
Students are encouraged to work in managerial and engineering positions in all dairy businesses.	To train individuals committed to national values, have perspective, can think analytically, and can apply scientific techniques.	Train individuals who are committed to national values, have perspective, can think analytically, and can apply scientific techniques.



You may access the details of the faculty and department's education program via the QR code.

PROGRAM OUTCOMES

- 1.** Adequate knowledge in basic sciences (mathematics/science), agricultural engineering, and dairy technology, along with theoretical and practical understanding in these fields to address complex engineering problems.
- 2.** Skills to identify and formulate complex problems in agricultural engineering and dairy technology, and to know, select, and apply appropriate analysis and modelling methods for this purpose.
- 3.** Ability to design complex systems or processes related to dairy products and production components to meet specific requirements, considering constraints and current conditions, using modern design methods.
- 4.** Skills to select and apply modern tools in analyzing and solving complex problems in dairy technology applications, and to utilize information technologies for this purpose.
- 5.** Acquisition of laboratory skills for analyzing and solving complex problems in dairy technology, including designing and conducting experiments, collecting data, analyzing results, and interpreting findings.
- 6.** Ability to work effectively both independently and as part of a team in dairy technology or interdisciplinary environments.
- 7.** Ability to write and understand reports effectively in dairy technology, prepare design and production reports, give effective presentations, and receive and give clear, understandable instructions.
- 8.** Awareness of the importance of lifelong learning, learning a foreign language, with the ability to access information, keep up with scientific and technological advancements, and continuously renew oneself.
- 9.** Knowledge of ethical conduct, professional and moral responsibilities, and standards used in engineering practice.
- 10.** Knowledge of business practices such as project, risk, and change management in dairy technology; awareness of entrepreneurship and innovation; and understanding of sustainable development.
- 11.** Knowledge of the universal and societal impacts of dairy technology applications on health, environment, and safety, as well as contemporary engineering issues; awareness of the legal consequences of engineering solutions.

CAREER OPPORTUNITIES

There are also job opportunities available in every unit, where our students can find internships. Additionally, they could be hired by the following organizations:

- Milk and dairy product manufacturers
- Consulting corporations
- Ministry of Food, Agriculture and Livestock
- Ministry of Economy
- Chambers of Commerce
- Chambers of Industry
- Exporters' Association
- Association of Stock Exchanges and Commodity Exchanges
- Hygiene Institutes
- Provincial Directorates of Agriculture
- Municipalities
- Private Laboratories
- Private Institutions Issuing Certificates
- Turkish Standards Institute
- General Directorate of Productivity
- Packaging and Supplements Production
- Super and Hypermarkets

EDUCATIONAL AND RESEARCH OPPORTUNITIES

The Department of Dairy Technology was founded in 1958 within the Faculty of Agriculture, one of the university's first faculties, established in 1955. It has offered undergraduate education as the Department of Dairy Technology since 1990. The department is one of only two schools in Turkey that trains engineers for the dairy industry.

The Dairy Technology Department's education program, which offers undergraduate, master's, and doctoral degrees, is designed to provide comprehensive technical and academic knowledge on topics such as quality milk production, the setup and management of dairy businesses, quality in dairy product manufacturing technologies, the nutritional importance of milk and dairy products, and the use of milk by-products.

The department has seven laboratories where physical, chemical, and microbiological research, as well as student applications, are conducted. It also features two air-conditioned classrooms equipped with projectors and a pilot dairy plant, which enables students to observe and practice with milk and its products.

Physical-Chemical-Culinary Research and Application Lab	Protein Lab
Physical-Chemical-Student Project Lab	Student Project Lab
Chromatography Lab	Library
Microbiology Research and Application Lab	Undergraduate Classrooms
Microbiology Student Practice Lab	Graduate Classroom
Pilot Dairy Farm	Study Hall

You can review the department's physical infrastructure on the following pages.



Physical-Chemical Student Practice Laboratory



Department Dairy Plant



Protein Analysis Laboratory



Chromatography Laboratory



Student Practice Laboratory



Microbiology Laboratory-1



Microbiology Laboratory -2



CONTACT INFORMATION

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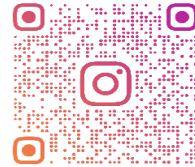
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WEB SİTE



INSTAGRAM



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