



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Internship							
Course Code		KGT220		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	8	Workload	195 (<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), Experiment, Demonstration, Case Study					
Name of Lecturer(s)		Ins. İsmail BÖLÜK, Prof. Dilek KESKİN							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Report	1	110

Recommended or Required Reading

1	Workplace practices
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Week	Weekly Detailed Course Contents	
1	Practice	Workplace practices
2	Practice	Workplace practices
3	Practice	Workplace practices
4	Practice	Workplace practices
5	Practice	Workplace practices
6	Practice	Workplace practices

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Land Work	1	95	100	195
Total Workload (Hours)				195
[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 an intership plan and create report
4	To be able to comprehend awareness of human relations
5	To be able to write an intership plan

Programme 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 proficiency 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	4	4	4
P2	4	4	4
P3	4	4	4
P4	4	4	4
P5	4	4	4
P6	4	4	4
P7	4	4	4
P8	4	4	4
P9	4	4	4
P10	4	4	4
P11	4	4	4
P12	4	4	4

