



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Basic Photography							
Course Code		MRP128		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give students knowledge of the photo, to teach the types of machines and features, shutter speed, aperture, depth of knowledge to the field Light sources and light features give information, image editing (composition) to teach the rules, to provide a visual memory of the students.							
Course Content		Depth of Field Light Measurement Composition Other items Movies filters Accessories, Flashes, Digital Photography information Providing a visual memory with the presentation of photos, uses of photography in everyday life.							
Work Placement		No							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)		Ins. Şevki ÇETİNER							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Ibrahim Demirel, PHOTO, Gazi University Publication No: 24 Ankara-1996
2	İfsak Basic Photography Course Seminar notes

Week	Weekly Detailed Course Contents	
1	Theoretical	Course completion and operation of the course of study will be carried out mid-term, resource-related issues, short tarihçes photography, principles of operation of the camera.
2	Theoretical	Types and parts of the camera, according to the film format cameras.
3	Theoretical	Types and parts of the camera, according to the film format cameras.
	Practice	Photographing technique, portrait, landscape, night, close-up photographs
4	Theoretical	The basic settings for photographing aperture, shutter.
	Practice	Applications related to the construction of the shutter speed and aperture settings on digital cameras.
5	Theoretical	ISO-ASA value setting in the camera, the camera how you moved in. How to hold while shooting.
6	Theoretical	ISO-ASA value setting in the camera, the camera how you moved in. How to hold while shooting. Düzelt Sil
7	Theoretical	Varieties of tele lens camera lens, wide angle lens, macro lens, a normal lens s.
8	Theoretical	midterm.
9	Theoretical	Varieties of tele lens camera lens, wide angle lens, macro lens, a normal lens s.
10	Theoretical	Golden section rule in the photo composition photo effects depending on how light the light coming into the picture.
11	Theoretical	Golden section rule in the photo composition photo effects depending on how light the light coming into the picture.
	Practice	Golden section rule in the photo composition photo effects depending on how light the light coming into the picture. Düzelt Sil
12	Theoretical	Photographing technique, portrait, landscape, night, close-up photographs
13	Theoretical	Digital Photography information.



14	Theoretical	Digital Photography information.
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	1	11	1	12
Final Examination	1	9	1	10
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	Learn the presence and evolution of the picture.
2	of the camera and lens types to learn.
3	Light sources and light forms of the properties of light, to grasp the direction of light
4	learn basic settings in the photo.
5	learn to create composition of golden ratio in photo.

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

