

# TOROS ÜNİVERSİTESİ

Vocational School  
Cooking

## Course Information

COMPUTER					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ117	Fall	2	0	2	

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise ( internship )	None
Objectives of the Course	
Contents of the Course	

## Learning Outcomes of Course

#	Learning Outcomes
1	
2	
3	
4	
5	
6	

## Course Syllabus

#	Subjects	Teaching Methods and Technics
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		

13		
14		
15		
16	Final Exam	

## Course Syllabus

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

#	Weight	Work Type	Work Title
1	10%	Homework	Homework
2	40%	Mid-Term Exam	Mid-Term Exam
3	50%	Final Exam	Final Exam

## Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1		11,14	
2		14,15	
3		11	
4		11	
5		11,14,15	
6		14	

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)	0	0	0
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	0	0	0
8	Midterm Exam	0	0	0
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	0	0	0
15	Preparation for Final Exam	0	0	0
16	Final Exam	0	0	0
				<b>28</b>

