

# GASTRONOMY AND CULINARY ARTS

1	Course Title:	GASTRONOMY AND CULINARY ARTS	
2	Course Code:	GMB5342	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	-	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Doç. Dr. BİGE İNCEDAYI	
15	Course Lecturers:	Doç. Dr. Bige İNCEDAYI	
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941504 Fax: 0224 2941402 e-posta: bige@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of the course is giving detailed information about gastronomy, art of food, international cuisines, kitchen management organization, cost control.	
19	Contribution of the Course to Professional Development:	The student will learn about world cuisines, food art, catering industry, menu planning, cost control.	
20	Learning Outcomes:		
		1	The student will be able to have an information about gastronomy and art of food.
		2	The student will be able to have knowledge about international and national cuisines.
		3	The student will be able to have an information about importance of menu planning in human nutrition
		4	The student will be able to have an information about management and cost control.
		5	The student will be able to make an academic presentation
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21	Course Content:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Definition of gastronomy		
2	Cooking techniques		
3	Turkish cuisine and its applications		

4	International cuisines and their applications	
5	Kitchen management	
6	Menu planning	
7	Automation systems used in foods and beverages	
8	Cost control of foods and beverages	
9	Hygiene and food safety	
10	Restaurant management and service of foods and beverages	
11	Physical design of foods	
12	Student presentations	
13	Student presentations	
14	Student presentations	

22	Textbooks, References and/or Other Materials:	Dittmer P.R. and Keefe J.D., 2009. Principles of Food, Beverage and Labor Cost Controls. Ninth Edition. Wiley, 633 p.  Bode, S., 2003. Successful Catering. Managing the
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	Ankara, 183 s.	3.00	42.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	Loft of the Kitchen. NY, 884 p.	3.00	42.00
Homeworks	1	30.00	30.00
Projects	Menu Planlama. Ekin Basım, Yayın, Dağıtım, Bursa, 404 s.	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	Detay Yayıncılık, Ankara, 220 s.	0.00	0.00
Others	1	35.00	35.00
Final Exams	Personel Hijyeni. Detay Yayıncılık, Ankara, 142 s.	30.00	30.00
Total Work Load			179.00
Total work load/ 30 hr	Et ve Balık Konserveleri Yapım Teknolojisi. Ege Meslek Yüksekokulu Yayın No: 21. İzmir. 32 s.		5.97
ECTS Credit of the Course			6.00

TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	1	50.00
Final Exam	1	50.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade		50.00
Contribution of Final Exam to Success Grade		50.00
Total		100.00

Measurement and Evaluation Techniques Used in the Course	Presentation quality and the level of participation in the lessons
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<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>
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<b>25</b>	<b>CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS</b>															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	5	2	3	2	3	2	2	2	2	0	0	0	0	0	0
ÖK2	5	5	2	3	2	3	2	2	2	2	0	0	0	0	0	0
ÖK3	5	5	2	3	2	3	2	2	2	2	0	0	0	0	0	0
ÖK4	5	5	2	3	2	2	5	2	2	5	0	0	0	0	0	0
ÖK5	4	4	2	5	2	5	2	2	5	2	0	0	0	0	0	0
<b>LO: Learning Objectives    PQ: Program Qualifications</b>																
<b>Contribution Level:</b>	<b>1 very low</b>		<b>2 low</b>		<b>3 Medium</b>		<b>4 High</b>		<b>5 Very High</b>							