



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Thesis Study I								
Course Code	TEZ801	Course Level			Third Cycle (Doctorate Degree)				
ECTS Credit	22	Workload	545 (Hours)	Theory	0	Practice	1	Laboratory	0
Objectives of the Course	Presenting the thesis work, presenting the latest developments about the thesis and providing information about the thesis and explaining the opinions, contributing to the improvement of the quality of the thesis, creating the synergy in the selection and execution of the thesis subjects in the departments and improving the level of education efficiently. to provide motivation, to develop confidence.								
Course Content	Conducting and writing the thesis on the subject								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Discussion, Case Study, Project Based Study, Individual Study, Problem Solving								
Name of Lecturer(s)	Assoc. Prof. Ahu YAZICI AYYILDIZ, Assoc. Prof. Ayşe ELİTOK KESİCİ, Assoc. Prof. Emre SEVİNDİK, Assoc. Prof. Gülşah SEZEN, Assoc. Prof. Gülten Emek TUNA, Assoc. Prof. Hakan ATAY, Assoc. Prof. Melek Ece ÖNCÜER ÇİVİCİ, Assoc. Prof. Muattar Demet DOĞRUÖZ, Assoc. Prof. Müslime GÜNEŞ, Assoc. Prof. Nilgün SOFUOĞLU KILIÇ, Assoc. Prof. Nurdan GEZER, Assoc. Prof. Ömer SEVİM, Assoc. Prof. Rahime YAYGINÖL, Assoc. Prof. Sedat AKKURNAZ, Assoc. Prof. Sercan YAVAN, Assoc. Prof. Yelda Özlem KÖLGELIER, Assoc. Prof. Zeynep BOZKAN ÜNAL, Lec. Ayten CAN, Lec. Devrim BEYAZ, Lec. Hande Sultan ŞAHİNER, Lec. Mehmet BAŞARAN, Lec. Mehtap KIZILKAYA, Lec. Mehtap YÜCEL GÜNGÖR, Lec. Özge SARIOT ERTÜRK, Lec. Sibel ŞEKER, Lec. Taner BULUT, Lec. Uğur UÇAN, Lec. Yusuf Ziya ARAL, Prof. Ahmet Can BAKKALCI, Prof. Alpaslan GÖKÇİMEN, Prof. Aslı İCİL TUNCER, Prof. Aysun SARIBEY HAYKIRAN, Prof. Belgin YILDIRIM, Prof. Bilgen KIRAL, Prof. Bülent ULUTAŞ, Prof. Elif ALADAĞ, Prof. Emetullah Yasemin BOZDAĞLIOĞLU, Prof. Emine GERÇEK ÖTER, Prof. Emre ERDAN, Prof. Erdal İSBİR, Prof. Ergün Ömer GÖKSOY, Prof. Erkan KIRAL, Prof. Erkan SALAN, Prof. Esin POYRAZOĞLU, Prof. Fatih ERSAN, Prof. Fatih Mehmet YILMAZ, Prof. Fatma DEMİRKIRAN, Prof. Filiz ADANA, Prof. Filiz KÖK, Prof. Gökhan CESUR, Prof. Göksel ERBAŞ, Prof. Gönül AYDIN, Prof. Hacı Halil BIYIK, Prof. Hakan ARSLANER, Prof. Hatice Hale BOZKURT, Prof. Hülya ARSLANTAŞ, Prof. Hüseyin ŞENKAYAS, Prof. Hüseyin ÜRETEN, Prof. Kadir Serdar DİKER, Prof. Kemal ERGİN, Prof. Kerem URAL, Prof. Kerim GÜNDOĞDU, Prof. Mehmet ÖZDEMİR, Prof. Mehmet Umur TUNCER, Prof. Mustafa Ali SARILI, Prof. Mustafa Oner UZUN, Prof. Mustafa ÖZÇAĞ, Prof. Mustafa SANDIKÇI, Prof. Mustafa SÜRMEK, Prof. Nuh KILIÇ, Prof. Nuran AYSUL, Prof. Osman Eralp ÇOLAKOĞLU, Prof. Osman Nuri ÖZDOĞAN, Prof. Osman Orkan ÖZER, Prof. Osman PEKER, Prof. Özkan EREN, Prof. Özlem TÜTÜNCÜLER BİRCAN, Prof. Pınar YENGİN SARP KAYA, Prof. Raşan ÇEVİK AKYIL, Prof. Recai TUNCA, Prof. Ruhi SARP KAYA, Prof. Ruken AKAR VURAL, Prof. Sakine BOYRAZ ÖZKAVAK, Prof. Seher SARIKAYA KARABUDAK, Prof. Serap SAVAŞAN, Prof. Serdar ÜNAL, Prof. Serkan BAKIRCI, Prof. Suat ATEŞLİER, Prof. Süheyla TÜRKYILMAZ, Prof. Şerife GENİŞ, Prof. Şule Yurdağül ÖZSOY, Prof. Şükrü KIRKAN, Prof. Tuncay SAYGIN, Prof. Ülker ÇOLAKOĞLU, Prof. Ümit TATLİCAN, Prof. Vehbi Uğur TANDOĞAN, Prof. Zekiye KARAÇAM								

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Quiz	1	20
Attending Lectures	15	20
Report	1	60

### Recommended or Required Reading

1	Thesis Writing Guide
2	Lecture notes on the selected thesis topic
3	All national and international books and publications related to the thesis topic
4	E-books and internet resources

### Week Weekly Detailed Course Contents & Teaching Methods

1	Practice	Literature review
2	Practice	Literature review
3	Practice	Literature review
4	Practice	Literature review
5	Practice	Examination and evaluation of the literature on thesis subject
6	Practice	Examination and evaluation of the literature on thesis subject
7	Practice	Examination and evaluation of the literature on thesis subject
8	Practice	Examination and evaluation of the literature on thesis subject
9	Practice	Planning of thesis work
10	Practice	Planning of thesis work



11	Practice	Planning of thesis work, preliminary data study and monitoring
12	Practice	Planning of thesis work, preliminary data study and monitoring
13	Practice	Evaluation and presentation of preliminary data obtained from the thesis
14	Practice	Preparation of thesis intermediate report
15	Practice	Presentation of thesis intermediate report

**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	15	4	2	90
Assignment	10	5	5	100
Seminar	5	15	5	100
Term Project	5	3	3	30
Individual Work	10	10	10	200
Quiz	5	2	3	25
Total Workload (Hours)				545
[Total Workload (Hours) / 25*] = ECTS				22

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	To learn universal norms about thesis study
2	To learn about ethical rules
3	To have information about the history and philosophy of science
4	To work in coordination with his / her supervisor
5	To provide research, project and execution of the thesis
6	To gain skills in writing, presenting, defending and publishing the thesis
7	To improve the level of education related to the field, to provide motivation, to develop confidence

**Programme Outcomes (Food Engineering Doctorate)**

1	Developing and investigating the details of current and advanced knowledge in the field of Food Engineering by original thought and/or research on the level of expertise based on the graduate qualification and reaching to the original definitions that bring innovation to science.
2	Gain of ability of develop strategies, policies and implementation plans in the field of food engineering and evaluate the results within the framework of quality processes.
3	Gain of ability to perceive, design, evaluate and finish an original process by using and following the knowledge of the recent developments in the engineering fields.
4	Gain of ability of making critical analysis, synthesis and evaluation of ideas and development in food engineering field
5	Having advanced knowledge of food science and its applications based on doctoral level 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	L6	L7
P1			1		2		
P2	2		1				2
P3	2			1		1	
P4		2					
P5		3					1

