

REGIONAL CUISINES

1	Course Title:	REGIONAL CUISINES
2	Course Code:	ASLZ207
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	5.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. ERDOĞAN BOZAN
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.
16	Contact information of the Course Coordinator:	Öğr.Gör. Erdoğan BOZAN Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63123) Fax: 0 224 881 32 18 e-mail: ebozan@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Preparation of culture dishes of local cuisine of these regions seeking to gain qualifications.
19	Contribution of the Course to Professional Development:	Knows agricultural products, animal products and food culture and can use the products with the mark of origin and origin in the regions in their menus in business life.
20	Learning Outcomes:	
	1	Can do research on the culinary culture of the Central Anatolian region
	2	Can do research on the cuisine of Eastern Anatolia
	3	Can do research on the culinary culture of the Southeastern Anatolia
	4	Can do research on the culinary culture of the Mediterranean Region
	5	Can do research on the culinary culture of the Aegean
	6	Can do research on the culinary culture of the Black Sea
	7	Can do research on the culinary culture of Marmara
	8	Appreciation of the thematic menus, prepare and provide the customer with local kitchens
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Central Anatolian Cuisine	Central Anatolian dishes
2	Central Anatolian Cuisine Recipes	Central Anatolian dishes

ÖK5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK6	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK7	4	4	0	5	5	5	5	4	4	4	4	4	4	4	4	4
ÖK8	5	5	5	4	4	4	4	4	4	3	4	4	4	4	4	4
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			