

# TOROS ÜNİVERSİTESİ

Vocational School  
Cooking

## Course Information

PROFESSIONAL PRACTICE					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ241	Fall	0	40	15	

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
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## Course Syllabus

#	Subjects	Teaching Methods and Technics
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## Course Syllabus

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

#	Weight	Work Type	Work Title
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## Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
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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	Work
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		(Hour)	Load
			0