

## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| Course Title   |              | R&d and Proj              | ect Developm                      | ent on Food                    | Beverage (                | Companies                        |                              |  |          |
|--|--------------|---------------------------|-----------------------------------|--------------------------------|---------------------------|----------------------------------|------------------------------|--|----------|
| Course Code  |              | AŞL206                    |                                   | Couse Level                    |                           | Short Cycle (Associate's Degree) |                              |  |          |
| ECTS Credit  | 5            | Workload                  | 123 (Hours)                       | Theory                         | 4                         | Practice                         | 0                            | Laboratory   | 0        |
| Objectives of the Course The main objective of this count attention both in practice and |              |                           |                                   |                                |                           |                                  |                              | ocus of  |          |
| Course Content   |              | management innovations, r | , innovation ty<br>nodels related | pes and new<br>I to innovation | product de<br>n, modern i | evelopment pro<br>understanding  | ocess, diffus<br>and applica | ted concepts, inno<br>ion and adoption o<br>tions of innovatior<br>g and packing | of       |
| Work Placement   | t            | N/A                       |                                   |                                |                           |                                  |                              |  |          |
| Planned Learnin  | g Activities | and Teaching              | Methods                           | Explanation Individual S       |                           | tion), Discussi                  | on, Case St                  | udy, Project Based   | d Study, |
| Name of Lecture  | er(s)        |                           |                                   |                                |                           |                                  |                              |  |          |

| Assessment Methods and Criteria |          |                |  |  |
|---------------------------------|----------|----------------|--|--|
| Method                          | Quantity | Percentage (%) |  |  |
| Midterm Examination             | 1        | 40             |  |  |
| Project                         | 1        | 60             |  |  |

## **Recommended or Required Reading**

1 Ders kitabı, yardımcı kitaplar, süreli yayınlar

| Week | Weekly Detailed Course Contents |   |  |  |
|------|---------------------------------|---|--|--|
| 1    | Theoretical                     | Introduction of the course, scope, importance and expectations                |  |  |
| 2    | Theoretical                     | Concept of innovation, related concepts, innovation management                |  |  |
| 3    | Theoretical                     | Innovation types and new product development process                          |  |  |
| 4    | Theoretical                     | Diffusion and adoption of innovations   |  |  |
| 5    | Theoretical                     | Models related to innovation  |  |  |
| 6    | Theoretical                     | Modern innovation understanding and applications                              |  |  |
| 7    | Theoretical                     | Protection of innovations and legal framework (Intellectual property, patent) |  |  |
| 8    | Theoretical                     | Protection of innovations and legal framework (Industrial design, brand)      |  |  |
| 9    | Intermediate Exam               | Midterm   |  |  |
| 10   | Theoretical                     | Product development, branding and packaging                                   |  |  |
| 11   | Theoretical                     | Product development, branding and packaging                                   |  |  |
| 12   | Theoretical                     | Product development, branding and packaging                                   |  |  |
| 13   | Theoretical                     | Product development, branding and packaging                                   |  |  |
| 14   | Theoretical                     | Product development, branding and packaging                                   |  |  |
| 15   | Theoretical                     | Product development, branding and packaging                                   |  |  |

| Workload Calculation                           |                      |  |            |          |                |
|--|----------------------|--|------------|----------|----------------|
| Activity                                       | Quantity Preparation |  | reparation | Duration | Total Workload |
| Lecture - Theory                               | 14                   |  | 0          | 4        | 56             |
| Project  | 1                    |  | 30         | 5        | 35             |
| Midterm Examination                            | 1                    |  | 10         | 1        | 11             |
| Final Examination                              | 1                    |  | 20         | 1        | 21             |
|  | 123                  |  |            |          |                |
| [Total Workload (Hours) / 25*] = <b>ECTS</b> 5 |                      |  |            |          |                |
| *25 hour workload is accepted as 1 ECTS        |                      |  |            |          |                |

## **Learning Outcomes**

1



| 2 |  |
|---|--|
| 3 |  |
| 4 |  |
| 5 |  |

| Progra | 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  |
|    |    |

