AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Principles of Atatürk and History of Turkish Revolution II								
Course Code	AI104		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	44 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	It is aimed in this course to educate students in accordance with Ataturk's principles and revolutions; to express the people especially including Ataturk who played a role in the formation of the Republic of Turkey and their targets; and to explain the Turkish War of Independence and the basic philosophy of the Republic of Turkey; so then to gain people into the community who respect for human rights and social values.								
Course Content	In this course, the aim of studying Turkish Revolution History and Revolution concept. A general view to the reasons that prepared Ottoman Empires downfall and rise of Turkish revolution. The disintegration of Ottoman State. Mondros armistice agreement. The conditions of the country under invasion and General Mustafa Kemals responds. General Mustafa Kemals voyage to Samsun. Organization through the national congresses. National Forces and National pact. Opening of Turkish Parliament and its ruling the Independence war. National Combat until War of sakarya. War of Sakarya and Great Attack. National struggles in the fields of education and culture. From Mudanya to Lozan social and economical struggle.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Prerequisites & Co-requisities	
Co-requisitie	AI103
Equivalent Course	AI102

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading	
1	Ergün Aybars Türkiye Cumhuriyeti Tarihi,
2	Şerafettin Turan, Türk Devrim Tarihi, Cilt I, II, III ve IV
3	Mevlüt Çelebi, Türk İnkılâp Tarihi, Cilt I - II
4	Bernard Lewıs, Modern Türkiye'nin Doğuşu
5	Niyazi Berkes, Türkiye'de Çağdaşlaşma
6	E. Jan Zürcher, Modernleşen Türkiye'nin Tarihi
7	Kemal Arı, Türk Devrim Tarihi

Week	Weekly Detailed Course Contents	
1	Theoretical	The foundation of the new regime I (Developments in politics)
2	Theoretical	The foundation of the new regime II (Developments in politics)
3	Theoretical	Developments in politics and political parties
4	Theoretical	Reforms in Republic era I (Reforms in Law, Education and Culture)
5	Theoretical	Reforms in Republic era II (Reforms in Social and Economical Fields)
6	Theoretical	Turkish foreign policy in Ataturk Era I
7	Theoretical	Turkish foreign policy in Ataturk Era II
8	Theoretical	Ataturk's principles
9	Theoretical	II. World War and Turkey I
10	Theoretical	II. World War and Turkey II
11	Theoretical	Turkey from the ending of II. World War to the goverment of Democratic Party (1945-1950)
12	Theoretical	Democratic Party era (1950-1960)
13	Theoretical	Turkey between 1960-1980 I
14	Theoretical	Turkey between 1960-1980 II

15	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Individual Work	14	2	0	28
Final Examination	1	14	2	16
			Total Workload (Hours)	44
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Understanding Republic and Democracy
2	Understanding Internor and Foreign Policy in Republican Period
3	Understanding the Philosophy of Turkish Revolution
4	Understanding Political and Social Revolutions
5	Understanding the Turkısh Modernization dimensions.

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 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	L4	L5
P8	5	5	5	5	5
P9	5	5	5	5	5
P10	5	5	5	5	5
P11	5	5	5	5	5
P12	5	5	5	5	5