



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Presentation Techniques I								
Course Code	REM229	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	It is aimed at having knowledge on the subjects of discussing current issues associated with departments of tourism and accommodation management, using presentation tools effectively, literature review and preparing reports.								
Course Content	General tourism issues, tourism in the world and Turkey, Detailed research on general concepts associated with tourism								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Eğimli, A. T. ve Gürüz, D. (2010). Etkili Sunum Teknikleri, Detay Yayıncılık.

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Introduction, information will be given about the content and objectives of the course, distribution of the presentation subjects will be distributed to the students and examples will be given about how to present a report and to make a presentation.
2	Theoretical	Duration of the research ,preparing the drafts of the studies
3	Theoretical	Presentation
4	Theoretical	Presentation
5	Theoretical	Presentation
6	Theoretical	Presentation
7	Theoretical	Presentation
8	Theoretical	Presentation
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Presentation
11	Theoretical	Presentation
12	Theoretical	Presentation
13	Theoretical	Presentation
14	Theoretical	Presentation
15	Theoretical	Presentation
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	10	0	20
Midterm Examination	1	10	1	11
Final Examination	1	12	1	13
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Becomes skilful at doing research and preparing reports.
2	Has the basic skills associated with reaching exact information from right sources.
3	Uses basic presentation tools such as Powerpoint more effectively.
4	Recognizes scientific literature.
5	Has a broad vision about Turkey and World Tourism.
6	Has more information about the problems encountered in tourism industry in Turkey.

Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle level
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

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

	L1	L2	L3	L4	L5	L6
P1	2	2	2	2	2	2
P2	4	4	4	4	4	4
P3	4	4	4	4	4	4
P4	3	3	3	3	3	3
P5	2	2	2	2	2	2
P8	5	5	5	5	5	5
P9	1	1	1	1	1	1
P10	2	2	2	2	2	2
P11	3	3	3	3	3	3
P12	5	5	5	5	5	5
P13	1	1	1	1	1	1
P14	3	3	3	3	3	3
P15	3	3	3	3	3	3
P16	5	5	5	5	5	5

