Course Syllabus

Code - Course Title	**STJ106 - Internship**
Course Type	II. SEMESTER
Laboratory + Practice	0+5
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. GÖKHAN ŞALLI

Mode of Delivery	Face to face
Prerequisites	There are no prerequisites.
Courses Recomended	Basic Kitchen Techniques
Recommended Resources	None
Work Placement	Internship

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Internship Management Bureaucratic Procedures Between the Institution and the School	
Week - 2		Workplace Orientation	
Week - 3		Conducting a Basic Level Study in the Field	
Week - 4		Taking Responsibility as a Team Member for Solving Complex and Unforeseen Problems Encountered in Practices Related to the Field	
Week - 5		Evaluation of Basic Level Knowledge and Skills Acquired in the Field	
Week - 6		Establishing the Relationship between the Lessons Taken	
Week - 7		Problems Encountered in Applications	
Week - 8		Using Information and Communication Technologies together with the Computer Skills Required by the Field	
Week - 9		Being able to follow the information in the field of foreign language use	
Week - 10		Ability to Communicate with Colleagues	
Week - 11		Examining the Internship Directive	
Week - 12		Reviewing the Internship Practices Form	
Week - 13		Examining Other Documents Related to Internship	
Week - 14		Examining Internship Dates	

Learning Outcomes

#	Learning Outcome
1	He/she will make the application of the subjects learned in the lessons.
2	Will adapt to working life.
3	Will use sectoral tools suitable for his/her field.
4	Will bring solutions to problems in business processes.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.