



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Internship							
Course Code		GKA212		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	154 ( <i>Hours</i> )	Theory	0	Practice	2	Laboratory	0
Objectives of the Course		This course aims to provide information to students about internships and prepare to students to take part all process in the internship							
Course Content		Professional ethics, mission and responsibility. Evaluation of internship institutions and firms. Determination of the workplace internship program. Business discipline, teamwork and human relations. Quality and standardization in firms.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, Individual Study					
Name of Lecturer(s)		Lec. Hafize Ayla SARI							

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Rate	1	110

### Recommended or Required Reading

1	Literature of business and institutional
2	Üretim Yönetimi. Mahmut TEKİN. 2004. Ankara. ISBN:9759513528
3	Company documents

Week	Weekly Detailed Course Contents	
1	Practice	Appointment of suitable internship place
2	Practice	Appointment of suitable internship place
3	Practice	Knowing the internship application information and determining the required documents
4	Practice	Creation of internship plan
5	Practice	Evaluation of workplace relations
6	Practice	Learning the duty and responsibility of the workplace
7	Practice	Understanding of teamwork
8	Practice	Understanding of teamwork
9	Practice	Evaluation of the production stages in the workplace
10	Practice	Learning the settlement, side units and flow chart of the operator
11	Practice	Learning quality and standardization practices in enterprises
12	Practice	Learning quality and standardization practices in enterprises
13	Practice	Cause-effect relationships in workplace applications
14	Practice	Creating an internship report
15	Practice	Creating an internship report
16	Practice	Creating an internship report

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	14	0	2	28
Studio Work	14	0	4	56
Land Work	14	0	5	70
Total Workload (Hours)				154
[Total Workload (Hours) / 25*] = ECTS				6

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Transfer the theoretical knowledge given in the curriculum to practice
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2	Awareness of human relations issues
3	Can form an internship plan
4	Gains awareness of professional ethics, duties and responsibilities
5	Prepare an internship report

**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
P1	4			
P2	3			
P3	4			
P4	5	4	3	
P6	4			5
P7	4			

