



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Research Methods and Techniques							
Course Code		LGT264		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Student research proficiency.							
Course Content		Science, scientific knowledge, research, research and presentation							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Ins. Şerife Gökçen YANIK							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. Hulusi DOĞAN Mümin ESER Yönlendirilmiş Çalışma I-II Üniversitem Kitabevi Yay. Nazilli.
2	2. Toplum Biliminde Araştırma Yöntemleri EZGİ KİTABEVİ, Prof. Dr. Sami Güven
3	3. Ders Notları

Week	Weekly Detailed Course Contents	
1	Theoretical	Science and scientific knowledg
2	Theoretical	Research Types
3	Theoretical	Research Topics Featured
4	Theoretical	Research Topics Featured
5	Theoretical	Making The Resource Survey
6	Theoretical	Making The Resource Survey
7	Theoretical	The Results Of The Evaluation Of Research
8	Theoretical	The Results Of The Evaluation Of Research
9	Theoretical	MidTerm Exam
10	Theoretical	In Preparation For Making The Presentation
11	Theoretical	In Preparation For Making The Presentation
12	Theoretical	Making The Presentation
13	Theoretical	Making The Presentation
14	Theoretical	Converting Research Results Into A Report
15	Theoretical	General review
16	Theoretical	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	1	0	10	10
Individual Work	1	0	6	6
Midterm Examination	1	1	1	2
Final Examination	1	3	1	4
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Research
2	Prepare the research report
3	Present Investigation
4	To be able to explain the stages of scientific research process.
5	To be able to explain the types of scientific research.

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	4	5	5	5
P11	5	5	5	5	4
P12	5	5	5	4	5

