AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Introduction to Basic Chemistry								
Course Code	KGK101		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	2	Workload	54 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim is toteach Basic of Chemistry in allbranches of scienceandtechnology in thetheorical								
Course Content	Substance and properties, atom and atomic structure, periodic table, chemical reactions, liquids, solids and gasses, the mole , solution preparation.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Case Study, Problem Solving								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	Basic Chemistry, 1. Aydın, A.O., Sevinç, V., Şengil, İ.A., Temel Kimya, Aşiyan Yayınları, 2001, Adapazarı
2	Basic University Chemistry, Sarıkaya, Y., Erdik, Y.,Gazi Kitap Evi,1969.

Week	Weekly Detailed Course Contents	
1	Theoretical	Properties of substance
2	Theoretical	Atomun Yapısı ve Özellikleri
3	Theoretical	Atom and atomic structure
4	Theoretical	Periodic table and properties
5	Theoretical	Periodic table and properties
6	Theoretical	Chemical bonds
7	Theoretical	Chemical reactions and calculate
8	Theoretical	Chemical reactions and calculate
9	Intermediate Exam	Midterm
10	Theoretical	Gasses
11	Theoretical	Solutions and Solids
12	Theoretical	Writing and naming Compounds
13	Theoretical	The mole
14	Theoretical	Aqueous solutions and mixture
15	Theoretical	Aqueous solutions and mixture
16	Theoretical	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	5	1	6
Final Examination	1	5	1	6
			Total Workload (Hours)	54
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To understand the properties of substances
2	To understand the periodic table and its systematic via Of atomic structure
3	To understand the chemical bond depending on the electronic system of atom

4	To learn calculating chemical reactions
5	To learn and apply the properties to different itiate of gasses, liquids and solids
6	To learn and apply properties such as boiling, freezing Points and vapor pressure of solitions

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
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5
P6	5	5	5	5	5
P7	5	5	5	5	5
P8	5	5	5	5	5
P9	5	5	4	5	5
P10	5	5	4	5	5
P11	5	5	4	5	5
P12	5	5	4	5	5