



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

|  |   |   |                      |  |   |                                  |   |            |   |
|--|---|---|----------------------|--|---|----------------------------------|---|------------|---|
| Course Title                                     |   | Internship  |                      |  |   |                                  |   |            |   |
| Course Code                                      |   | ZYD230  |                      | Couese Level   |   | Short Cycle (Associate's Degree) |   |            |   |
| ECTS Credit                                      | 6 | Workload  | 198 ( <i>Hours</i> ) | Theory   | 0 | Practice                         | 2 | Laboratory | 0 |
| Objectives of the Course                         |   | This course aims to provide information to students about internships and prepare to students to take part all process in the internship  |                      |  |   |                                  |   |            |   |
| Course Content                                   |   | Professional ethics, mission and responsibility. Evaluation of internship institutions and firms. Determination of the workplace internship program. Business discipline, teamwork and human relations. Quality and standardization in firms. |                      |  |   |                                  |   |            |   |
| Work Placement                                   |   | N/A   |                      |  |   |                                  |   |            |   |
| Planned Learning Activities and Teaching Methods |   |   |                      | Explanation (Presentation), Discussion, Case Study, 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 | Library resources                          |
| 2 | Internet resources and corporate documents |

| Week | Weekly Detailed Course Contents |  |
|------|---------------------------------|--|
| 1    | Practice                        | Determination of the appropriate internship placement                        |
| 2    | Practice                        | Determination of the appropriate internship placement                        |
| 3    | Practice                        | To understand of internship applications and to define of required documents |
| 4    | Practice                        | Preparing intership plan   |
| 5    | Practice                        | Evaluation of employee relations   |
| 6    | Practice                        | To understand of roles and responsibility                                    |
| 7    | Practice                        | To understand of teamwork  |
| 8    | Practice                        | Midterm exam   |
| 9    | Practice                        | To evaluation of production steps in business                                |
| 10   | Practice                        | To understand of placement of business, by-products and flow diagr           |
| 11   | Practice                        | To understand of quality and standardization in the firm                     |
| 12   | Practice                        | To understand of quality and standardization in the firm                     |
| 13   | Practice                        | Relationships with cause-result  |
| 14   | Practice                        | Creating of intership report   |
| 15   | Practice                        | Creating of intership report   |
| 16   | Practice                        | Final exam   |

### Workload Calculation

| Activity            | Quantity | Preparation | Duration | Total Workload |
|---------------------|----------|-------------|----------|----------------|
| Lecture - Practice  | 2        | 0           | 14       | 28             |
| Studio Work         | 14       | 0           | 4        | 56             |
| Land Work           | 14       | 0           | 6        | 84             |
| Reading             | 14       | 0           | 2        | 28             |
| Midterm Examination | 1        | 0           | 1        | 1              |



|   |   |   |   |     |
|---|---|---|---|-----|
| Final Examination                       | 1 | 0 | 1 | 1   |
| Total Workload (Hours)                  |   |   |   | 198 |
| [Total Workload (Hours) / 25*] = ECTS   |   |   |   | 8   |
| *25 hour workload is accepted as 1 ECTS |   |   |   |     |

### Learning Outcomes

|   |   |
|---|---|
| 1 | To be able to transfer of the theoretical knowledge to practice   |
| 2 | To be able to comprehend awareness of professional ethics, mission and responsibility and human relations |
| 3 | To be able to prepare a internship plan and create report   |

### 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  |

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

|     | L1 | L2 | L3 |
|-----|----|----|----|
| P1  | 5  |    |    |
| P2  | 5  |    |    |
| P3  | 5  |    |    |
| P4  | 5  |    |    |
| P5  | 5  |    |    |
| P6  | 5  |    |    |
| P7  | 5  |    |    |
| P9  | 5  |    |    |
| P10 | 5  |    |    |
| P12 |    | 5  |    |
| P13 | 5  |    |    |
| P14 |    | 4  | 4  |

