AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Laboratory Techniques II								
Course Code	GKA104		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	56 *(Hours)*	Theory	1	Practice	1	Laboratory	0
Objectives of the Course	With this course students; to provide safe working environment in the laboratory in accordance with the legislation and analysis methods, pre / post analysis procedures, application of laboratory basic analysis techniques, separation processes and solution preparation competencies.								
Course Content	Providing safe working environment in the laboratory in accordance with the legislation and analysis methods, pre / post analysis procedures, application of laboratory basic analysis techniques, preparation of solutions by making separation processes								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration								
Name of Lecturer(s)	Assoc. Prof. Vadullah EREN								

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

Recommended or Required Reading	
1	Yard.Doç.Dr. Süreyya Saltan EvrenselLaboratuvar Teknikleri

Week	Weekly Detailed Course Contents	
1	Theoretical	Sensory Analysis Operations
	Practice	Sensory analysis methods
2	Theoretical	Sensory Analysis Operations
3	Practice	Sensory Analysis Operations
4	Theoretical	Gravimetric Analysis Operations
5	Theoretical	Gravimetric Analysis Operations
6	Practice	Gravimetric Analysis Operations
7	Theoretical	Titrimetric Analysis Operations
8	Intermediate Exam	Midterm
9	Theoretical	Titrimetric Analysis Operations
10	Practice	Titrimetric Analysis Operations
11	Theoretical	Instrumental Analysis Operations
12	Theoretical	Instrumental Analysis Operations
13	Practice	Instrumental Analysis Operations
14	Theoretical	Percent Solution
15	Theoretical	Molar Solution

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	14	1	1	28
			Total Workload (Hours)	56
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Applying Laboratory Basic Analysis Techniques
2	Solution Preparation
3	Sensory Analysis

4	Make gravimetric analysis
5	Titrimetric analysis

Programme Outcomes *(Food Quality Control and Analysis)*	
1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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

	L1	L2	L3	L4	L5
P1	1	1	1	1	1
P2	2	2	2	2	2
P3	3	3	3	3	3
P4	4	4	4	4	4