

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Ethic at Touris	sm Businesse	s					
Course Code TRZM152		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit 2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course It is aimed to gain qualifications related to job ethics at hospitality industry.								
Course Content Ethic and Morality, Ethical System		System, Co	prruption at w	ork, Ethic Coc	les in tourism			
Work Placement	N/A							
Planned Learning Activities and Teaching Methods Explanation (Presentation)								
Name of Lecturer(s)								

Assessment Methods and Criteria

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

Recommended or Required Reading

- 1 Turizmde Etik Prof. Dr. Meryem AKOĞLAN KOZAK Yard. Doç. Dr. Hatice GÜÇLÜ NERGİZ
- 2 Etik Kodları ve Turizm Yard. Doç. Dr. Burak Murat DEMİRÇİVİ Prof. Dr. Mehmet YEŞİLTAŞ

Week	Weekly Detailed Cour	Neekly Detailed Course Contents			
1	Theoretical	Investigating ethic and morality			
2	Theoretical	Investigating ethic and morality			
3	Theoretical	Investigating ethical systems			
4	Theoretical	Investigating ethical systems Investigating factors effecting morality			
5	Theoretical	Investigating factors effecting morality			
6	Theoretical	Historical development of morality			
7	Theoretical	Types of ethic			
8	Intermediate Exam	Mid term exam			
9	Theoretical	Job ethic			
10	Theoretical	Job ethic			
11	Theoretical	Corruption at work			
12	Theoretical	Unethical behaviors and their results at work			
13	Theoretical	Unethical behaviors in tourism			
14	Theoretical	Ethic Codes in Tourism			
15	Theoretical	Social responsibility			

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload	
Lecture - Theory	14	0	2	28	
Midterm Examination	1	10	1	11	
Final Examination	1	10	1	11	
	50				
[Total Workload (Hours) / 25*] = ECTS 2					
*25 hour workload is assented as 1 FOTO					

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Consolidating ethic and morality
2	Observing job ethic principles
3	Comprehend the similarity and difference between ethics and morality
4	To be able to understand the historical process of ethics and morality



Progr	amme Outcomes (Cooking)			
1	An ability to use theoretical knowledge in practice			
2	Ability to work in teams, including interdisciplinary			
3	An ability to manage a process to meet requirements			
4	An ability to identify and solve problems in professional practice			
5	Awareness of professional ethics and responsibility			
6	Awareness of the necessity of lifelong learning and the ability to realize this			
7	Ability to have knowledge about sectoral problems			
8	An ability to understand and apply professional legal regulations			
9	Ability to communicate effectively			
10	Ability to use communication tools and other professional tools and techniques			
11	An ability to plan and implement professional processes			
12	Ability to communicate in a foreign language			
13	Professional self-confidence skills			
14	Entrepreneurship skills			
15	Ability to understand and apply social and social responsibilities			

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

	L1
P1	5

