Offering Department Int Program(s) Offered to Int Course Code IA Course Name Int Language of Instruction En	terior Archite terior Archite AED 3001 terior Design	ecture and Envecture and Env	ironmental Design									
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Program(s) Offered to Int Course Code IA Course Name Int Language of Instruction En	terior Archite AED 3001 terior Design	ecture and Env			Antalya Bilim University-School of Fine Arts and Architecture							
Course Code IA Course Name Int Language of Instruction En	AED 3001 terior Design		Interior Architecture and Environmental Design									
Course Name Int Language of Instruction En	terior Design	Studio V	Interior Architecture and Environmental Design Must IAED 3001									
Language of Instruction En		Interior Design Studio V										
Type of Course Th	English											
J I · · · · · · · · · · · · · · · · · ·	Theory and Practical											
	Undergraduate											
P	ecture: 4 Laboratory: Recitation: Practical: 4 Studio: BB-34 Other:											
ECTS CICAL	10 Letter Grade											
	IAED 2002 Interior Design Studio IV and IAED 1102 Technical Drawing II											
Co-requisites IA	AED 3002 Into	erior Design S	tudio VI									
Registration Restriction Stu	udents did no	ot take the IAE	D 2002 and success can not take this course									
			nderstand aspects of Interior Architecture in relation and technique, permanence and/or ephemeral.	with: function	and use, conter	kt and environn	nent, ergonomic	es and				
Course Description ph	The theme of this studio course is to focus on food culture and dining spaces. Within this content, students are expected to understand the conceptual, physical and psychological aspects of space in relation with the main theme. Also developing strategies about necessary spatial requirements of space, building technology and environmental and human factors are in consideration.											
LC	LO1 Develop design solutions that comply with universal design principles											
LC	Understand effects of social, cultural and physical contexts to design											
Learning Outcomes Lo	03	Select and apply materials and products regarding to their ergonomics and safety features										
LC	04	Determine kitchen and toilet capacity according to the number of users										
LC	05	Determine cir	culation schemes appropriate to the actions of empl	oyees and custo	omers							
			PART II (Faculty Board Appro	oval)								
			Program Outcomes	LO1	LO2	LO3	LO4	LO5				
PC	01	Turkish and En	-									
PC	02	disciplinary tear										
Basic Outcomes (University-wide)	03		The need for life-long learning and ability to access llow developments in science and technology, and vent oneself.									
PC	114		project management, risk management, innovation and ment, entrepreneurship, and sustainable development.									
PC			sectors and ability to prepare a business plan.									
PC			g of professional and ethical responsibility and ethical behavior.									
PC	07		y of conceptualizing, applying, analyzing, nd evaluating information effectively (Critical									
PC	118	Produce innov (Creativeness)	vative ideas and products with creativity									
PC			y of leadership, entrepreneurship and self- lls (Leadership and Entrepreneurship).		_							
Faculty Specific PC	O10		e ethical values and principles; behave in th these in professional and social life (Ethical									
PC	011		efine and reach the information that they need; use ffectively and share it with others (Information									
PC	012	while learning with others us	ion effectively and communication technologies , and can share their knowledge and experience ing technology and visual means (Information and on Technology Literacy).									
PC	013		ct: To have a global perspective and consider l, economic, and ecological contexts in all areas of									

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	PO14	Collaboration that the field	:: To have the ability to collaborate with disciplines interacts with.	5				
	PO15	1	etice and Professionalism: To understand the occesses, and responsibilities that define the value on to society.	f				
	PO16	cultural dime	ered Design: To integrate physical, social, and nsions of the built environment, considering human id behavior in the design process through analysis.	1				
	PO17	_	ss: To creatively solve a design problem using all design process.					
	PO18		on: To have the ability to express and present ideas effectively through verbal, written, and visual	S				
	PO19		ave knowledge of the history of the profession and decisions sensitive to cultural heritage and					
Discipline Specific Outcomes (program)	PO20		ents and Principles: To be proficient in adopting ints and principles in design approaches.					
	PO21		lor: To apply principles and theories related to light erms of environmental impact and human comfort	t				
	PO22	assembly, and materials, and	Materials: To have knowledge of production, d maintenance requirements of interior fixtures, d accessories, and to gain the ability to make d applications based on aesthetic, ergonomic, st criteria.					
	PO23	principles rela including aco	al Systems and Human Comfort: To apply ated to environmental impact and human comfort, ustics, thermal comfort, indoor air quality, tems, and waste management.					
	PO24	between inter	Building/Structure: To understand the relationship ior construction and its connection to basic truction and systems.					
	PO25	regulations, a including sustaccessibility,	nd Guidelines: To be proficient in applying laws, nd standards related to professional practice, tainability, fire safety, construction, materials, intellectual and industrial property rights, and them into the design process.					
			PART III (Department Board Ap	proval)				
	Subject	Week	Subject Explanation	LO1	LO2	LO3	LO4	LO5
	S1	1	Course introduction The syllabus will be explained. Student Presentations & Critiques					
Course Subjects, Contribution of Course	S2	2	Student Presentations & Critiques Technical Trip					
	S3	3	Critiques on First Design Proposal (plans&3d) Critiques on Plans&3d model					
	S4	4	Critiques on Plans&3d model - Critiques on the Structural proposal of the mezzanine (plan +3d)					
	S5	5	Sketch Exam-1 Critiques on Plans & Sections &3d model					
	S6	6	Critiques on plans, sections and 3D Critiques on Ceiling plans for both floor (1/50)					
Subjects to Learning Outcomes, and Methods	S7	7	Sketch Exam-2 General Critiques before midterm					
for Assessing Learning of	S8	8	Midterm jury	+				
Course Subjects				1				

Course Subjects			I						
Salas dayeed	S9	9	Critiques on 1/20 partial Plans & Sections &3d model (bar area) Critiques on 1/20 partial Plans & 2 cross Sections &3d model (disabled wc area)						
	S10	10	Critiques on 1/20 partial Plans & 1 Section (staircase) w/ 1/1 point details Sketch Exam-3						
	S11	11	Critiques on kitchen layout Critiques on 1/50 façade drawing and 1/50 frontyard plan and 3d						
	S12	12	Critiques on material board Critiques on rendered plans General Poster Design and presentation of the project						
	S13	13	Pre Final						
	S14	14	General critiques on improved drawings and visuals Critiques on 1/5 and 1/1 detail drawings						
	S15	15	General Critiques and Q/A						
	No	Type		Weight	Implemen	tation Rule	Make-	U p Rule	
	A1	Digital Portfolio			It covers the criterion to observe the performance of the learners up to this process and prepare them for the final jury.		If the student provides an acceptable official document in accordance with the school regulation, a remedial examination will be made.		
	A2	Sketch Exan	1	15%	observe the performance of the learners up to this process and prepare them for the final jury.		If the student provides an acceptable official document in accordance with the school regulation, a remedial examination will be made.		
Assessment Methods, Weight in Course Grade, Implementation and Make- Up Rules	A3	Midterm Jui	ry	15%	It covers the criterion to observe the performance of the learners up to this process and prepare them for the final jury.		acceptable off in accordance school regulat	the student provides an ceptable official document accordance with the hool regulation, a remedial amination will be made.	
	A4	Pre-Final Ju	ry	10%	It covers the criterion to observe the performance of the learners up to this process and prepare them for the final jury.		acceptable off in accordance school regulat	the student provides an ceptable official document accordance with the hool regulation, a remedial amination will be made.	
	A5	Final Jury		50%	It is the project that the learner has prepared in accordance with the criticisms he has received in the jokes and intermediate journals throughout the period.		icial document with the ion, a remedial		
	TOTAL	1			l		ı	100%	
Evidence of Achievement of Learning Outcomes	Students will de	emonstrate learn	ing outcomes through weekly homework, in-class assignr	ments, Midterm e	exams and Final	exam.			
	Upon successfu criteria.	ll completion of	all assessment methods, the total scores will be averaged	and converted in	to a final letter g	rade using the fo	llowing percenta	ges and grading	
Method for Determining Letter Grade	ASSESSMENT METHOD EFFECT ON GRADI			GRADE	MARKS	GRADE	MARKS		
	Digital Portfolio		10%		A +	-	C+	60-64	
	Sketch Exam		15%		A	95-100	С	55-59	
	Midterm Jury		15%		A-	85-94	C- D+	50-54	
	Pre-Final Jury Final Jury		10%		B+ B	80-84 75-79	D+ D	45-49 40-44	
	rmai	odiy	30%	l	В-	65-74	F	0-39	
	No Method					nation	1	Hours	
	Öğretim elemanı tarafından uygulanan süre							•	
	1	Course Teac	hing Hours	Lecturing and practicing on whiteboard. Sample questions and answers to strengthen learning. In-class assignments. Exams.				11x8=88 hr	
	Time expected to be allocated by student								

İ		1		Supervised practical experience in a student's field of	1		
	2	Assignment/	Project Developments(s)	study that provides the student the opportunity to	16x5=80 hr		
	3	Sketch Exan	18		1x4=4 hr		
Teaching Methods, Student Work Load	4	Midterm Jui	ry Preparation	Solution to given graphical problem is prepared at home.	1x16=16 hr		
	5	Midterm Jui	у	Weekly works after and before class.	1x8=8 hr		
	6	Pre Final Pr	oject Preparation		1x18=18 hr		
	7	Pre Final Ju	ry		1x4= 4 hr		
8 Final Projec			t Preparation	Review of the subjects before each class and exams order to prepare.	1x24=24 hr		
	9	Final Jury			1x8= 8 hr		
	TOTAL				250 hours		
			IV. PART				
	Na	me	Asst. Prof. Dr. Enes Can KILIÇ Lec. Dr. Melda YILDIZ				
Instructor	E-mail		<u>enes.kilic@antalya.edu.tr</u> <u>melda.terlemez@antalya.edu.tr</u>				
	Phone Number		242 245 00 00				
	Office Number Office Hours						
	Mand	latory					
Course Materials	Recomi	nended	1. Successful Restaurant Design by Regina S. Baraban, Joseph F. Durocher, John Wiley & Sons, 2010. 2. Building Construction Illustrated by Francis D. K. Ching, John Wiley & Sons; 5th edition, 2014 3. Detail in Contemporary Bar and Restaurant Design by Drew Plunkett, Olga Reid, Laurence King Publishing, 2013. 4. Designing Interiors, Kimler and Kimler, Foth Worth: Hardcourt Brace Jovanovich College Publishers, 1992. 5. Design and Equipment for Restaurants and Foodservice: A Management View, by Costas Katsigris, Chris Thomas, John Wiley & Sons, 2008. Environmental Psychology for Design by Dak Kopec 6. Dinner Time, New Restaurant Interior Design edt. by Shaoqiang W., 2019 7. Design and Layout of Food Service Facilities, Birchfield.J.C., 2007 8. Kitchen Planning, Beamish J., Parrott K., Emmel J., Peterson M., 2013 9. Masters Interior Design 5: Restaurant Cafe, Jtart, 2013				
	Scholastic Ho	onesty	Violations of scholastic honesty include, but are not limited to cheating, plagiarizing, fabricating information or citations, facilitating acts of dishonesty by others, having unauthorized possession of examinations, submitting work of another person or work previously used without informing the instructor, or tampering with the academic work of other students. Any for of scholastic dishonesty is a serious academic violation and will result in a disciplinary action.				
Other	Students with	Disabilities	Reasonable accommodations will be made for students with verifiable disabilities.				
	Safety Issues		Security is provided by the Rectorate's occupational health and safety specialist.				
	Flexibility		Circumstances may arise during the course that prevents the instructor from fulfilling each and every component of this syllabus; therefore, the syllabus is subject to change. Students will be notified prior to any changes.				
Form NouÜV FR 0010 Vou	n Taribi.02 OF	2010 Doğ Na	l				

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