

CHEMISTRY II

1	Course Title:	CHEMISTRY II
2	Course Code:	GIDZ106
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	1
6	Semester:	2
7	ECTS Credits Allocated:	2.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	NO
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör. ÇİĞDEM GÜCEYÜ
15	Course Lecturers:	ÖĞR.GÖR.ÇİĞDEM GÜCEYÜ / Inst.ÇİĞDEM GÜCEYÜ
16	Contact information of the Course Coordinator:	cgucey@uludag.edu.tr Tel: (0224) 294 23 81
17	Website:	
18	Objective of the Course:	To educate the food technicians that put in the practise the organic chemistry's basic concept, laws, theories and chemical calculations.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Importance of the organic chemistry.
	2	To knowledge about the hydrocarbons and characeristic.
	3	To be able to creating and operating procedure for working conditions with available organic chemical subtnces.
	4	To understand the results of the organic chemical substance reaction applied to food industry.
	5	To be able to preparing organic chemical substance solutions procedure in used the food industry.
	6	To understand the chemical changes in organic subtnces that to affect the quality of food product.
	7	Writing the results of the organic chemical subtnce reactions.
	8	To be able to put in practice organic chemical subtnce analysis.
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Introducing the course. What is the Organic Chemistry? Definition Organic Chemistry.	
2	What is the Hydrocarbons?	

3	Alkanes.	
4	Alkenes.	
5	Alkynes.	
6	What is the Aromatic Hydrocarbons?	
7	Benzene and Derivatives.	
8	To Repeat The Lessons. MIDTERM EXAM.	
9	What are the functional groups?	
10	Alcohols, Ethers.	
11	Aldehydes and Ketones.	
12	Carboxylic Acids.	
13	Esters, Amines.	
14	Aromatic Compounds.	

22	Textbooks, References and/or Other Materials:	Çiğdem GÜCEYÜ Chemistry 2 Lecture Notes (unpublished). • Ralph J.FESSENDER, Joan S. FESSENDER (Translation Editor: Prof.Dr. Tahsin Uyar), Organic Chemistry-4th, Güneş Bookstore, Ankara, October 1992. • Prof.Dr.Doğan SÜMENGİN. Organic Chemistry Volume I. Matbaa Teknisyenleri Printing, Istanbul, 1990.
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Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		• Modern Science and Numerical 2, Yıldırım Publications, Ankara	2.00	28.00
Practicals/Labs		0	0.00	0.00
Self study and preperation		• OSS Chemistry, Guvender Publications, November, 2006	3.00	8.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams	2	2	8.00	16.00
Midterm Exam		50.00		
Others		0	0.00	0.00
Final Exams		1	10.00	10.00
Home work-proiect	0	0.00		
Total Work Load				60.00
Total work load/ 30 hr				2.00
Total	3	100.00		
ECTS Credit of the Course				2.00
Contribution of Term (Year) Learning Activities to Success Grade		50.00		
Contribution of Final Exam to Success Grade		50.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				

24	ECTS / WORK LOAD TABLE
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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	4	4	0	2	2	1	1	0	0	1	0	0	0	0	0

ÖK2	1	2	4	1	3	3	1	1	0	0	2	0	0	0	0	0
ÖK3	3	4	5	3	4	0	3	3	2	1	1	1	0	0	0	0
ÖK4	1	4	5	2	4	3	2	3	4	2	4	1	0	0	0	0
ÖK5	1	2	5	4	2	2	1	2	1	1	1	0	0	0	0	0
ÖK6	2	5	3	2	3	4	2	2	1	0	2	1	0	0	0	0
ÖK7	1	1	2	3	3	3	1	2	0	5	0	2	0	0	0	0
ÖK8	1	2	5	5	4	5	1	3	3	2	3	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			