

### AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Training							
Course Code		MSİ240		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	150 (Hours)	Theory	0	Practice	2	Laboratory	0
Objectives of the second secon	ne Course	The purpose means of labo				ents to gain the	e benefits du	uring their educatio	n by
Course Content To be able to plan, implement and apply the laboratory knowledge by using the theoretical knowledge by using the theoretical knowledge by using the student. To gain the ability to learn and manage application problems to some extent.				ne theoretical know					
									leage of
Work Placeme	nt	the student. T	o gain the abi	lity to learn a	nd manag		roblems to s	ome extent.	ledge of
Work Placeme Planned Learn		the student. T Students do t	o gain the abi heir compulso	lity to learn a	nd manag in the 2nd	e application pland 4th semes	roblems to s	ome extent.	ledge of

#### **Assessment Methods and Criteria**

Method	Quantity	Percentage (%)
Report	1	100

#### **Recommended or Required Reading**

Week	Weekly Detailed Course Contents				
1	Practice	Using vocational knowledge in application			
	Preparation Work	Using vocational knowledge in application			
2	Practice	Using vocational knowledge in application			
	Preparation Work	Using vocational knowledge in application			
3	Practice	Using vocational knowledge in application			
	Preparation Work	Using vocational knowledge in application			
4	Practice	Using vocational knowledge in application			
	Preparation Work	Using vocational knowledge in application			

## **Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload	
Lecture - Practice	30	0	2	60	
Land Work	30	0	3	90	
Total Workload (Hours)					
[Total Workload (Hours) / 25*] = ECTS					
*25 hour workland in constraints of a COTO					

\*25 hour workload is accepted as 1 ECTS

## Learning Outcomes

1	Gaining experience in the course of laboratory work
2	To be able to gain experience in quality and quality control issues
3	Learn to Fruit and vegetables processing methods

### Programme Outcomes (Fruit and Vegetables Processing Technology)

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs



4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.
7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

# Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

		5
L1	L2	L3
4	5	5
2	4	4
4	5	4
4	4	4
5	5	5
5	5	5
5	5	5
5	5	5
	4 2 4 4 5 5 5 5	4 5   2 4   4 5   4 4   5 5   5 5   5 5

