

WILD PLANTS AS VEGETABLES

1	Course Title:	WILD PLANTS AS VEGETABLES
2	Course Code:	BAB5036
3	Type of Course:	Optional
4	Level of Course:	Second Cycle
5	Year of Study:	1
6	Semester:	2
7	ECTS Credits Allocated:	6.00
8	Theoretical (hour/week):	3.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. NURAY AKBUDAK
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	E-posta: nakbudak@uludag.edu.tr Telefon: 0 224 2941486 Adres: Bursa Uludağ Üniversitesi, Ziraat Fakültesi, Bahçe Bitkileri Bölümü, Görükle Kampüsü, 16059 Nilüfer, Bursa
17	Website:	
18	Objective of the Course:	Many herbaceous plants are used as vegetables or flavors in different regions of our country. These plants, which have an increasing importance in terms of healthy and natural nutrition, are offered to consumers in cities and sold under different names. The main purpose of this course is to determine the characteristics of these plants, to cultivate them, to determine the cultivation techniques and to evaluate the evaluation methods.
19	Contribution of the Course to Professional Development:	Information is given about the conditions and cultivation of different plants, which have been used widely in recent years, as vegetables.
20	Learning Outcomes:	
	1	To have information about renewable plants
	2	Recognize plants with different names in different regions
	3	To learn ecologically desirable plants
	4	To learn the techniques of cultivation of these rare plants
	5	to learn the propagation of these rare plants
	6	to have knowledge about the consumption patterns of local plants
	7	To have knowledge about the economic values ??of local plants
	8	
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice

1	Consumption and evaluation of herbaceous plants used as vegetables	
2	Herbaceous plants used as vegetables in our country according to regions	
3	Polygonum cognatum	
4	Rumex türleri	
5	Malva sylvestris L.	
6	Cnicus benedictus	
7	Rheum ribes	
8	Midterm	
9	Urtica dioica	
10	Lavandula stoechas	
11	Cichorium intybus	
12	Papaver rhoeas	
13	Trachystemon orientalis	
14	Borago officinalis	
22	Textbooks, References and/or Other Materials:	İnaltong , T. 2008. Mutfaktaki Yaban (Anadolu'nun yenen otları),YKY Yayınları, 296
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBER
		WEIGHT
Midterm Exam		0
Quiz		0
Home work-project		0
Final Exam		1
Total		1
Contribution of Term (Year) Learning Activities to Success Grade		0.00
Contribution of Final Exam to Success Grade		100.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		There is one final exam in the course.
24	ECTS / WORK LOAD TABLE	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	3.00	42.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	3.00	42.00
Homeworks	4	10.00	40.00
Projects	1	8.00	8.00
Field Studies	14	3.00	42.00
Midterm exams	0	0.00	0.00
Others	10	1.00	10.00
Final Exams	1	2.00	2.00
Total Work Load			186.00
Total work load/ 30 hr			6.20
ECTS Credit of the Course			6.00

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	5	1	1	1	1	1	1	5	1	1	0	0	0	0	0	0
ÖK2	1	1	1	1	1	1	3	4	1	1	0	0	0	0	0	0
ÖK3	1	1	2	1	1	1	1	4	1	1	0	0	0	0	0	0
ÖK4	1	1	2	1	1	1	1	4	1	1	0	0	0	0	0	0
ÖK5	1	1	2	1	1	1	1	4	1	1	0	0	0	0	0	0
ÖK6	1	1	1	1	1	1	1	4	1	1	0	0	0	0	0	0
ÖK7	1	3	2	2	1	1	3	1	1	1	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							