



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Summer Practice II							
Course Code		ST302		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	5	Workload	121 (<i>Hours</i>)	Theory	0	Practice	2	Laboratory	0
Objectives of the Course		The purpose of the internship is to provide reinforcement of the theoretical information of students in the field of dairy technology by laboratory or the actual place of business applications							
Course Content		The description, purpose and importance of internship. How-to research internship site? How to correspondence officially? Comply with working hours, supervisor's obedience, private conditions, job safety, tools and equipment suitable for the purpose, The relations between minimum input and maximum output, Connections between the theoretical issues and applications, analytical synthesis, Reporting the skills gained at the end of training within the framework of rules.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Demonstration, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Prerequisite	ST301
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Practice	1	60
Assignment	2	20
Report	9	20

Recommended or Required Reading

1	Analysing Methods of Milk and Dairy Products (Prof. Dr. Zübeyde Öner, Doç Dr. Hatice Şanlıdere Aloğlu)
2	Laboratory Techniques and Food Analysis (Doç. Dr. Ömer Faruk Gamlı)

Week	Weekly Detailed Course Contents	
1	Practice	Practice and gaining experience in places like milk and milk products manufacturers / factories, food control laboratories, milk production co-operatives and so on.
2	Practice	Practice and gaining experience in places like milk and milk products manufacturers / factories, food control laboratories, milk production co-operatives and so on.
3	Practice	Practice and gaining experience in places like milk and milk products manufacturers / factories, food control laboratories, milk production co-operatives and so on.
4	Practice	Practice and gaining experience in places like milk and milk products manufacturers / factories, food control laboratories, milk production co-operatives and so on.
5	Practice	Practice and gaining experience in places like milk and milk products manufacturers / factories, food control laboratories, milk production co-operatives and so on.
6	Practice	Evaluation of practice report.
7	Practice	Evaluation of practice report.
8	Practice	Evaluation of practice report.
9	Practice	Evaluation of practice report.
10	Practice	Evaluation of practice report.
11	Practice	Evaluation of practice report.
12	Practice	Evaluation of practice report.
13	Practice	Evaluation of practice report.
14	Practice	Evaluation of practice report.
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	14	3	2	70



Assignment	2	1	2	6
Report	9	3	2	45
Total Workload (Hours)				121
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	1. Students should be able to; comprehend workplace etiquette, discipline and junior-high relations
2	2. to complete a given task in a short time and accurately3to produce analysis and solutions by examining problems encountered in production of dairy products
3	3. to learn stages of management, production and quality control in dairy industry
4	4. acquisition and develop report writing skills
5	Report writing skills and develop winning

Programme Outcomes (Dairy Technology)

1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Atatürk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	5				
P5		4			5
P9			5	5	

