

LABORATORY TECHNIQUE I

1	Course Title:	LABORATORY TECHNIQUE I	
2	Course Code:	GIDZ108	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	5.00	
8	Theoretical (hour/week):	2.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr.Gör.Dr. NALAN ÇIRAK	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	ssaltanev@gmail.com	
17	Website:		
18	Objective of the Course:	Students to conduct laboratory studies, and laboratory tools and equipment used to inform about the work of	
19	Contribution of the Course to Professional Development:	In order to analyze foods; acquire basic knowledge about laboratory knowledge and used tools, devices, chemicals and solutions.	
20	Learning Outcomes:		
		1	Food lab to learn the rules of
		2	Laboratory accidents and be aware of first aid methods
		3	Food Laboratory of the material, chemical, and learn solutions
		4	Food Lab to learn about basic methods and tools used in the general
		5	Ability to work effectively as a multi-disciplinary teams and individual self-confidence to have to take responsibility
		6	Having professional and ethical values in society
		7	Effective use of Turkish language in written and oral communication
		8	Related to the field to run computer programs, records and documentation to gain the ability to make
		9	
		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Course introduction, showing the resources	presentation of the laboratory	
2	Personal Security Precautions	Work rules in the laboratory	
3	Laboratory General Safety Precautions	Laboratory work rules (continued)	

4	Personal Security Precautions	The introduction of materials used in laboratory
5	Laboratory General Safety Precautions	The introduction of materials used in laboratory
6	The basic equipment in the laboratory	Presentation devices in the laboratory
7	Laboratories cleaning materials, sampling, analysis, preparation	Presentation devices in the laboratory
8	Repeating courses, MIDTERM EXAM	
9	General methods of analysis	Learning the use of pipettes
10	Colorimetric methods of analysis-physical methods of analysis	Learning the use of burette
11	Preparation of Solutions-calculation-	preparation of solution
12	Preparation of Solutions-calculation-	preparation of solution
13	Preparation of Solutions-calculation-	Solution concentration control
14	Preparation of Solutions-calculation-	Solution concentration control

22	Textbooks, References and/or Other Materials:	Laboratuar Teknikleri/ Yrd.Doç.Dr.Süreyya SALTAN EVRENSEL/2011
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	2	40.00
Quiz	0	0.00
Home work-project	0	0.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Success Grade	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	3.00	42.00
Homeworks	1	8.00	8.00
Projects	1	8.00	8.00
Field Studies	0	0.00	0.00
Midterm exams	2	10.00	20.00
Others	0	0.00	0.00
Final Exams	1	10.00	10.00
Total Work Load			144.00
Total work load/ 30 hr			4.80
ECTS Credit of the Course			5.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	1	1	4	3	3	1	1	5	4	2	3	1	0	0	0	0
ÖK2	1	1	1	2	4	1	1	2	1	1	1	1	0	0	0	0
ÖK3	1	2	4	1	4	1	1	5	1	2	1	1	0	0	0	0
ÖK4	2	1	4	1	1	1	1	5	3	1	1	1	0	0	0	0

ÖK5	4	1	2	1	2	1	1	1	1	2	3	1	0	0	0	0
ÖK6	1	1	1	3	1	1	1	1	1	1	1	1	0	0	0	0
ÖK7	4	1	1	1	1	1	1	1	4	1	1	1	0	0	0	0
ÖK8	4	1	1	1	1	1	1	4	5	3	1	1	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			