



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Professional Ethics							
Course Code		KGK166		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	52 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of the course is to teach professional ethics and to give the students basic information about rule of ethics.							
Course Content		Examination of the ethical and moral concepts. Examination of the factors that play a role in the formation of morality. Examination of occupational ethics.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Discussion					
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	Meslek Etiği Kenan Mehmet Ekici Haziran 2012
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Week	Weekly Detailed Course Contents	
1	Theoretical	The basic elements of communication
2	Theoretical	Conceptual expansion of ethics, and relationship communication ethic
3	Theoretical	Conceptual expansion of ethics, and relationship communication ethic
4	Theoretical	Determination of ethical principles and rules of communication
5	Theoretical	Determination of ethical principles and rules of communication
8	Intermediate Exam	Repeating Courses and Midterm exam
9	Theoretical	Theories of Ethics
10	Theoretical	Theories of Ethics
11	Theoretical	Theories of Ethics
12	Theoretical	Ethics and professional ethics, examples of professional ethics
13	Theoretical	Ethics and professional ethics, examples of professional ethics
14	Theoretical	Ethics and professional ethics, examples of professional ethics
15	Theoretical	General Repetition
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	0	2	30
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				52
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To choose and use efficiently contemporary techniques and means as well as information technologies required for the applications related to the field of study
2	Adopting the understanding of individual ethics, duty ethics and professional ethics.
3	To learn conceptual expansion of ethics, and relationship communication ethic.
4	To learn determination of ethical principles and rules of communication



5	To Learn theories of Ethics
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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	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

