

# TOROS ÜNİVERSİTESİ

Vocational School  
Cooking

## Course Information

PROFESSIONAL PRACTICE II					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ216	Spring	0	24	6	17

<b>Prerequisites and co-requisites</b>	Yok
<b>Language of instruction</b>	Turkish
<b>Type</b>	Required
<b>Level of Course</b>	Associate
<b>Lecturer</b>	Lec. Mehmet Fatih KAYRAN
<b>Mode of Delivery</b>	Face to Face
<b>Suggested Subject</b>	None
<b>Professional practise ( internship )</b>	None
<b>Objectives of the Course</b>	To gain professional experience.
<b>Contents of the Course</b>	Professional Practice.

## Learning Outcomes of Course

#	Learning Outcomes
1	Professional experience is gained with practical applications in the sector.
2	He will have the experience of doing the work that your profession requires.
3	Students will be knowledgeable about the difficulties in working life.
4	The student will master kitchen applications.

## Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Professional Practice	Application
2	Professional Practice	Application
3	Professional Practice	Application
4	Professional Practice	Application
5	Professional Practice	Application
6	Professional Practice	Application
7	Professional Practice	Application
8	Midterm Exam	Application
9	Professional Practice	Application
10	Professional Practice	Application
11	Professional Practice	Application
12	Professional Practice	Application
13	Professional Practice	Application
14	Professional Practice	Application

15		
16	Final Exam	Application

## Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
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## Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

## Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Professional experience is gained with practical applications in the sector.	2,3,4,8,10,12	1,2
2	He will have the experience of doing the work that your profession requires.	2,3,7,8,12	1,2
3	Students will be knowledgeable about the difficulties in working life.	2,3,12	1,2
4	The student will master kitchen applications.	1,2,3,5,6,7,8,12	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

## Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	24	336
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	10	140
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	6	6
8	Midterm Exam	1	6	6
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	1	4	4
15	Preparation for Final Exam	1	4	4
16	Final Exam	1	4	4
				<b>500</b>