

# TOROS ÜNİVERSİTESİ

Vocational School  
Cooking

## Course Information

GENERAL TOURISM					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ235	Fall	2	0	2	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	
7	
8	

## 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
1			
2			
3			
4			

### 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		14,15	1,2
2		14,15	1,2
3		14	1,2
4		11,14,15	1,2
5		13,15	1,2
6		14,15	1,2
7		11,14,15	1,2
8		11,14,15	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	2	28
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	1	14
3	Presentation and Seminar Preparation	10	1	10
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Midterm Exam	0	0	0
8	Quiz	0	0	0
9	Homework	0	0	0
10	Midterm Project	0	0	0

11	Preparation for Midterm Exam	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	1	2	2
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	4	4
16	Final Exam	1	2	2
				<b>60</b>