AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Principles of Atatürk and History of Turkish Revolution I								
Course Code	AI103		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	2	Workload	44 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	It is aimed in this course to educate students in accordance with Ataturk's principles and revolutions; to express the people especially including Ataturk who played a role in the formation of the Republic of Turkey and their targets; and to explain the Turkish War of Independence and the basic philosophy of the Republic of Turkey; so then to gain people into the community who respect for human rights and social values.								
Course Content	In this course, the aim of studying Turkish Revolution History and Revolution concept. A general view to the reasons that prepared Ottoman Empires downfall and rise of Turkish revolution. The disintegration of Ottoman State. Mondros armistice agreement. The conditions of the country under invasion and General Mustafa Kemals responds. General Mustafa Kemals voyage to Samsun. Organization through the national congresses. National Forces and National pact. Opening of Turkish Parliament and its ruling the Independence war. National Combat until War of sakarya. War of Sakarya and Great Attack. National struggles in the fields of education and culture. From Mudanya to Lozan social and economical struggle.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion								
Name of Lecturer(s)									

Prerequisites & Co-requisities	
Equivalent Course	AI101

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading	
1	1. Ergün Aybars Türkiye Cumhuriyeti Tarihi
2	2. Şerafettin Turan, Türk Devrim Tarihi, Cilt I, II, III ve IV
3	3. Mevlüt Çelebi, Türk İnkılâp Tarihi, Cilt I - II
4	5. Bernard Lewıs, Modern Türkiye'nin Doğuşu
5	7. E. Jan Zürcher, Modernleşen Türkiye'nin Tarihi
6	6. Niyazi Berkes, Türkiye'de Çağdaşlaşma
7	Kemal Arı, Türk Devrim Tarihi

Week	**Weekly Detailed Course Contents**	
1	Theoretical	The purpose of the course "Ataturk's Principles and Reforms and terms relating to the course
2	Theoretical	The modernization in Ottoman Empire and the transformation of the empire
3	Theoretical	Tanzimat reform era and II. Mahmut period
4	Theoretical	I. and II. Constitutional Era
5	Theoretical	Ottomans at the beginning of XX. Century
6	Theoretical	World War and Ottoman Empire
7	Theoretical	The armistice of Mudros and Paris Peace Conference
8	Theoretical	The beginning of War of Independence and Preparatory Stage I (Parties, National Forces and Mustapha Kemal in Samsun)
9	Theoretical	The preparatory stage of War of Independence II (Memorandums and Congress)
10	Theoretical	The preparatory stage of War of Independence III (Amasya Conference, Delegations in Ankara, Opening of Last Parliament and National Oath)
11	Theoretical	The opening of Turkish Grand National Assembly and The Treaty of Sevres
12	Theoretical	The Treaties and fronts in Turkish War of Independence I
13	Theoretical	The Treaties and fronts in Turkish War of Independence II
14	Theoretical	The armistice of Mudanya and Lausanne Peace Treaty

15	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Individual Work	14	2	0	28
Final Examination	1	14	2	16
			Total Workload (Hours)	44
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Understanding the Concept of History of Revolution
2	A Correct Understanding of the Turkish Revolution
3	Providing Information on Current Issues in the Light of the Accumulation of Assessment
4	To understanding of Turkısh modernization dimensions
5	Acquiring the Ability to Make the Synthesis of National and Universal Values
6	Understand the philosophy of the Republic of Turkey

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*

	L4	L5
P4	5	
P6		5