Food Technology			
Associate	TR-NQF-HE: Level 5	QF-EHEA: Short Cycle	EQF-LLL: Level 5

Course Introduction and Application Information

Course Code:	TRK102
Course Name:	Turkish Language 2
Semester:	Fall
Course Credits:	ECTS 2
Language of instruction:	Turkish
Course Condition:	
Does the Course Require Work Experience?:	No
Type of course:	Compulsory Courses
Course Level:	Associate — TR-NQF-HE:5. Master`s Degree — QF-EHEA:Short Cycle — EQF-LLL:5. Master`s Degree
Mode of Delivery:	E-Learning
Course Coordinator:	Doç. Dr. FEYZİ ÇİMEN
Course Lecturer(s):	Öğr. Gör. TUĞÇE YILDIRIM Doç. Dr. FEYZİ ÇİMEN
Course Assistants:	

Course Objective and Content

Course Objectives:	To create awareness of language, to encourage students to read, to introduce the richness, rules and features of Turkish language; to broaden the interests of the students and to develop their comprehension (listening comprehension, reading comprehension), speaking (speaking) skills, and directing them to critical thinking and research.

Course Content:	Types of written expression, types of oral expression, scientific research methods, oral presentation types.

Learning Outcomes

The students who have succeeded in this course;

1) Can explain the types of written expression.

2) Can define the development methods of intellectual

3) Can knows the characteristics of a good expression

4) Can explain the basic features of literary and literary genres

5) Can explain the types of verbal expression

Course Flow Plan

Week	Subject	Related Preparation
1)	Introduction to Written and Oral Expression Types	1. Week Lecture Notes
2)	Rules of Official Correspondence	2. Week Lecture Notes
3)	Scientific Research Process and Reference	3. Week Lecture Notes
4)	Types of Objective Critical Written Expressions	4. Week Lecture Notes
5)	Types of Written Expression I: Article, Clause, Criticism, Trial, Chat, Interview, News, Travel Writing	5. Week Lecture Notes
6)	Types of written expression II: Memoir, Daily, Review, Biography, Autobiography, Bibliography	6. Week Lecture Notes
7)	Story and Novel	7. Week Lecture Notes
8)	Midterm exam	Preparation for the exam
9)	Narrative and Narrative Structure	8. Week Lecture Notes
10)	Theater	9. Week Lecture Notes
11)	Poetry	10. Week Lecture Notes
12)	Types of Oral Expression I: Conference, Speech, Panel, Forum, Symposium, Debate, Open Session	11. Week Lecture Notes
13)	Considerations in Oral Presentations I: Communication, Presentation Success, Communication Message	12. Week Lecture Notes
14)	Considerations in Oral Presentations II: Diction, Dictation Style, Sound in Diction	13. Week Lecture Notes

15)	General Review and Pre-Exam Applications	Past Week Lecture Notes and Questions
16)	Final exam	Preparation for the exam

Sources

Course Notes / Textbooks:	Barzun, Jacques ve Henry F. Graff. Modern Araştırmacı. Çev. Fatoş Dilber. Ankara: TÜBİTAK Popüler Bilim Kitapları, 2001.
References:	Barzun, Jacques ve Henry F. Graff. Modern Araştırmacı. Çev. Fatoş Dilber. Ankara: TÜBİTAK Popüler Bilim Kitapları, 2001.

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4	5
Program Outcomes					
1) Have information about food components and additives and use this information in production.	1	1	1	1	1
2) Has knowledge about food legislation and professional ethics.	1	1	1	1	1
3) Evaluates the knowledge learned in food laboratories at production and quality control points.	1	1	1	1	1
4) Can determine the risk factors in food production stages.	1	1	1	1	1
5) Can provide hygiene, sanitation conditions in food sector.	1	1	1	1	1
6) Have knowledge about occupational safety in food industry.	1	1	1	1	1
7) Uses the necessary equipment for food safety and quality control in food laboratories.	1	1	1	1	1
8) Uses the necessary equipment for food safety and quality control in food laboratories.	1	1	1	1	1
9) Gain the ability to interpret the results by making physical, chemical and microbiological analysis of foods.	1	1	1	1	1
10) Use current techniques in the field of food technology.	1	1	1	1	1
11) Identifies problems, generates and presents solutions.	1	1	1	1	1
12) Has an awareness of the legal consequences of technological applications and professional ethics.	1	1	1	1	1

Course Learning Outcomes	1	2	3	4	5
13) Follow developments in the field and communicate with colleagues by using a foreign language (English) at least at the level of European Language Portfolio A2 General Level.	1	1	1	1	1
14) Uses information and communication technologies with computer software and at least at the level of European Computer Driving License Basic Level required by the field.	1	1	1	1	1

Course - Learning Outcome Relationship

No Effect	1 Lowest	2 Average	3 Highest

	Program Outcomes	Level of Contribution
1)	Have information about food components and additives and use this information in production.	1
2)	Has knowledge about food legislation and professional ethics.	1
3)	Evaluates the knowledge learned in food laboratories at production and quality control points.	1
4)	Can determine the risk factors in food production stages.	1
5)	Can provide hygiene, sanitation conditions in food sector.	1
6)	Have knowledge about occupational safety in food industry.	1
7)	Uses the necessary equipment for food safety and quality control in food laboratories.	1
8)	Uses the necessary equipment for food safety and quality control in food laboratories.	1
9)	Gain the ability to interpret the results by making physical, chemical and microbiological analysis of foods.	1
10)	Use current techniques in the field of food technology.	1
11)	Identifies problems, generates and presents solutions.	1
12)	Has an awareness of the legal consequences of technological applications and professional ethics.	1
13)	Follow developments in the field and communicate with colleagues by using a foreign language (English) at least at the level of European Language Portfolio A2 General Level.	1

14)	Uses information and communication technologies with computer software and at least at the level of European Computer Driving License Basic Level required by the field.	1

Assessment & Grading

Semester Requirements	Number of Activities	Level of Contribution
Midterms	1	% 40
Final	1	% 60
total		**% 100**
PERCENTAGE OF SEMESTER WORK		% 40
PERCENTAGE OF FINAL WORK		% 60
total		**% 100**

Workload and ECTS Credit Calculation

Activities	Number of Activities	Preparation for the Activity	Spent for the Activity Itself	Completing the Activity Requirements	Workload
Course Hours	14	16			224
Homework Assignments	7	0			0
Midterms	1	0			0
Final	1	0			0
Total Workload					**224**