



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Laboratory Techniques I							
Course Code		GKA101		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	72 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		With this course students; to provide a safe working environment in the laboratory in accordance with the legislation and analysis methods, and to gain proficiency to make pre-analysis and post-analysis operations and separation processes.							
Course Content		Safe working in the laboratory in accordance with the legislation and methods of analysis, pre- and post-analysis processes, proficiency to make separation processes.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
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	Laboratuvar Teknikleri Yrd.Doç.Dr Süreyya Saltan Evrensel
2	Merc Publications

Week	Weekly Detailed Course Contents	
1	Theoretical	Personal Safety Precautions Laboratory General Safety Precautions
	Practice	Personal Safety Precautions Laboratory General Safety Precautions
2	Theoretical	Laboratory General Safety Precautions
	Practice	Laboratory General Safety Precautions
3	Theoretical	Laboratory General Safety Precautions
	Practice	Laboratory General Safety Precautions
4	Theoretical	Safe working with chemical substances
	Practice	Safe working with chemical substances
5	Theoretical	Pre-Analysis Preparations
	Practice	Pre-Analysis Preparations
6	Theoretical	Pre-Analysis Preparations
	Practice	Pre-Analysis Preparations
7	Theoretical	Preparations before analysis and careful study during analysis
	Practice	Preparations before analysis and careful study during analysis
8	Intermediate Exam	Midterm
9	Theoretical	Post-Analysis Operations
	Practice	Preparations before analysis and careful study during analysis
10	Theoretical	Points to consider in post-analysis procedures
	Practice	Points to consider in post-analysis procedures
11	Theoretical	Filtration
	Practice	Filtration
12	Theoretical	Filtration, Precipitation
	Practice	Filtration, Precipitation
13	Theoretical	Centrifugation, extraction
	Practice	Centrifugation, extraction
14	Theoretical	Filtration, Precipitation
	Practice	Filtration, Precipitation



15	Theoretical	Centrifugation, extraction
	Practice	Centrifugation, extraction
16	Final Exam	Final examination

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	30	1	1	60
Lecture - Practice	4	1	2	12
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Providing Safe Working Environment in Laboratories
2	Perform pre / post analysis operations
3	do separation processes
4	Can work safely with chemicals
5	Can use centrifuge

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	5
P2	2	2	2	2	2
P3	3	3	3	3	3
P4	4	4	4	4	4

