|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ABU_KKK_01-15.jpg** | | | | | | **ECTS Course Description Form** | | | | | | | | | | | | | | | | | | |
| **PART I (Senate Approval)** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Offering School** | *Tourism Faculty* | | | | | | | | | | | | | | | | | | | | | | | |
| **Offering Department** | **Gastronomy and Culinary Art** | | | | | | | | | | | | | | | | | | | | | | | |
| **Program(s) Offered to** | **Gastronomy and Culinary Art** | | | | | | | | | | | | | *Must* | | | | | | | | | | |
|  | | | | | | | | | | | | |  | | | | | | | | | | |
|  | | | | | | | | | | | | |  | | | | | | | | | | |
| **Course Code** | *GAST 200* | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Summer Work Integrated Learning I* | | | | | | | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Practical Work* | | | | | | | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture: 1** | | | | | | **Laboratory:** | | | | **Recitation:** | | | **Practical:** | | | | **Studio:** | | **Other:** | | | | |
| **ECTS Credit** | *5* | | | | | | | | | | | | | | | | | | | | | | | |
| **Grading Mode** | Successful/Unsuccessful | | | | | | | | | | | | | | | | | | | | | | | |
| **Pre-requisites** |  | | | | | | | | | | | | | | | | | | | | | | | |
| **Co-requisites** |  | | | | | | | | | | | | | | | | | | | | | | | |
| **Registration Restriction** |  | | | | | | | | | | | | | | | | | | | | | | | |
| **Educational Objective** | To improve industry experience of students with focus on managerial perspective working on a full-time basis, in a hotel, restaurant, resort, on a cruise ship or similar establishments. | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Description** | Students will complete 60 days in summer. Students will experience hospitality and tourism work environment at a hotel, a restaurant, a resort, a club, a theme park, an in-flight catering establishment, an institutional food service or on a cruise-line ship which provides them with real-life experiences. Interns are to be evaluated by an academic supervisor as well as the internship coordinator on a regular basis. | | | | | | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | | | Describe how managerial theories are reflected in real-life situations | | | | | | | | | | | | | | | | | | |
| **LO2** | | | | | Identify and analyze managerial approaches of the superiors in guiding their employees | | | | | | | | | | | | | | | | | | |
| **LO3** | | | | | Accomplish specific tasks assigned to them through their immediate supervisors/managers | | | | | | | | | | | | | | | | | | |
| **LO4** | | | | | Recognize the different expectations of guests and supervisors/managers | | | | | | | | | | | | | | | | | | |
| **LO5** | | | | | Find and propose potential solutions to various managerial problems experienced with guests, staff and purveyors | | | | | | | | | | | | | | | | | | |
| **LO6** | | | | | Apply persuasive communication skills when dealing with people within the work environment including guests | | | | | | | | | | | | | | | | | | |
| **n..** | | | | |  | | | | | | | | | | | | | | | | | | |
| **PART II (Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | **No.** | | | | | **Program Outcomes** | | | | | | | | | **LO1** | **LO2** | **LO3** | | **LO4** | | | **LO5** | **LO6** | |
| **PO1** | | | | | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | *X* |  |  | | *X* | | |  | *X* | |
| **PO2** | | | | | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | *X* |  | *X* | |  | | |  |  | |
| **PO3** | | | | | **Recognition** of the need for life-long learning and **ability** to access information, follow developments in science and technology, and continually reinvent oneself. | | | | | | | | |  |  | *X* | |  | | | *X* |  | |
| **PO4** | | | | | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. | | | | | | | | | *X* | *X* |  | |  | | |  |  | |
| **PO5** | | | | | **Awareness** of sectors and **ability** to prepare a business plan. | | | | | | | | |  |  |  | | *X* | | | *X* |  | |
| **PO6** | | | | | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | | | | | | | | | *X* |  |  | |  | | |  | *X* | |
| **Faculty Specific Outcomes** | **PO7** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO8** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO9** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO10** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO11** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO12** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **Discipline Specific Outcomes (program)** | **PO13** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO14** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO15** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO16** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO17** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PO18** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **Specialization Specific Outcomes** | **PO N….** | | | | |  | | | | | | | | |  |  |  | |  | | |  |  | |
| **PART III (Department Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | | | **Subjects** | | | **Week** | |  | | | | | | | **LO1** | **LO2** | **LO3** | | **LO4** | | | **LO5** | **LO6** | |
| **S1** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S2** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S3** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S4** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S5** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S6** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S7** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S8** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S9** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S10** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S11** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S12** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **S13** | | |  | |  | | | | | | |  |  |  | |  | | |  |  | |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | | **No.** | | **Type** | | | | | | | **Weight** | **Implementation Rule** | | | | **Make-Up Rule** | | | | | | | |
| **A1** | | **Exam** | | | | | | |  |  | | | |  | | | | | | | |
| **A2** | | **Quiz** | | | | | | |  |  | | | |  | | | | | | | |
| **A3** | | **Homework** | | | | | | |  |  | | | |  | | | | | | | |
| **A4** | | **Project & Presentation** | | | | | | |  |  | | | |  | | | | | | | |
| **A5** | | **Report** | | | | | | | *50%* | The report shows what students did in detail during 60 days internship period. The report must bu signed by HR manager, department manager/supervisor and student. If work details are not mentioned properly and there are some signs missing, student will get U | | | |  | | | | | | | |
| **A6** | | **Attendance/ Interaction** | | | | | | | *50%* | Student must work 5/6 days in a week during 60 days intership period. If student violate the rule of company will get U. | | | |  | | | | | | | |
| **A7** | | **Class/Lab./**  **Field Work** | | | | | | |  |  | | | |  | | | | | | | |
| **A8** | | **Other** | | | | | | |  |  | | | |  | | | | | | | |
| **TOTAL** | | | | | | | | | **100%** |  | | | |  | | | | | | | |
| **Evidence of Achievement of Learning Outcomes** | | |  | | | | | | | | | | | | | | | | | | | | | |
| **Method for Determining Letter Grade** | | | . | | | | | | | | | | | | | | | | | | | | | |
| **Teaching Methods, Student Work Load** | | | **No** | **Method** | | | | | | **Explanation** | | | | | | | | | | | **Hours** | | | |
| ***Time applied by instructor*** | | | | | | | | | | | | | | | | | | | | | |
| **1** | **Lecture** | | | | | |  | | | | | | | | | | | *14x2=28* | | | |
| **2** | **Interactive Lecture** | | | | | |  | | | | | | | | | | |  | | | |
| **3** | **Recitation** | | | | | |  | | | | | | | | | | |  | | | |
| **4** | **Laboratory** | | | | | |  | | | | | | | | | | |  | | | |
| **5** | **Practical** | | | | | |  | | | | | | | | | | |  | | | |
| **6** | **Field Work** | | | | | |  | | | | | | | | | | | *14x6=84* | | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | |  | | | | | | | | | | |  | | | |
| **8** | **Homework** | | | | | |  | | | | | | | | | | |  | | | |
| **9** | **Pre-class Learning of Course Material** | | | | | |  | | | | | | | | | | |  | | | |
| **10** | **Review of Course Material** | | | | | |  | | | | | | | | | | |  | | | |
| **11** | **Studio** | | | | | |  | | | | | | | | | | |  | | | |
| **12** | **Office Hour** | | | | | |  | | | | | | | | | | | *14x3=42* | | | |
| **TOTAL** | | | | | | | | | | | | | | | | | | *154* | | | |
| **IV. PART** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Instructor** | | **Name** | | | | | | |  | | | | | | | | | | | | | | |
| **E-mail** | | | | | | |  | | | | | | | | | | | | | | |
| **Phone Number** | | | | | | |  | | | | | | | | | | | | | | |
| **Office Number** | | | | | | |  | | | | | | | | | | | | | | |
| **Office Hours** | | | | | | | *TBA* | | | | | | | | | | | | | | |
| **Course Materials** | | **Mandatory** | | | | | | |  | | | | | | | | | | | | | | |
| **Recommended** | | | | | | |  | | | | | | | | | | | | | | |
| **Other** | | **Scholastic Honesty** | | | | | | | Any student with an academically misbehavior will be expelled from the course. Details are explained in the Article 25 of Antalya International University Directive Regarding Associate and Undergraduate Degree Programs. Penalties range from failure of the assignment/test to expulsion from the university. Again, the instructor will seek for the maximum possible penalty for any violations in this matter. | | | | | | | | | | | | | | |
| **Students with Disabilities** | | | | | | |  | | | | | | | | | | | | | | |
| **Safety Issues** | | | | | | |  | | | | | | | | | | | | | | |
| **Flexibility** | | | | | | | The instructor reserves the right to change any aspect of the course in response to the needs of the class. | | | | | | | | | | | | | | |