Course Syllabus

Code - Course Title	**AŞÇ207U -**
Course Type	III. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	LECTURER ŞAFAK YÜKSEL VURAL

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Günay Aktaş, S. (2016). Gıda Coğrafyası. Eskişehir: Anadolu Üniversitesi Yayınları
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Basic concepts; Nutrients, Natural and Human Environmental Conditions Affecting Agriculture	
Week - 2		Agricultural History, Major Types of Crop Production and Animal Husbandry.	
Week - 3		Cereals	
Week - 4		Legumes.	
Week - 5		Vegetables	
Week - 6		Fruits	
Week - 7		Foods from Land Animals.	
Week - 8		Land Animal Breeding for Food Production.	
Week - 9		Foods from Land Animals in Turkey, Food Production and Distribution	
Week - 10		Geography of Aquaculture Based Food Products	
Week - 11		Aquaculture based foods, places and their importance in feeding, distribution in the World.	
Week - 12		Geography of food products based on Aquaculture in Turkey.	
Week - 13		Spices I.	
Week - 14		Spices II	

Learning Outcomes

#	Learning Outcome
1	Explain the place and importance of food in food
2	Summarize the importance of soils
3	Will be able to discuss the factors affecting agriculture
4	Will be able to illustrate plant and animal production types

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.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**