



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Thesis Study IV								
Course Code	TEZ804	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. Aylin UĞURLU ÇAKIR, Assoc. Prof. Beste DİNÇER, Assoc. Prof. Cennet ŞAFAK ÖZTÜRK, Assoc. Prof. Engin ÇAKIR, Assoc. Prof. Erdoğan MALATYALI, Assoc. Prof. Erkan GÜMÜŞ, Assoc. Prof. Erkmen Tuğrul EPIKMEN, Assoc. Prof. Gülnur KARAKAŞ TANDOĞAN, Assoc. Prof. Hakan ATAY, Assoc. Prof. Hasan GÜLER, Assoc. Prof. Keziban AMANAK, Assoc. Prof. Mehmet Mustafa KARACA, Assoc. Prof. Mehmet ULUTAŞ, Assoc. Prof. Nükhet BALLIEL, Assoc. Prof. Rahime YAYGINGÜL, Assoc. Prof. Serap GÖKÇE ESKİN, Assoc. Prof. Tuğrul AYYILDIZ, Assoc. Prof. Yelda Özlem KÖLGELİER, Assoc. Prof. Zeynep BOZKAN ÜNAL, Lec. Bengü DEPBOYLU, Lec. Bilge DOĞANLI, Lec. Ece KOÇ YILDIRIM, Lec. Mehtap KIZILKAYA, Lec. Neşe ERDEM, Lec. Selda BULCA, Lec. Sibel ŞEKER, Prof. Ahmet CEYLAN, Prof. Ali BELGE, Prof. Aslı İÇİL TUNCER, Prof. Asuman Seda SARACALOĞLU, Prof. Ayden ÇOBAN, Prof. Aydın ERÖN, Prof. Ayfer METİN TELLİOĞLU, Prof. Aytül UÇAK KOÇ, Prof. Aziz BOSTAN, Prof. Bayazıt MUSAL, Prof. Bekir Hakan KÖKSAL, Prof. Bülent BOZDOĞAN, Prof. Caner IŞIK, Prof. Cavit KUM, Prof. Deniz AKTAŞ UYGUN, Prof. Elif ALADAĞ, Prof. Emel CEYLAN, Prof. Emre ERDAN, Prof. Engin ERTAN, Prof. Erdal İSBİR, Prof. Ergün Ömer GÖKSOY, Prof. Fatih Mehmet YILMAZ, Prof. Fatma ÇAKIR, Prof. Fatma Neval GENÇ, Prof. Ferda AKAR, Prof. Filiz ADANA, Prof. Filiz KÖK, Prof. Gökhan CESUR, Prof. Göksele ERBAŞ, Prof. Gülelgün TÜRK, Prof. Güneş ERDOĞAN, Prof. Hacı Halil BIYIK, Prof. Hamdi AVCI, Prof. Hamza KAHRİMAN, Prof. Hasan ERDOĞAN, Prof. Hasan GÜLTEKİN, Prof. Hatice ERTABAKLAR, Prof. Hatice ÖZENOĞLU, Prof. Hilal AKTAMIŞ, Prof. Hilal ŞAHİN NADEEM, Prof. Hülya ARSLANTAŞ, Prof. Hüseyin ÇELİK, Prof. Hüsnüye ÇALIŞIR, Prof. Işıl SÖNMEZ, Prof. İbrahim ÇAKMAK, Prof. İsmail BÖGREKÇİ, Prof. Kadir Serdar DİKER, Prof. Kadriye Görkem ULU GÜZEL, Prof. Kayhan DELİBAŞ, Prof. Kemal ERGİN, Prof. Kerem URAL, Prof. Kerim GÜNDOĞDU, Prof. Levent KARAGENÇ, Prof. Mehmet Dinçer BİLGİN, Prof. Mehmet Erkut KARA, Prof. Mehtap KILIÇ EREN, Prof. Melih AKSOY, Prof. Meltem YALIN UÇAR, Prof. Muhammet Emin GÜNAY, Prof. Murat SARIERLER, Prof. Murat UYGUN, Prof. Mustafa SÜRMEZ, Prof. Nazan ÜZÜM, Prof. Necmiye CÖMERTLER, Prof. Nefati KIYLIOĞLU, Prof. Nihat TOPLU, Prof. Oğuz TÜRKÖZAN, Prof. Orhan KARACA, Prof. Osman Nuri ÖZDOĞAN, Prof. Ömer Barış ÜZÜM, Prof. Özge ÇEVİK, Prof. Pınar DEMİRCİOĞLU, Prof. Rahşan ÇEVİK AKYIL, Prof. Renan TUNALIOĞLU, Prof. Ruhi SARP KAYA, Prof. Ruken AKAR VURAL, Prof. Safiye ÖZVURMAZ, Prof. Savaş DUMAN, Prof. Selim SEKKİN, Prof. Serdal ÖĞÜT, Prof. Sultan KELEŞ, Prof. Süheyla TÜRKYILMAZ, Prof. Süleyman AYPAK, Prof. Sündüz Özlem ALTINKAYA, Prof. Şadiye KUM, Prof. Şansel ÖZPINAR, Prof. Şerife GENİŞ, Prof. Şule Yurdagül ÖZSOY, Prof. Şükrü KIRKAN, Prof. Uğur PARIN, Prof. Yaşar KUZUCU, Prof. Yunus ÇERÇİ, Prof. Yusuf KADERLİ, Prof. Zekiye KARAÇAM								

### Prerequisites & Co-requisites

Prerequisite	TEZ803
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### 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	Exercise and follow-up of thesis
2	Practice	Exercise and follow-up of thesis
3	Practice	Exercise and follow-up of thesis
4	Practice	Exercise and follow-up of thesis



5	Practice	Exercise and follow-up of thesis
6	Practice	Exercise and follow-up of thesis
7	Practice	Exercise and follow-up of thesis
8	Practice	Exercise and follow-up of thesis
9	Practice	Exercise and follow-up of thesis
10	Practice	Exercise and follow-up of thesis
11	Practice	Exercise and follow-up of thesis
12	Practice	Exercises and follow-up of thesis, evaluation of studies
13	Practice	Exercises and follow-up of thesis, evaluation of studies
14	Practice	Preparation of thesis intermediate report / Preparatory work for the presentation of all data obtained in the thesis
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			1		
P2		2			2		
P3	1		2				
P4	2		1			2	1
P5				3			2

