

## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title Basic Mathematics I							
Course Code	MAT183	Couse Leve	se Level Short Cycle (Associate's Degree)				
ECTS Credit 4	Workload 106 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course  The aim of this course is to teach students the necessary information about the properties of number and mathematical background to create and gain the ability to approach problems in a rational wa							
Course Content	equations, ir on and proble			exponential	numbers and root	of	
Work Placement N/A							
Planned Learning Activitie	Explanation	(Presenta	tion), Discussio	n, Individua	al Study, Problem	Solving	
Name of Lecturer(s) Ins. Halil TEKATLI, Ins. Mustafa Seçkin AYDIN, Ins. Ümit NARİNCE							

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

## **Recommended or Required Reading**

- 1 Yüksek Okulu ve Teknik Eğitim Fakülteleri İçin Temel Matematik , Prof. Dr. Mustafa Balcı
- 2 Temel Matematik I-II , Prof. Dr. Ahmet Kaçar

Week	Weekly Detailed Cour	se Contents			
1	Theoretical	Numbers			
2	Theoretical	System of Numbers			
3	Theoretical	Division and Divisibility			
4	Theoretical	Prime factorization, GCD, LCM			
5	Theoretical	Rational Numbers			
6	Theoretical	Decimal Numbers			
7	Intermediate Exam	Midterm			
8	Theoretical	1. Dereceden Denklemler			
9	Theoretical	Basic Inequality			
10	Theoretical	Absolute Value			
11	Theoretical	Exponential Numbers			
12	Theoretical	Root of Numbers			
13	Theoretical	Factorizations			
14	Theoretical	Ratio and Proportion			
15	Theoretical	Problems of Ratio and Proportion			
16	Theoretical	Final Exam			

Workload Calculation					
Activity	Quantity	Prepara	tion Duratio	n	Total Workload
Lecture - Theory	14	3	2		70
Midterm Examination	1	12	2		14
Final Examination	1	20	2		22
Total Workload (Hours)					
[Total Workload (Hours) / 25*] = <b>ECTS</b> 4					
*25 hour workload is accepted as 1 ECTS					

## **Learning Outcomes**

- 1 To understand the definition and basic properties of numbers
- 2 To understand the type of numbers and characteristic of number operations



3	Exponential and root of a number	
4	Factorization	
5	To solve the problems of ratio and proportion	

Prog	ramme 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	3	3	3	3

