	REGIONAL CUISINES											
1	Course Title:	REGION	NAL CUISINES									
2	Course Code:	ASLZ20	7									
3	Type of Course:	Compuls	sory									
4	Level of Course:	Short Cy	rcle									
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 t	face									
14	Course Coordinator:	Öğr. Gör	: ERDOĞAN BOZAN									
15	Course Lecturers:	Meslek \ elemanla	/üksekokulları Yönetim Kurullarının görevlendirdiği öğretim arı.									
16	Contact information of the Course Coordinator:	Adres: U Tel: 0 (2:	ör. Erdoğan BOZAN UÜ. Harmancık Meslek Yüksekokulu (224) 294 26 92 (Dahili: 63123) Fax: 0 224 881 32 18 : 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:											
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:											
		Co	purse Content:									
Week	11111											
1	Central Anatolian Cuisine		Central Anatolian dishes									
2	2 Central Anatolian Cuisine Recipes Central Anatolian dishes											

	Footom Apotolio Bonion Cuicino	1								
3	Eastern Anatolia Region Cuisine		East Anatolian cuisine							
4	Eastern Anatolia Region Cuisine Rec	-	East Anatolian cuisine							
5	Southeastern Anatolian Cuisine		Southeast Anatolia dishes							
6	Southeastern Anatolia Cuisine Recip	es	Southeast Anatolia dishes							
7	Mediterranean Cuisine		Mediterranean food							
8	Mediterranean Cuisine		Mediterranean food							
9	Mediterranean Cuisine Recipes		Mediterranean food							
10	Aegean Cuisine		Aegean cuisine							
11	Aegean Cuisine Recipes		Aegean cuisine							
12	The Black Sea Region Cuisine		Black Sea food							
13	The Black Sea Region Cuisine Recip	es	Black Sea food							
14	Cuisine of Thrace		Thracian dishes							
22	Textbooks, References and/or Other Materials:		 Halıcı, Nevin. Akdeniz Bölgesi Yemekleri. Arı Basımevi Halıcı, Nevin. Ege Bölgesi Yemekleri. Ankara Güven Matbaası Halıcı, Nevin. Güneydoğu Anadolu Yemekleri. Arı Ofset Matbaacılık Halıcı, Nevin. Karadeniz Bölgesi Yemekleri. Gür-Ay Ofset Matbaacılık San. Gürsoy, Deniz. Kuzeyden Güneye Doğudan Batıya Yöresel Mutfağımız. Oğlak Yayınları 							
72	Accorment		N	5 (1 (1)	-					
Activit	es		Number	Duration (hour)	Load (hour)					
Theore Quiz	tical	1	15.00	2.00	28.00					
	als/Labs		14	2.00	28.00					
Self stu	ldy and preperation		60 ^{1.} 00	4.00	56.00					
Homew		11	0	0.00	0.00					
				0.00	0.00					
Confrib Field S	S oution of Term (Year) Learning Activitie tudies	es to	40.00 0	0.00	0.00					
			60100	12.00	12.00					
Others	Mu troନ ଡୋମୋସ Exam to Success Grade	e	1	12.00						
Final E	xams rement and Evaluation Techniques Us	1	1	14.00	14.00					
	rement and Evaluation Techniques Us Vork Load	sed in thel	weasurement and evalu	150.00						
	ork load/ 30 hr		Undergraduate Education	5 00						
ECTS (Credit of the Course				5.00					
25	CONTRIBUTION	OF LEAF	NING OUTCOMES	TO PROGRAM	IME					

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	5	5	5	5	3	5	5	4	4	4	4	4	4	4	4	4
ÖK2	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK3	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK4	4	4	4	4	4	5	5	4	4	4	4	4	4	4	4	4

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																
Contrib 1 very low ution Level:		2	2 low		3	Medi	um	4 High			5 Very High					