	A	\QUA	CULTURE						
1	Course Title:	AQUACI	JLTURE						
2	Course Code:	ZOO341	1PDS						
3	Type of Course:	Optional							
4	Level of Course:	First Cyc	le						
5	Year of Study:	3							
6	Semester:	5							
7	ECTS Credits Allocated:	3.00							
8	Theoretical (hour/week):	2.00							
9	Practice (hour/week):	0.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:								
12	Language:	Turkish							
13	Mode of Delivery:	Face to f	ace						
14	Course Coordinator:	Doç. Dr.	BİLGEHAN YILMAZ DİKMEN						
15	Course Lecturers:								
16	Contact information of the Course Coordinator:	Doç. Dr. Bilgehan YILMAZ DİKMEN Bursa Uludağ Üniversitesi Ziraat Fakültesi Zootekni Bölümü Görükle- Bursa bilgehan@uludag.edu.tr 224 2941569							
17	Website:								
18	Objective of the Course:	Gain knowledge and skills the basic concept of aquaculture farming							
19	Contribution of the Course to Professional Development:	Learning about Aquaculture contributes to its development by applying this knowledge in the professional field.							
20	Learning Outcomes:								
		1	Knows the aquaculture farming techniques in Turkey and in the world						
		2	Learns the fish taxonomy and basic concepts related to aquaculture farming						
		3	Have knowledge about the importance of fish for human health						
		4	Knows the criteria and requirements of fish culture facilities						
		5	Knows the principles of fish nutrition						
		6	Learns general information about fish health and environment relationship, hunting ban						
		7							
		8							
		9							
		10							
21	Course Content:								
14.		Co	urse Content:						
	Theoretical		Practice						
1	Situation of aquaculture around the v in Turkey	vorid and							
2	Types of aquaculture in Turkey								
3	The importance in terms of human he quality criteria in fish	ealth and							

4	The criteria to be considered in estab of enterprises aquaculture	olishing							
5	Principles of fish nutrition								
6	Aquaculture hunting techniques								
7	Hunting problems of aquaculture in T	urkey							
8	Trout and carp farming								
9	Seabass and seabream farming								
10	Organic aquaculture								
11	Production of other sea animals								
12	Aquaculture technology								
13	Laws and regulations related to the production of Aquaculture in EU a nd	Turkey							
14	other fish species that economical va	lue							
	T 1 D ()		40 1 5 T 1 5 Y N 0005 B 11 Ü 5 X N 1 1						
22	Textbooks, References and/or Other Materials:		1.Sarıhan, E., Tekelioğlu, N. 2005. Balık Üretimi, Nobel yayınları, 5. baskı, Adana. ISBN:975-8561-33-2. 2. Alpbaz, A. 2005. Su Ürünleri Yetiştiriciliği, Alp yayınları, Bornova, İzmir,548 s. ISBN:975-97056-1-3						
23	Assesment								
TERM L	EARNING ACTIVITIES	NUMBE R	WEIGHT						
Midtern	n Exam	1	40.00						
Quiz		0	0.00						
Home v	vork-project	0	0.00						
Final Exam 1			60.00						
Total		2	100.00						
Contribution of Term (Year) Learning Activities to Success Grade		es to	40.00						
Contribution of Final Exam to Success Grade			60.00						
Total			100.00						
		sed in the	The Bursa Uludağ University is evaluated according to the principles of the associate's degree and under graduate degree Education Regulation.						

Duration (hour) Total Work Activites Number Load (hour) Theoretical 14 2.00 28.00 Practicals/Labs 0 0.00 0.00 6 24.00 Self study and preperation 4.00 0 Homeworks 0.00 0.00 Projects 0 0.00 0.00 Field Studies 0 0.00 0.00 Midterm exams 1 18.00 18.00 Others 0 0.00 0.00 Final Exams 1 20.00 20.00 Total Work Load 90.00 Total work load/ 30 hr 3.00 ECTS Credit of the Course 3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16
ÖK1	4	0	0	3	1	1	3	0	0	0	0	0	0	0	0	0
ÖK2	3	0	0	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	4	0	0	0	0	0	0	0	3	0	0	0	0	0	0	0
ÖK4	4	0	0	0	3	0	0	0	2	0	0	0	0	0	0	0
ÖK5	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	2	0	3	2	0	0	0	0	0	1	0	0	0	0	0	0
			LO: L	_earr	ning C) Dbjed	tive	s P	Q: P	rogra	ım Qu	alifica	tions	<u> </u>		
Contrib ution Level:	1 \	ery	low	2	2 low		3	Medi	um		4 Hig	h		5 Ver	y High	1