



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Training							
Course Code		AŞL200		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	300 ( <i>Hours</i> )	Theory	0	Practice	0	Laboratory	0
Objectives of the Course		The aim of the internship is to gain practical, technical, administrative knowledge and experience outside the academic curriculum and to contribute to their education and to recognize the business life and employee-employer relations.							
Course Content		Students to recognize the profession of professional cookery, Reinforcing the theoretical knowledge with practical applications, To have information about food and beverage businesses in our country, Assist in the selection of area of expertise, Makes an observation about problems and solution approaches.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Report	1	100

### Recommended or Required Reading

1	.
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### Week Weekly Detailed Course Contents

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Individual Work	2	0	100	200
Board Examination	2	50	0	100
Total Workload (Hours)				300
[Total Workload (Hours) / 25*] = ECTS				12

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Allows students to recognize the profession of professional cookery.
2	Provides the theoretical knowledge to be reinforced with practical applications.
3	Provides information about food and beverage businesses in our country.
4	Helps in the selection of area of expertise.
5	Makes an observation about problems and solution approaches.

### Programme Outcomes (Cookery)

1	...
2	...
3	...
4	...
5	...

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

	L1
P1	5
P2	5
P3	5



P4	5
P5	5

