



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Volunteering Studies							
Course Code		KGT255		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		The aim of this course is students; to strengthen the ties between the university and the society by using the knowledge, skills and accumulation gained throughout their education life; humanitarian, social, economic, etc. to ensure that they become sensitive about problems and disasters, disability, disadvantaged groups and various issues and problems in the society; To ensure the development of human, social, cultural, moral values and skills with some volunteering activities they will participate and perform, and to increase the visibility and awareness of the society with high social sensitivity such as disabled life, migration and disaster; Thus, in a volunteering field that students choose, to ensure that they take part in volunteer work for a period and share their results within a plan to be prepared in advance							
Course Content		Management and Organization concepts, volunteering concept and volunteer management; basic volunteering areas (disaster and emergency, environment, education and culture, sports, health and social services etc.); development of relevant projects in volunteer work and participation in volunteer work in the field; ethical, moral, religious, traditional values and principles in voluntary work; participation in voluntary work in public institutions, local governments and non-governmental organizations (NGOs); risk groups and volunteering in the community; have information about immigrants and volunteering							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)		Ins. Cennet ARMAN ZENGİ, Lec. Hüseyin Nail AKGÜL							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. TÜRKİYE'DE GÖNÜLLÜLÜK. Gönüllülüğün Rolünün ve Katkılarının Keşfedilmesi (https://www.undp.org/content/dam/turkey/docs/Publications/mdgs/Turkiyedegonulluluk.pdf)
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Week	Weekly Detailed Course Contents	
1	Theoretical	Description of the course and general information about the course
2	Theoretical & Practice	Writing a project and analyzing a sample project
3	Practice	Determining the project topics
4	Practice	Participating in volunteering activities
5	Practice	Participating in volunteering activities
6	Practice	Participating in volunteering activities
7	Practice	Participating in volunteering activities
8	Practice	Midterm
9	Practice	Participating in volunteering activities
10	Practice	Gönüllülük faaliyetlerini katılım
11	Practice	Presentation of project and activity participation
12	Practice	Presentation of project and activity participation
13	Practice	Presentation of project and activity participation
14	Practice	Presentation of project and activity participation
15	Practice	Presentation of project and activity participation
16	Final Exam	Final

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	6	0	3	18
Lecture - Practice	8	0	3	24



Term Project	1	0	20	20
Report	1	5	1	6
Midterm Examination	1	15	1	16
Final Examination	1	15	1	16
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	1. Have information about volunteering activities.
2	2. Learn to write a project.
3	3. Participates in volunteering activities.
4	4. Learns team work.
5	5. Learns effective presentation techniques

Programme Outcomes (Food Technology)

1	To be able to remember technologies 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 physical, 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 professional 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	L4	L5
P8	2	2	2	2	2
P9	4	4	4	4	4
P10	4	4	4	4	4
P11	3	3	3	4	4
P12	2	3	2	3	3

