AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Introduction to Mathematics II					
Course Code	MAT182		Couse Level	Short Cycle (Associate's Degree)		
ECTS Credit	4	Workload	106 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to teach students the necessary information on their works and to gain the ability of using his/her knowledge					
Course Content	Sets, functions, first and second order equations, parabols, trigonometry, complex nımbers, logarithm, matrices and their applications in profession.					
Work Placement	N/A					
Planned Learning Activities and Teaching Methods		Explanation (Presentation), Case Study, Individual Study, Problem Solving				
Name of Lecturer(s)	Ins. Gamze BAKIR GÜVEN, Ins. Muhittin TURAN, Ins. Neslihan BİLİNMEZ, Lec. Kübra GENÇDAĞ ŞENSOY					

Assessment Methods and Criteria

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

Recommended or Required Reading

1	MYO Öğrencileri İçin Temel Matematik, Prof. Dr. Mustafa BALCI
2	Akademi yayınları "KPSS genel yetenek ilkadım matematik"

Week	Weekly Detailed Course Contents	
1	Theoretical	Sets
2	Theoretical	Functions
3	Theoretical	Functions
4	Theoretical	First and second order equations
5	Theoretical	Birinci ve ikinci dereceden denklemler
6	Theoretical	Parabola
7	Theoretical	Trigonometric Functions
8	Theoretical	Trigonometric Functions
9	Theoretical	MIDTERM EXAM
10	Theoretical	Complex Numbers
11	Theoretical	Complex Numbers
12	Theoretical	Logarithm
13	Theoretical	Logarithm
14	Theoretical	Matrices
15	Theoretical	Matrices
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	2	70
Midterm Examination	1	12	2	14
Final Examination	1	20	2	22
			Total Workload (Hours)	106
			[Total Workload (Hours) / 25*] = **ECTS**	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To write equations and to gain the ability of solving problems

2	To gain the information on the background of complex number
3	To gain the fundamental information about trigonometry
4	To gain the fundamental information about logarithm
5	To understand the concept of matrix and to use them

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
P7	5	5	5	4	5
P8	5	5	4	4	4
P9	5	5	5	5	5
P10	5	5	5	5	5
P11	5	5	5	5	5
P12	5	5	5	4	5