



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Presentation Techniques II							
Course Code		REM326		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		The aim of the course is to discuss the current issues within the concept of tourism management, to use the basic tools of presentation effectively, to gain knowledge and skills on the subject of doing literature search and preparing a report.							
Course Content		Generally, any issue within the scope of structural and current problems in tourism industry will be brought up for discussion and students' research will be presented in the classroom.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

### Recommended or Required Reading

1	Eğİnli, A. T. ve Gürüz, D. (2010). Etkili Sunum Teknikleri, Detay Yayıncılık.
2	Articles, books, statistical data that students need about their subjects of presentation.

### Week Weekly Detailed Course Contents & Teaching Methods

Week	Weekly Detailed Course Contents & Teaching Methods
1	Theoretical Foreknowledge will be given about the objectives, importance, concept, contents, methods of measurement and sources of the lesson.
2	Theoretical An example of presentation will be made, the format of preparation of presentation report will be given and the programme of presentation will be explained.
3	Theoretical Students' presentations
4	Theoretical Students' presentations
5	Theoretical Students' presentations
6	Theoretical Students' presentations
7	Theoretical Students' presentations
8	Theoretical Students' presentations
9	Intermediate Exam Mid-Term Exam
10	Theoretical Students' presentations
11	Theoretical Students' presentations
12	Theoretical Students' presentation
13	Theoretical Students' presentations
14	Theoretical Students' presentations
15	Theoretical Students' presentations
16	Final Exam Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	2	42
Midterm Examination	1	5	1	6



Final Examination	1	9	1	10
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	He/ she gives speeches comfortably in front of a community.
2	Gains the ability about researching.
3	Gains the basic abilities about getting accurate information from the correct sources.
4	Uses the basic presentation tools such as Powerpoint more effectively
5	Becomes skilful at doing research and preparing reports.

### 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 leve
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 decission toward problems at food and beverage establishments

