

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| Course Title Management Protocol | | | | | | | | | | |
|--|---------------------------------|---|--------------------|--------------|-------|----------------------------------|----------|------------|------------|---|
| | | | | | | | | | | |
| Course Code | | YYÖN261 | | Couse Level | | Short Cycle (Associate's Degree) | | | | |
| ECTS Credit | CTS Credit 2 Workload 50 (Hours | | 50 <i>(Hours)</i> | Theory | 2 | | Practice | 0 | Laboratory | 0 |
| Objectives of th | ne Course | In this course students understand the role and importance in social life and business environment, protocol, protocol information for use in business and social life in the world to gain this information in appropriate place and time to communicate with the display and behavior of people and institutions working to develop the ability to apply these rules implement a health working personnel and other employees to represent the institution intended to gain the ability to be an example. | | | | | | ion in the | | |
| Course Content | | Lecturing, foreign press, foreign publications, newspapers and magazine clippings. On field trips to observe and identify the principles of etiquete and good manners. | | | | | | s to | | |
| Work Placement | | N/A | | | | | | | | |
| Planned Learning Activities and Teaching Methods E | | | Explan | ation (Prese | entat | tion), Problem | Solving | | | |
| Name of Lectur | rer(s) | Ins. Hayri KEN | <i>M</i> İKSİZOĞLU | | | | | | | |

Assessment Methods and Criteria

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

Recommended or Required Reading

| 1. Protokol Yönetimi: Kamusal Yayınları,2004 | raşamda | Protokol K | uralları, Nił | at AYTÜRK, | , Türkiye ve Ortadoğu Amme İdaresi Enstitüsü |
|--|---------|------------|---------------|------------|--|
| | | | | | |

2 2. Protokol Bilgisi, Mehmet ALTINÖZ, Hasan TUTAR, Kadir BAYRAKTAR, Nobel Yayınları, 2006

| Week | Weekly Detailed Co | urse Contents |
|------|--------------------|---|
| 1 | Theoretical | 1. protocol Concept 1.1. Course aims and objectives 1.2. Protocol definition of the concept, importance and scope 1.3. The history of the world and in Turkey, the protocol |
| 2 | Theoretical | 2. Rules Regulating Social Life 2.1. Social life and social roles in the individual-society relationship 2.2. The importance of peace in the society in terms of regulatory rules 2.3. Discipline, Courtesy, Manners and Zerafat concepts and rules |
| 3 | Theoretical | 3. Rules Regulating Work Life 3.1. organizational hierarchy and protocol rules at work 3.2. the rules governing the effect of job satisfaction and the success of a work-study |
| 4 | Theoretical | 4. Institutions and Organizations Protocol Rules Implemented 4.1. Greetings and forms of address 4.2. Meeting, to introduce and promote 4.3. Greetings and handshakes 4.4. Use of space and physical dialogue |
| 5 | Theoretical | 5. Institutions and Organizations Protocol Rules Applied: Ast-parent relationships 5.1. Tenure code of conduct 5.2. Appointed and separation 5.3. Meet and greet |
| 6 | Theoretical | 6.Institutions and Organizations Applied Protocol Rules: the rules of the protocol on the phone 6.1. Telephone etiquette and courtesy communications issues 6.2. Telephone connection protoco rules 6.3. Mobile phones and protocol rules |
| 7 | Theoretical | 7.Institutions and Organizations Applied Protocol Rules: Written and oral communication protocol rules 7.1. business card 7.2. Letter paper and envelopes 7.3. Signature authority 7.4. Speaking and listening protocol |
| 8 | Theoretical | 8. Institutions and Organizations Applied Protocol Rules: The draw for the protocol in vehicles 8.1. Vehicles seating protocol rules |
| 9 | Theoretical | Ara sinav |
| 10 | Theoretical | Institutions and Organizations Protocol Rules Applied: External appearance and protocol rules 9.1 Attire protocol |
| 11 | Theoretical | Protocol rules applicable corporate events: Meetings & Events 11.1. Rules applicable to meetings 11.2. official invitations 11.3. special invitations 11.4. Business dinners |
| 12 | Theoretical | 12. Protocol rules applicable corporate events: Visits 12.1. special visits |
| 13 | Theoretical | 12.2. Visits of foreign statesmen |
| 14 | Theoretical | General revision |



| | | | | | | Course Information Form | | | |
|---------------------|-------------|-------|----------|-------------|----------|-------------------------|--|--|--|
| 15 | Theoretical | Final | | | | | | | |
| | | | | | | | | | |
| Workload | Calculation | | | | | | | | |
| Activity | | | Quantity | Preparation | Duration | Total Workload | | | |
| Lecture - T | Theory | | 14 | 0 | 2 | 28 | | | |
| Midterm Examination | | | 1 | 10 | 1 | 11 | | | |
| Final Exan | nination | | 1 | 10 | 1 | 11 | | | |

Total Workload (Hours) [Total Workload (Hours) / 25*] = **ECTS** 50

2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

| 1 | 1-Business life can define the organizational hierarchy and protocol rules. |
|----|--|
| 2 | 2-The impact of the rules governing the business environment explain the success of job satisfaction and work. |
| 3 | 3-Institutions and organizations define the rules of a protocol. |
| 4 | 4-Written and oral communication, define the protocol rules. |
| 5 | 5-Protocol types, explains the sequence order. |
| 6 | 6-Meeting and perform ceremonial protocol. |
| 7 | 7-Organizations can differentiate the intricacies of superior-inferior relationship. |
| 8 | 8-Job interview and you can follow the rules of respect and courtesy in public relations. |
| 9 | 9-Appointments, visits and guest protocol may define the principles to be applied. |
| 10 | 10-Clothing and apply the rules of social behavior. |

Programme Outcomes (Food Technology)

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|----|---|
| 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 |
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Contribution of Learning Outcomes to Programme Outcomes 1: Very Low, 2: Low, 3: Medium, 4: High, 5: Very High

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|-----|----|----|----|----|----|----|----|----|----|-----|
| | L1 | L2 | L3 | L4 | L5 | L6 | L7 | L8 | L9 | L10 |
| P8 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| P9 | 5 | 4 | 4 | 5 | 5 | 4 | 5 | 5 | 4 | 4 |
| P10 | 5 | 5 | 4 | 5 | 4 | 5 | 5 | 5 | 5 | 5 |
| P11 | 5 | 4 | 5 | 5 | 5 | 5 | 5 | 5 | 4 | 4 |
| P12 | 5 | 4 | 5 | 5 | 4 | 4 | 5 | 4 | 5 | 5 |