AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Personal Evolutıon						
Course Code	KGT272		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	76 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Helping the person to better understand the physical, mental and spiritual traits; Knowing the self and learning the development principles; Developing professional qualifications and success in the business environment.						
Course Content	Individual Development; Physical, Mental, Mental, Self-Recognition, Professional development; Solving Effective Problems and Developing Projects, Developing Communication, Presentation and Persuasion Skills, Communication, Presentation, Persuasion Skills, Using Time Effectively, Being Resistant Against Strase, Providing Personal Motivation, Making Harmony with Business Friends, Having Self-confidence in Work						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion, Case Study				
Name of Lecturer(s)	Prof. Dilek KESKİN						

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Kişisel Gelişim (MEGEP)

Week	Weekly Detailed Course Contents	
1	Theoretical	Individual Development. Physical characteristics
2	Theoretical	Mental Characteristics
3	Theoretical	Mental Characteristics
4	Theoretical	Self-Recognition
5	Theoretical	Self development
6	Theoretical	Professional development:. Solving Effective Problems and Developing Projects
7	Theoretical	Developing Communication, Presentation and Persuasion Skills.
8	Intermediate Exam	Midterm Exam
9	Theoretical	Presentation
10	Theoretical	Persuasion Skills
11	Theoretical	Efficient Use of Time
12	Theoretical	Be Resistant Against Strese. Providing Personal Motivation
13	Theoretical	Harmonize with business colleagues. Having Self-confidence in your Work
14	Theoretical	Body longuage
15	Theoretical	Repetation
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Assignment	3	0	1	3
Reading	3	0	2	6
Individual Work	1	0	3	3
Midterm Examination	1	10	1	11

Final Examination	1	10	1	11
		Total Workload (Hours)		76
		[Total Workload (Hours) / 25*] = **ECTS**		3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Knows the points to be taken into consideration when setting a target
2	Know the importance of self-knowledge
3	Knows what to do for individual development.
4	Learns problem definition and problem solving. 5 Improves to communication skills.
5	Improves to communication skills.

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	3	3	3	3	3
P2	3	3	3	3	3
P3	3	3	3	3	3
P6	3	3	3	3	3
P7	3	3	3	3	3
P9	3	3	3	3	3
P10	3	3	3	3	3
P11	3	3	3	3	3
P12	3	3	3	3	3