



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Entrepreneurship							
Course Code		İŞT207		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To provide the student to learn the basic concepts of entrepreneurship, to develop business idea, to prepare business plan, to establish business, to encourage and support the development of entrepreneurship ability							
Course Content		Basic Concepts of Entrepreneurship, Development of Entrepreneurship and Entrepreneurship Process, Innovation and Creativity, SMEs, Concession and Intellectual Property Rights, Entrepreneurship Support and Incentives, Business Establishment Process, Business Idea Creation, Business Planning							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study, Individual Study					
Name of Lecturer(s)		Ins. Kutluhan DEMİR, Lec. Zekiye ÇAMLICA							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Girişimcilik ve Küçük İşletme Yönetimi(Prf. Dr. Orhan Küçük)
2	Girişimcilik (Sibel Doğan, Hasan Altın, Emine Başar)

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of Entrepreneurship and Basic Concepts of Entrepreneurship
2	Theoretical	Development of entrepreneurship and fundamentals of entrepreneurial thinking
3	Theoretical	Entrepreneurship process and functions of the entrepreneur
4	Theoretical	Innovation, creativity and factors affecting creativity
5	Theoretical	Motivation, attitudes and behaviors, environments and thoughts in entrepreneurship
6	Theoretical	Franchise, Intellectual property, trademark, patent, utility model, copyright
7	Theoretical	Successful Entrepreneurship Stories
8	Theoretical	SMEs and SME management
9	Intermediate Exam	Vize
10	Theoretical	Encouragement of entrepreneurship and support and incentives related to entrepreneurship
11	Theoretical	Business Establishment Process and Stages
12	Theoretical	Creating a Business Idea
13	Theoretical	Business planning
14	Theoretical	Marketing and production planning
15	Theoretical	Management and financial planning
16	Final Exam	Final

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	6	4	10
Final Examination	1	8	4	12
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Questions entrepreneurship characteristics based on entrepreneurial characteristics. Compares the activities described about the types of entrepreneurship.
2	Evaluates the entrepreneurial features of successful entrepreneurship stories and develops their own entrepreneurship characteristics.
3	Learning the obstacles and incentives in entrepreneurship Compare related opportunities.
4	Based on successful examples of entrepreneurship, he / she structures his / her career plan as an entrepreneur.
5	For the development of entrepreneurship make suggestions by evaluating obstacles and incentives.

Programme Outcomes (*Olive Cultivation and Olive Processing Technology*)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

