

BACHELOR'S DEGREE COURSE DETAILS

Course Title: Design Practices			Code : USD XXX			Program : Gastronomy and Culinary Arts		
Education and Teaching Methods							Credits	
Lecture	Applicationa.	Lab.	Project/Field Study	Homework	Other	Total	Credit	ECTS
2	0						2	3
Yarıyılı			Dili			Türkçe		
Course Type	Basic Scientific ☐		Scientific ☐		Technical Elective ☒		Sosyal Seçmeli ☐	
Course Objectives	Being in this course has basic knowledge of design, art, aesthetics, general appearance, this information is to prepare for gastronomy and culinary arts.							
Course Contents	1) Design Thinking 2) creative thinker 3) Design thinker							
Learning Outcomes and Competencies	1) Akarsu, B. (2018) "Yaratıcı Düşünme Sanatı", Cinius Yayınları, İstanbul 2) Instructor Lecture Notes and Course Equipment							
ASSESSMENT CRITERIA								
Theoretical Courses				Project Course and Graduation Study				
	If any, mark as (X)	Percent (%)		If any, mark as (X)	Percent (%)			
Midterm Exams	X	40	Midterm Exams					
Quizzes			Midterm Controls					
Homework			Term Paper					
Term Paper, Project Reports, etc.			Oral Examination					
Laboratory Work			Final Exam					
Final Exam	X	60	Other					
Other								
Week	Subject							
1	General Information About the General Content of the Course							
2	Basic concepts of design							
3	Design elements							
4	Basic Design Principles							
5	Basic Design Principles							
6	Basic Design Principles							
7	Basic Design Principles							
8	Positive Effects of Design Thinking on Design							
9	Definition of the concept of creativity							
10	The Relationship between the Creativity Process and Design							
11	Visual Thinking, Creativity and Design							
12	Visual Thinking, Creativity and Design							
13	Visual Thinking, Creativity and Design							
14	Visual Thinking, Creativity and Design							
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