

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Basic Chemistry I								
Course Code		GT127		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	/	2	Practice	0	Laboratory	0
Objectives of the Course		Explaining of general chemical concepts and the creation of infrastructure in accordance with the chemistry program								
Course Content		Article structure, mole concept and ch bonding and solutions			chen	nical calcul	ations, acids a	nd bases, p	eriodic table and cl	hemical
Work Placement		N/A								
Planned Learning Activities and Teaching Methods			Explar	ation	(Presentat	tion), Discussion	on, Problem	Solving		
Name of Lecturer(s)		Assoc. Prof. R	Rukiye FIRINC	I /						

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

Recor	mmended or Required Reading
1	Chemistry Raymond Chang international edition 2010/ısbn 978-007-127220-9
2	Biyokimya Prf.Dr. Fahrünnisa PAMUK 2011/ 978-605-5543-42-6
3	Temel Kimya M.J. Sienko-R.A. PLANE 1984
4	Temel Kimya Peter Atkins; Loretta Jones; Çev.; Prof. Dr. Esma Kılıç, Prof. Dr. Fitnat Köseoğlu, Doç. Dr. Hamza Yılmaz Ankara / 13.1998 9789755560335
5	Genel Kimya 1 - Hüseyin Bağ Giray Topal ISBN: 9789944919425 Eylül 2012

Week	Weekly Detailed Course Contents						
1	Theoretical	Materials, the structure atoms, elements, compounds and ions					
2	Theoretical	Molecules, molecular structure and molecular weight					
3	Theoretical	Mole concept and chemical calculation					
4	Theoretical	Chemical Calculations					
5	Theoretical	Chemical Calculations					
6	Theoretical	Solution and solution environments					
7	Theoretical	Acid-base reactions and titration					
8	Intermediate Exam	Midterm exam					
9	Theoretical	Acid-base reactions and calculations					
10	Theoretical	Acid-base reactions and calculations					
11	Theoretical	Preparing aqueous and alcoholic solution					
12	Theoretical	Periodic table and chemical bonding					
13	Theoretical	Chemical bonds and chemical interactions					
14	Theoretical	Boiling point, atmospheric pressure and gases					
15	Theoretical	Chemical Equipment					
16	Final Exam	Final exam					

Workload Calculation							
Activity	Quantity	Preparation	Duration	Total Workload			
Lecture - Theory	14	0	2	28			
Assignment	5	0	3	15			
Individual Work	10	0	2	20			
Midterm Examination	1	4	1	5			



Final Examination	1		6	1	7
			To	tal Workload (Hours)	75
			[Total Workload (Hours) / 25*] = ECTS	3
*25 hour workload is accepted as 1 ECTS					

Learning Outcomes						
1	To understand the material and features					
2	To preparing solutions					
3	Knowing the acid and base solutions					
4	Being able to recognize and use chemical tools and equipment					
5	To understand the chemical bond structures					

Progr	amme 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	3	4	4	3	3
P2	3	4	4	3	3

