



Course Syllabus
SAS 402 INDUSTRIAL PROJECT

COURSE	
School	School of Applied Sciences
Department	Hotel Management – Gastronomy and Culinary Arts
ECTS Credits	20
Course Schedule	Occasional meetings
Course Location	TBD
Pre-requisite & requirements	SAS 300
Co-requisite & requirements	SAS 400
INSTRUCTOR	
Name	TBD
E-mail	
Phone Number	
Office Number	
Office Hours	TBD
Research/Teaching Assistants	-

ACCEPTANCE OF SYLLABUS TERMS
Your enrollment in the course symbolizes your acceptance of the terms set forth in this syllabus. Circumstances may arise during the course that prevents the instructor from fulfilling each and every component of this syllabus. Therefore, your instructor reserves the right to amend the syllabus throughout the semester. Students will be notified prior to any changes.
ACADEMIC HONESTY
Students are assumed to abide by academic honesty. Actions against academic honesty include, but is not limited to cheating, attempting to cheat, plagiarizing, fabricating information or citations, facilitating acts of dishonesty by others, having unauthorized possession of examinations, submitting the work of another person, or tampering with the academic work of other students. Any form of action against academic honesty is a serious academic violation and will result in a disciplinary action and may result in student getting a zero (0) grade in the related assessment and failing the course.

MISSION STATEMENTS	
Mission of the Özyeğin University	Özyeğin University's mission is to create, share, and apply knowledge in the service of society. Our applied research agenda creates useful knowledge. We share our knowledge through our educational programs which transform the lives of our students. Application of this knowledge generates economic benefits to the society through start-up and spin-out companies, and through improved efficiency and productivity for existing companies.
Mission of the School of Applied Sciences	The School of Applied Sciences' mission is to cultivate efficient and internationally recognized hotel and/or culinary arts professionals who can establish their own businesses upon graduation or build their careers up to executive management positions with international hotel and/or restaurant chains.

COURSE ORGANIZATION	
Course Description	You can use " ECTS Course Catalog " page to view the course description, learning outcomes, prerequisite information, etc. in detail.

LEARNING OUTCOMES		
HOTEL MANAGEMENT B.Sc. Degree Program and Course Outcomes Matrix		
1	Demonstrate knowledge of general management concepts and their applications.	1
2	Seek, discover, compare and contrast relevant information for critical thinking, leading to effective decision making.	2
3	Generate solutions to problems, explain these solutions and prove their validity.	3
4	Recognize and appreciate cultural and individual and behavioral differences for a productive, multi-cultural, social and professional environment.	
5	Apply verbal and written communication skills as the basis of persuasive communication in the professional and academic world.	4
6	Effectively develop and utilize social and professional networks.	3
7	Constantly seek ways to develop personal and peer's potential.	3
8	Associate situational factors with the most appropriate leadership styles.	
9	Distinguish and interpret human feelings for better understanding of human behavior.	
10	Demonstrate knowledge of hotel industry concepts and their applications.	1, 2, 3, 4
11	Utilize appropriate techniques and tools to perform operational tasks and duties in the hospitality industry.	3
12	Perceive ethical thinking structures that affect social relations specific to hotel operations.	3
13	Integrate sustainable development in the hotel industry with the core of the general management strategy and transfer it to business processes.	3
14	Appreciate value for culture and fine arts on the basis of the hotel industry.	
15	Observe and analyze economic, social, legal and technological environmental dynamics in the hotel industry.	3
16	Develop an innovation-oriented entrepreneurial spirit focused on the hotel industry.	

COURSE LEARNING OUTCOMES	
1.	Formulate a potential issue or problem to improve operational performance
2.	Evaluate the issue or problem in hand with critical thinking and problem solving skills
3.	Develop potential solutions or alternative measures
4.	Create and present an insightful business report before the jury

COURSE MATERIALS	
Required Books	TBD
Recommended Books	Research Methods for Tourism and Leisure by A.J.VEAL
Other Materials	Appropriate materials will be identified subject to the individual topic chosen
Accessing Course Materials	Student research and from Instructor by OZU email and/or LMS

WEEKLY SUBJECTS (TENTATIVE)		
Week	Date	Subject
1		Internship in the related section of the specialized domain
2		Internship in the related section of the specialized domain
3		Internship in the related section of the specialized domain
4		Internship in the related section of the specialized domain
5		Internship in the related section of the specialized domain
6		Internship in the related section of the specialized domain Problem or subject development for the project
7		Internship in the related section of the specialized domain Problem or subject development for the project
8		Internship in the specialized domain/section. Project proposal to jury
9		Internship in the specialized domain/section. Project progression
10		Internship in the specialized domain/section. Project follow-up
11		Internship in the specialized domain/section. Project progression
12		Internship in the specialized domain/section. Project follow-up
13		Internship in the specialized domain/section. Project progression
14		Internship in the specialized domain/section. Project 1st Draft
15		Internship in the specialized domain/section. Project progression Management Shadowing
16		Internship in the specialized domain/section. Project Final draft Management shadowing
17		Internship in the specialized domain/section. Presentation prep. Management Shadowing
18		Internship in the specialized domain/section. Jury Presentation Management shadowing
<p>IMPORTANT REMARK: As the internship schedule is different for each student, the course schedule will be applied accordingly. Therefore, the schedule above shows a general flow of the course and the dates will be precised individually for each student.</p>		

ASSESSMENT METHODS, WEIGHTS AND RULES				
Type	Weight	Assessment Method	Implementation Rule	Makeup Rule
Project proposal	10%	Presentation Evaluation by the jury		n/a
Field work/ research/ report prep.	20%	Evaluation by the instructor		n/a
Report	40%	Evaluation by the instructor		n/a.
Presentation	30%	Presentation Evaluation by the jury		n/a.
Total	100%			

DETERMINING LETTER GRADE		
Letter Grade	Weighted Points	Range of Points
A	4.00	100,00 – 96,00
A -	3.70	95,99 – 91,00
B +	3.30	90,99 – 87,00
B	3.00	86,99 – 83,00
B -	2.70	82,99 – 78,00
C +	2.30	77,99 – 74,00
C	2.00	73,99 – 70,00
C -	1.70	69,99 – 65,00
D +	1.30	64,99 – 60,00
D	1.00	59,99 – 55,00
F	0.00	54,99 – 0,00

EXPECTED STUDENT SEMESTER WORKLOAD	
Activities Carried Out in The Presence of An Instructor	Total Hours in Semester
Lecture (including Discussion sessions)	
Recitation/Practice	30
Laboratory/Studio/Kitchen/Flight	
Field work	70
Activities Carried Out by The Learner Him/Herself	Total Hours in Semester
Working on Assignments	150
Pre-class Learning of Course Material	150
Review of the Course Material for Exam Preparation	
Other (research, review, project writing)	100
Overall Total Hours in Semester	500

OTHER RULES AND INFORMATION	
Health and Safety	Announced safety procedures must be strictly followed during any laboratory and similar work. Please refer to the safety guidelines posted in the laboratories. In case of emergencies, call 9911 (216 564 9911).
Accessibility	Reasonable accommodations will be provided for students with verifiable disabilities. Please inform your instructor if you need any assistance.
Academic and Technical Support	Students can get help from the Writing Center , Solution Center , Library and MyOzU in case they need academic and/or technical support with their classes.
Objections to Examination Results	Students who object to their exam results and cannot resolve their objections with the instructor of the course, may file a written petition for a review of their exam papers at their Dean's/Director's Office within five business days from the announcement of their exam results.
Unauthorized Recording/Sharing of Lectures	Recording/sharing of synchronous/asynchronous lectures or copying of lecture recordings are prohibited without the permission of the instructor. Actions such as unauthorized recording, giving the recording to someone else, taking it, using it or sharing it in physical or virtual media are prohibited and/or are offenses according to the relevant legislation. In such cases, legal procedures will be initiated in addition to starting disciplinary actions against those involved.
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.