



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		New Product Development							
Course Code		KGT270		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	72 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This course provides students with the R & D, P & D and innovation concepts, to obtain a new product or improve existing products is intended to teach. In addition, innovative approaches to teach.							
Course Content		In this course, students are producing new ideas, they will prepare projects that can implement the ideas. developing new products in the process, learn ways it can be implemented							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Practice	1	60
Project	1	40

Recommended or Required Reading	
1	Mühendislikte Ar-Ge, Kitap, Doç. Dr. Uğur SOY, Kasım 2015.
2	Sürdürülebilir Gelişim İçin Ar-Ge Yönetimi, Sunu, Dr. Suat Genç, 2015

Week	Weekly Detailed Course Contents	
1	Theoretical	The purpose and content knowledge Course Practice The purpose and content knowledge Course
2	Practice	Theoretical Giving the definition and creation of group Practice Giving the definition and creation of group
3	Theoretical	brainstorm Practice Brainstorm
4	Practice	idea screening Practice Comparison of ideas
5	Theoretical	Lecture Practice Intellectual development and testing
6	Practice	Intellectual development and testing
7	Theoretical	Lecture Practice Intellectual development and testing
8	Intermediate Exam	Intermediate Exam
9	Theoretical	Raw materials research Practice Control of raw materials
10	Practice	Investment research Practice Investment calculations
11	Theoretical	Source research Practice Rewiev of literature
12	Practice	Job analysis Practice Researc of job
13	Theoretical	Market test Practice Market comparison
14	Practice	Review control Practice Project Correction of deficiencies
15	Theoretical	Repetation
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	5	1	1	10
Project	1	11	1	12
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				



**Learning Outcomes**

1	Innovative Thinking
2	The idea that there is an object to heal
3	to do research
4	Can improve product quality
5	Can realize his mind

**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
P1	4	4	4	4	4
P2	4	4	4	4	4
P3	4	4	4	4	4
P4	3	3	3	3	3
P5	3	3	3	3	3
P6	3	3	3	3	3
P7	3	3	3	3	3
P8	3	3	3	3	3
P9	4	4	4	4	4
P10	4	4	4	4	4
P11	4	4	4	4	4
P12	4	4	4	4	4

