



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Seminar							
Course Code		GMP701		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	6	Workload	149 (<i>Hours</i>)	Theory	0	Practice	2	Laboratory	0
Objectives of the Course		The aim of this course is to enable students to collect and present information by gathering information on a specific subject by making a literature review.							
Course Content		The literature study consists of activities that include collecting data, collecting, analyzing and presenting the results.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Project Based Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Fatih Mehmet YILMAZ, Lec. Didem Peren AYKAS ÇİNKILIÇ, Lec. Edibe Seda ERTEN, Lec. Özgün GÜZDEMİR, Lec. Selda BULCA, Prof. Aslı YORULMAZ							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Seminar	1	100

Recommended or Required Reading

1	Robert L. Jolles, 2005, How to Run Seminars & Workshops: Presentation Skills for Consultants, Trainers and Teachers . ISBN 0471715875.
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Week	Weekly Detailed Course Contents	
1	Preparation Work	Determination of seminar subject
2	Preparation Work	Literature research
3	Preparation Work	Literature research
4	Preparation Work	Literature research
5	Preparation Work	Data collecting
6	Preparation Work	Data collecting
7	Preparation Work	Data collecting
8	Preparation Work	Data collecting
9	Preparation Work	Data analysis
10	Preparation Work	Data analysis
11	Preparation Work	Data analysis
12	Preparation Work	Data analysis
13	Preparation Work	Report preparing
14	Preparation Work	Report preparing
15	Preparation Work	Report preparing
16	Practice	Presentation

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	1	45	2	47
Seminar	1	100	2	102
Total Workload (Hours)				149
[Total Workload (Hours) / 25*] = ECTS				6
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	
2	
3	
4	



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Programme Outcomes (*Food Engineering Master*)

1	To provide further training and research opportunities to food engineers to meet the needs of the food industry
2	To develop and deepen the current and advanced knowledge in the field of food engineering with original thought and / or research at the level of expertise, based on the qualifications of the master
3	To identify, define, formulate and solve problems in applications related to Food Engineering and gain the ability to select and apply appropriate analytical methods and modeling techniques
4	To gain the ability to evaluate the accuracy of the data obtained from food analysis
5	To educate students having research, entrepreneur qualifications

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	
P2			5		
P3		5	5		4
P4		5			5
P5	1				

