

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Hobby Gardening								
Course Code	EU256		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit 2	Workload	55 (Hours)	Theory	,	2	Practice	0	Laboratory	0
Objectives of the Course The objectives of course is giving general information on to hobby gardening which is known all over the world. And providing planning to hobby gardening					over the				
Course Content The meaning of hobby garden, examples of hobby gardens from the world, general information on species that can choose for hobby gardens, cultivation types and shapes cultivation practices harvestorage, yield, uses and planning a hobby garden as a project.				on arvesting,					
Work Placement	N/A								
Planned Learning Activities and Teaching Methods			Explan	ation	(Presentat	tion), Discussi	on, Individua	al Study	
Name of Lecturer(s)	Ins. Leyla EKE	EN							

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

Reco	mmended or Required Reading
1	K. Bozokalfa, T. Kaygısız Aşçıoğul, 2010. Hobi Bahçeleri
2	Eşiyok, D., Kışlık ve Yazlık Sebze Yetiştiriciliği. 2012. Meta Basım. 404 s. Bornova/İzmir.
3	Eşiyok, D., M. K. Bozokalfa, T. Kaygısız Aşçıoğul, 2010. Hobi Bahçeleri -II Kış Bahçeleri. Dünya Yayıncılık, GIDA. Sayı: 2010/01. 88-91. Beykoz-İstanbul
4	Bozokalfa, M. K., T. Kaygısız Aşçı oğul, D. Eşiyok, 2010. Hobi Bahçeleri III. İlkbahar Bahçeleri, Dünya yayıncılık, GIDA, Sayı: 2010/02, 87-90, Beykoz/İstanbul.
5	Eşiyok, D., M. K. Bozokalfa, T. Kaygısız Aşçıoğul, 2010. Hobi Bahçeleri - IV Yaz Bahçeleri (Meyvesi Yenen Sebzeler - I) Dünya Yayıncılık, GIDA, Sayı: 2010/03. 88-89. Beykoz/İstanbul.
6	Eşiyok, D., M. K. Bozokalfa, T. Kaygısız Aşçıoğul, 2010. Hobi Bahçeleri - IV Yaz Bahçeleri (Meyvesi Yenen Sebzeler -II) Dünya Yayıncılık, GIDA, Sayı: 2010/04. 90-92. Beykoz/İstanbul.
7	GERÇEKCİOĞLU, R., , BİLGENER, Ş., SOYLU, A., 2008. Genel Meyvecilik. Nobel yayın dağıtım. 480 s Ankara.

Week	Weekly Detailed Course Contents			
1	Theoretical	The meaning of hobby garden, general information, examples of hobby garden		
2	Theoretical	Methods of propagating the species that can be used in the hobby garden (Generative Reproduction)		
3	Theoretical	Methods of propagating the species that can be used in the hobby garden (Generative Reproduction)		
4	Theoretical	Methods of propagating the species that can be used in the hobby garden (Vegetative Reproduction)		
5	Theoretical	Methods of propagating the species that can be used in the hobby garden (Vegetative Reproduction)		
6	Theoretical	Methods of propagating the species that can be used in the hobby garden (Vegetative Reproduction)		
7	Theoretical	Information about species for hobby gardening (Fruit)		
8	Theoretical & Practice	Midterm exam		
9	Theoretical	Information about species for hobby gardening (Vegetables)		
10	Theoretical	Information about species for hobby gardening (Ornamental Plants)		
11	Theoretical	Maintenance of the garden hobby		
12	Theoretical	Maintenance of the garden hobby		
13	Theoretical	Maintenance of the garden hobby		
14	Theoretical	Maintenance of the garden hobby		
15	Theoretical	Taking samples for soil analysis, planning a sample hobby garden		
16	Final Exam	Final exam		



Workload Calculation					
Activity	Quantity	Preparation	Duration	Total Workload	
Lecture - Theory	14	0	2	28	
Assignment	2	0	5	10	
Midterm Examination	1	5	1	6	
Final Examination	1	10	1	11	
Total Workload (Hours)					
[Total Workload (Hours) / 25*] = ECTS 2					
*25 hour workload is accepted as 1 ECTS					

Learning	Outcomes
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- 1 Be able to examine species that can place in hobby gardens.
- 2 Understanding the climate and soil in the hobby garden
- 3 Be able to examine cultivation techniques of species which are place in hobby gardens.
- 4 Be able to examine propagating material of species which are place in hobby gardens.
- 5 Be able to the maintenance of the species to be grown in hobby garden

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	L3
P4	3	
P6	2	3

