

# GENERAL CHEMISTRY

1	Course Title:	GENERAL CHEMISTRY	
2	Course Code:	GIDZ105	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	1	
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:	none	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. ÇİĞDEM GÜCEYÜ	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	Öğr. Gör. Çiğdem GÜCEYÜ 0224 2942890 cguceyu@uludag.edu.tr Teknik Bilimler Meslek Yüksekokulu Gıda İşleme Bölümü /Gıda Teknolojisi Programı	
17	Website:		
18	Objective of the Course:	To teach chemistry concepts, the basic laws of chemistry, chemical calculations and explain the theory.	
19	Contribution of the Course to Professional Development:	Learning basic chemistry concepts	
20	Learning Outcomes:		
		1	Be able to understand the importance and definition of chemistry,
		2	There will be information about the structure of chemical substances that may be encountered in food enterprises,
		3	Of chemical substances used in business, they have knowledge in the preparation of the solution,
		4	In the context of industrial applications gain problem-solving skills.
		5	Using theoretical and experimental methods to produce reliable products by removing the risks that may occur after food production.
		6	To gain life-long learning skills to monitor developments in chemistry subjects.
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	

1	Definition of kim and related topics. structure and properties of matter. Element, compound, mixture, definition and properties.	
2	Measurement and measurement units. Atomic structure and atomic theories.	
3	Periodic table and its properties. Chemical event. Nomenclature of compounds.	
4	The concept of mole. Basic chemistry laws. Finding formulas	
5	Chemical equations. Gases and important gas laws.	
6	Solutions and properties. Solubility and factors affecting solubility.	
7	Solution types (% solutions, Molarity, normality)	
8	Solution types (Molality, ppm solutions). Acids and bases. The concept of pHve pOH.	
9	Course recitation and midterm exam	
10	Organic chemistry. Structure and basic properties of hydrocarbons	
11	Alkanes, alkyl groups, alkenes, nomenclature, properties and methods of obtaining	
12	Alkynes, aromatic hydrocarbons, their nomenclature, properties and methods of obtaining	
13	Alcohols, ethers, aldehydes and ketones, their nomenclature, properties and methods of obtaining	
14	Organic acids, esters, amines, nomenclature, properties and methods of obtaining	
22	Textbooks, References and/or Other Materials:	<ul style="list-style-type: none"> <li>• C.E. MORTİMER, ( Çeviren: Prof.Dr. Turhan Altınata), Modern Üniversite Kimyası, Çağlayan basımevi, İstanbul, (2004)</li> <li>• Petrucci,Harwood, (Çeviren: Tahsin Uyar), Genel Kimya I ve II Prensipler ve modern uygulamalar, Palme yayıncılık, yayın No: 109, Ankara, (1994).</li> <li>• Prof.Dr.Cemil Şenar, Temel Kimya, Hacettepe Üniversitesi, Hacettepe Üniversitesi yayınları, Ankara, (1976).</li> <li>• Prof.Dr.Doğan SÜMENGEN. Organik Kimya Cilt I. Matbaa Teknisyenleri Basımevi, İstanbul,1990.</li> <li>• Prof.Dr.Doğan SÜMENGEN. Organik Kimya Cilt II. Hakan Ofset, İstanbul, 1986</li> <li>• Ömer BAYIN, Çözümleriyle Kimya Problemleri.Ankara.1964</li> <li>• Chang,R.,Goldsby, K.A. 2014. Genel Kimya. Çeviri Editörleri:R.İnam, S.Aksoy. Palme Yayıncılık. İstanbul.</li> <li>• Wertheim,J., Oxlade,C.,Stockley, C.2013. Şekilli Kimya Sözlüğü.Çeviri:Z.Gürsoy.TÜBİTAK Popüler Bilim Kitapları 352. Ankara.</li> <li>• Sayısal 2 Modern Fen, Yıldırım Yayınları, Ankara</li> <li>• ÖSS Kimya, Güvender Yayınları, Temmuz, 2000</li> <li>• ÖSS Kimya, Güvender Yayınları, Kasım, 2006</li> </ul>
23	Assesment	
<b>TERM LEARNING ACTIVITIES</b>		<b>NUMBE R</b>
Midterm Exam		40.00

Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade	40.00	
Contribution of Final Exam to Success Grade	60.00	
Total	100.00	
Measurement and Evaluation Techniques Used in the Course	Measurement and evaluation is carried out according to the principles of Bursa Uludağ University Associate and Education Regulation.	
<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	1.00	14.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	24.00	24.00
Others	0	0.00	0.00
Final Exams	1	24.00	24.00
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	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	3	0	1	1	1	0	0	0	0	1	0	0	0	0	0	0
ÖK2	3	3	3	1	0	0	0	0	0	1	4	0	0	0	0	0
ÖK3	3	3	0	1	1	0	0	0	0	1	4	0	0	0	0	0
ÖK4	4	0	0	0	3	0	5	0	0	1	3	0	0	0	0	0
ÖK5	4	4	4	1	4	0	5	0	0	1	3	3	4	0	0	0
ÖK6	5	3	3	1	3	1	0	5	0	1	0	0	0	0	0	0
<b>LO: Learning Objectives PQ: Program Qualifications</b>																
<b>Contribution Level:</b>	<b>1 very low</b>			<b>2 low</b>			<b>3 Medium</b>			<b>4 High</b>			<b>5 Very High</b>			