

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Throwing Proc	cess						
Course Code	BSM116		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit 2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course Making ceramic pot, vase, figure with clay								
Course Content Shaping and convert		converting the	shoft to form	n				
Work Placement N/A								
Planned Learning Activities and Teaching Methods Demonstration, Individual Study								
Name of Lecturer(s)								

Assessment Methods and Criteria

Method	Quantity	Percentage (%)	
Midterm Examination	1	40	
Final Examination	1	70	

Recommended or Required Reading

1 Instructor's lecture notes

Week	Weekly Detailed Cour	se Contents
1	Theoretical	Manuel shaping with clay
2	Theoretical	Manuel shaping with clay
3	Theoretical	Sphere making
4	Theoretical	Making dish
5	Theoretical	Making dish
6	Theoretical	Vase making
7	Theoretical	Vase making
8	Theoretical	Vase making
9	Intermediate Exam	Midterm exam
10	Theoretical	Pencil case making
11	Theoretical	Pencil case making
12	Theoretical	Form making
13	Theoretical	Form making
14	Theoretical	Relief making
15	Theoretical	Relief making
16	Final Exam	Final exam

Workload Calculation						
Activity	Quantity	Preparation	n Duration	Total Workload		
Lecture - Theory	14	1	2	42		
Midterm Examination	1	3	1	4		
Final Examination	1	3	1	4		
Total Workload (Hours)						
[Total Workload (Hours) / 25*] = ECTS						
*25 hour workload is accepted as 1 ECTS						

Learn to shape clay by hand 1 Learn to shape clay by hand 2 Learn to make Sphere 3 Learn to make Vase 4 Learn to make relief



5 Learn to make form

6 Paints on figures

Programme Outcomes (Dairy Technology)

Progr	amme 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 Ataturk'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	L6
P8	4	4	4	4	4	4

