



**AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM**

| | | | | | | | | | |
|--|---|----------|--------------|--------|--------------------------------|----------|---|------------|---|
| Course Title | Seminar | | | | | | | | |
| Course Code | VBH701 | | Course Level | | Second Cycle (Master's Degree) | | | | |
| ECTS Credit | 2 | Workload | 54 (Hours) | Theory | 0 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | To ensure students are given or selected research on a topic source, and interpret the information obtained that it's able to make an effective presentation. | | | | | | | | |
| Course Content | Subject selection, resource scan, the compilation and synthesis of findings, report preparation and presentation before an audience | | | | | | | | |
| Work Placement | N/A | | | | | | | | |
| Planned Learning Activities and Teaching Methods | Explanation (Presentation), Demonstration, Discussion, Individual Study | | | | | | | | |
| Name of Lecturer(s) | Lec. Sadık BÜYÜKYÖRÜK, Prof. Filiz KÖK | | | | | | | | |

Assessment Methods and Criteria

| Method | Quantity | Percentage (%) |
|---------|----------|----------------|
| Seminar | 1 | 100 |

Recommended or Required Reading

| | |
|---|----------------------|
| 1 | A variety of sources |
|---|----------------------|

| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|---|
| 1 | Practice | Selection and/or recommendation of current topic. |
| 2 | Practice | To access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 3 | Practice | o access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 4 | Practice | o access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 5 | Practice | o access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 6 | Practice | o access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 7 | Practice | o access of articles, publications, information about the selected topic; evaluate, and interpret of those |
| 8 | Practice | Classification of the information obtained according to importance degree and the creation of a resource list |
| 9 | Practice | Classification of the information obtained according to importance degree and the creation of a resource list |
| 10 | Practice | Evaluation of the obtained data |
| 11 | Practice | Evaluation of the obtained data |
| 12 | Practice | Report about the topic being studied |
| 13 | Practice | Report about the topic being studied |
| 14 | Practice | Preparation of visual presentation about the topic being studied |
| 15 | Practice | Make presentation of the selected topic |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Practice | 14 | 0 | 2 | 28 |
| Seminar | 1 | 25 | 1 | 26 |
| Total Workload (Hours) | | | | 54 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 2 |

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

| | |
|---|--|
| 1 | Can literature about selected or recommended on a topic |
| 2 | Can review a topic |
| 3 | Can prepare a presentation by evaluating the data obtained |
| 4 | To be able to constitute subject related solution suggestion |
| 5 | To be able to increase knowledge about the subject |

Programme Outcomes (*Food Hygiene and Technology (Veterinary) Master*)

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|----|
| 1 |
| 2 |
| 3 |
| 4 |
| 5 |
| 6 |
| 7 |
| 8 |
| 9 |
| 10 |
| 11 |
| 12 |
| 13 |

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 | 5 | 5 | 5 | 5 | 5 |
| P3 | 4 | 4 | 4 | 4 | 4 |
| P4 | 5 | 5 | 5 | 5 | 5 |
| P5 | 3 | 3 | 3 | 3 | 3 |
| P6 | 5 | 5 | 5 | 5 | 5 |
| P7 | 5 | 5 | 5 | 5 | 5 |
| P8 | 4 | 4 | 4 | 4 | 4 |
| P9 | 5 | 5 | 5 | 5 | 5 |

