

TOROS ÜNİVERSİTESİ

Vocational School
Food Technology

Course Information

GENERAL CHEMISTRY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE103	Fall	2	0	2	4

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Prof. Dr. Yüksel ÖZDEMİR
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	To gain basic chemistry knowledge that students can use in their professional life.
Contents of the Course	The place and importance of the nutrition, Equilibrium in aqueous solutions, Electrochemistry and corrosion, Periodic table and equilibrium, Chemical equilibrium, Reaction rate and equilibrium, Reaction rate and equilibrium, Equilibrium in aqueous solution, Electrochemistry and corrosion, Element and chemistry, Basic laws of matter, Atom and molecular weight, Mole, Avogadro number, Chemical calculations, Symbols, Formulas and equations atomic structure, chemical bonding, redox reactions.

Learning Outcomes of Course

#	Learning Outcomes
1	Being able to understand the basic concepts and principles of chemistry
2	Being able to have an ability of asking and thinking about chemistry subjects
3	Being able to learn the applications of chemistry in daily life
4	Learn the basic concepts of chemistry education program of nutrition and dietetics necessary

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Matter and Chemistry	Lecture, discussion
2	Basic laws of chemistry, atom and molecular weight, mole, Avogadro number, chemical calculations	Lecture, discussion
3	Symbols, Formulas and Equations	Lecture, discussion
4	Solids; solid types and properties	Lecture, discussion
5	Solids; crystal structures and determination of solutes, the use of x-rays	Lecture, discussion
6	Chemical Thermodynamics	Lecture, discussion
7	Solutions; solution, solubility, factors affecting solubility	Lecture, discussion
8	Mid-term exam	
9	Reaction rate and equilibrium	Lecture, discussion
10	Solutions; solution, solubility, factors affecting solubility	Lecture, discussion
11	Equilibrium in aqueous solutions; pH calculations	Lecture, discussion

12	Concentration calculations (Molarity, normality, %, molality, ppm)	Lecture, discussion
13	Periodic table and atom structure	Lecture, discussion
14	Chemical bond	Lecture, discussion
15	Concept of valence and redox reactions	Lecture, discussion
16	Final Exam	

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1			
2	• Genel üniversite kimyası ve modern uygulamaları / Soydan, A. Bahattin ; A. Bahattin Soydan, Sezai Saraç		
3			

Method of Assessment

#	Weight	Work Type	Work Title
1	20%	Mid-Term Exam	Mid-Term Exam
2	20%	Homework	Homework
3	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Being able to understand the basic concepts and principles of chemistry	1	1,2,3
2	Being able to have an ability of asking and thinking about chemistry subjects	1	1,2
3	Being able to learn the applications of chemistry in daily life	1	1,2,3
4	Learn the basic concepts of chemistry education program of nutrition and dietetics necessary	1	1,2,3

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	2	28
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	2	28
3	Presentation and Seminar Preparation	1	3	3
4	Web Research, Library and Archival Work	1	1	1
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	3	3
8	Midterm Exam	1	1	1
9	Quiz	0	0	0
10	Homework	1	1	1
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	1	3	3

14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	21	21
16	Final Exam	1	1	1
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