

**School of Fine Arts Design and Architecture / Architecture**  
**2023 - 2024 Academic Year**  
**INTERNSHIP I**  
**Syllabus**

| <b>Course Description</b>   |  |                                |                         |                           |             |
|---|--|--------------------------------|-------------------------|---------------------------|-------------|
| <b>Name</b>   | <b>Code</b>  | <b>Semester</b>                | <b>T+A Hour</b>         | <b>Credit</b>             | <b>ECTS</b> |
| INTERNSHIP I  | MIM2241140   | Spring Semester                | 0+0                     | 0                         | 4           |
| <b>Prerequisites Courses</b>  |  |                                |                         |                           |             |
| <b>Recommended Elective Courses</b>   |  |                                |                         |                           |             |
| <b>Language of Instruction</b>  | Turkish  |                                |                         |                           |             |
| <b>Course Level</b>   | First Cycle (Bachelor's Degree)  |                                |                         |                           |             |
| <b>Course Type</b>  | Practice   |                                |                         |                           |             |
| <b>Course Coordinator</b>   | Assist.Prof. Tahir AKKOYUNLU   |                                |                         |                           |             |
| <b>Name of Lecturer(s)</b>  | Assist.Prof. Tahir AKKOYUNLU   |                                |                         |                           |             |
| <b>Assistant(s)</b>   | Asst. Prof. Dr. Tahir Akkoyunlu  |                                |                         |                           |             |
| <b>Aim</b>  | The aim of the gastronomy internship course is to provide students with practical experience in a real kitchen environment, imparting skills in kitchen operations, hygiene standards, and creative culinary preparation |                                |                         |                           |             |
| <b>Course Content</b>   | This course contains; .  |                                |                         |                           |             |
| <b>Course Learning Outcomes</b>   |  |                                | <b>Teaching Methods</b> | <b>Assessment Methods</b> |             |
| The intern applies fundamental information about kitchen hygiene and safety standards                                 |  |                                | 14, 6                   | H                         |             |
| The intern explains the functioning of the kitchen, the processes of food preparation, and the use of ingredients.    |  |                                | 14, 6                   |                           |             |
| The intern effectively applies acquired knowledge in a real-world kitchen environment.                                |  |                                | 14, 6                   |                           |             |
| The intern develops solutions for problems encountered during kitchen operations                                      |  |                                | 14, 6                   |                           |             |
| The intern creates creative and innovative recipes.   |  |                                | 14, 6                   |                           |             |
| The intern assesses their professional development using the experiences and feedback acquired during the internship. |  |                                | 14, 6                   |                           |             |
| <b>Teaching Methods</b>   | 14: Self Study Method, 6: Experiential Learning  |                                |                         |                           |             |
| <b>Assessment Methods</b>   | H: Performance Task  |                                |                         |                           |             |
| <b>Lecture Schedule</b>   |  |                                |                         |                           |             |
| <b>Sequence</b>   | <b>Topics</b>  | <b>Preliminary Preparation</b> |                         |                           |             |
|   |  |                                |                         |                           |             |
| <b>Evaluation Methods</b>   |  |                                | <b>Weight(%)</b>        |                           |             |
| Midterm Exam  |  |                                | 50                      |                           |             |
| General Exam  |  |                                | 50                      |                           |             |
| <b>Resources</b>  |  |                                |                         |                           |             |
|   |  |                                |                         |                           |             |