



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Seminar I								
Course Code	SEM805		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	6	Workload	150 (Hours)	Theory	0	Practice	2	Laboratory	0
Objectives of the Course	The aim of the course is to guide the students in order to make them able to search references on a specific issue, able to incorporate, discuss and present the information that has been obtained								
Course Content	Selection of a topic, reference search, incorporation of findings of references and gathering the information together, report preparation, presentation techniques, presenting in front of audience								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Individual Study								
Name of Lecturer(s)	Assoc. Prof. Derya GÜLÇİN, Assoc. Prof. Olcay BOYACIOĞLU, Assoc. Prof. Özgür KAMER AKSOY, Assoc. Prof. Sinan GÜÇLÜER, Lec. Selda BULCA, Prof. Aslı YORULMAZ, Prof. Deniz AKTAŞ UYGUN, Prof. Engin ERTAN, Prof. Eylem YILDIZ FEYZİOĞLU, Prof. Fatih Mehmet YILMAZ, Prof. Gonca GÜNVER DALKILIÇ, Prof. Göksel ARMAĞAN, Prof. Hatice ÖZENOĞLU, Prof. İsmail BÖGREKÇİ, Prof. Kubilay METİN, Prof. Özkan EREN, Prof. Pınar DEMİRCİOĞLU, Prof. Renan TUNALIOĞLU, Prof. Selin Muradiye AKÇAY								

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Seminar	1	100

### Recommended or Required Reading

1	Büyüköztürk, Ş.; Çakmak, E.K.; Akgün, Ö.E. (2012). Bilimsel Araştırma Yöntemleri, Pegem Yayınları, Ankara
2	Modern Management Seminar (Lecture Notes) Seminar Teaching Staff Türk - İş Publication
3	Robert L. Jolles, 2005, How to Run Seminars & Workshops: Presentation Skills for Consultants, Trainers and Teachers . ISBN 0471715875.
4	Halil Seyidoğlu, Bilimsel Araştırma ve Yazma El Kitabı, Güzem Can Yayınları, İstanbul
5	Electronic database
6	YÖK thesis catalog

### Week Weekly Detailed Course Contents & Teaching Methods

1	Theoretical	Selection/suggestion of an up-to-date subject
2	Theoretical	Determination of the content of the selected subject
3	Theoretical	Collection of articles and/or books written on the selected subject and their evaluation
4	Theoretical	Collection of articles and/or books written on the selected subject and their evaluation
5	Theoretical	Collection of articles and/or books written on the selected subject and their evaluation
6	Theoretical	Collection of articles and/or books written on the selected subject and their evaluation
7	Theoretical	Collection of articles and/or books written on the selected subject and their evaluation
8	Theoretical	Classification of the collected information according to their importance and formation of a databank
9	Theoretical	Classification of the collected information according to their importance and formation of a databank
10	Theoretical	Evaluation of the collected information
11	Theoretical	Writing a report on the concerned subject
12	Theoretical	Writing a report on the concerned subject
13	Theoretical	Preparation of a visual presentation on the concerned subject
14	Theoretical	Preparation of a visual presentation on the concerned subject

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	14	3	2	70
Seminar	1	14	3	17
Reading	14	2	2	56



Individual Work	1	5	2	7
Total Workload (Hours)				150
[Total Workload (Hours) / 25*] = ECTS				6
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	Be able to perform a extensive reference search on a selected or suggested subject
2	Be able to edit and synthesize the results of the reference search on a selected subject
3	Be able to present the findings of the search in front of the audience
4	To be able to prepare an extensive report on the results of the reference search
5	To be able to use computer tools effectively during the preparation and presentation of the search

### 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
P1	3	4	4	3	3
P2	3	3	3	4	3
P3	4	3	4	3	3
P4	2	4	4	3	3
P5	3	4	4	3	3

