

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Communication	on						
Course Code		KGT147		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the course is to teach communication							
Course Content				non-formal		zations commu	unicate.		
Work Placement N/A									
Planned Learning Activities and Teaching Methods			Explanation	n (Presenta	ition), Discussi	on, Case St	udy		
Name of Lecturer(s) Prof. Dilek		Prof. Dilek KE	SKİN						

Assessment Methods and Criteria					
Method	Quantity	Percentage (%)			
Midterm Examination	1	40			
Final Examination	1	70			

Recommended or Required Reading

1 Course books, and other literatures

Week	Weekly Detailed Cours	se Contents
1	Theoretical	Verbal communication
2	Theoretical	Verbal communication
3	Theoretical	Written communication
4	Theoretical	Written communication
5	Theoretical	Written communication Non-verbal communication
6	Theoretical	Non-verbal communication
7	Theoretical	Non-verbal communication
8	Intermediate Exam	Midterm Exam
9	Theoretical	Formal communication
10	Theoretical	Formal communication
11	Theoretical	Informal communication
12	Theoretical	Informal communication
13	Theoretical	Personal Communication
14	Theoretical	Personal Communication
15	Theoretical	Personal Communication
16	Final Exam	Final Exam

Workload Calculation					
Activity	Quantity	F	Preparation Duration		Total Workload
Lecture - Theory	14		0	2	28
Individual Work	14		1	0	14
Midterm Examination	1		2	1	3
Final Examination	1		4	1	5
	50				
[Total Workload (Hours) / 25*] = ECTS					
*25 hour workload is accepted as 1 ECTS					

Learning Outcomes

1 To have the knowledge and skills of verbal communication



2	To have the knowledge and skills of non-verbal communicat	ion
3	Demonstrate the ability to effective communication	
4	To have the knowledge and skills of verbal techniques	
5	To learn skills of verbal techniques	

Progr	amme Outcomes (Food Technology)
1	To be able to remember technolgies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physicial, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of proffessional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and profiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3
P1	3	3	3
P2	3	3	3
P3	3	3	3
P4	3	3	3
P5	3	3	3
P6	3	3	3
P7	3	3	3
P8	4	4	4
P9	5	5	5
P10	5	5	5
P11	5	5	5
P12	5	5	5

