

GASTRONOMY AND TOURIST GUIDING

1	Course Title:	GASTRONOMY AND TOURIST GUIDING	
2	Course Code:		
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	4	
7	ECTS Credits Allocated:		
8	Theoretical (hour/week):		
9	Practice (hour/week):		
10	Laboratory (hour/week):		
11	Prerequisites:	none	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr.Gör. BETÜL DEMİR AKGÜL	
15	Course Lecturers:	Öğr. Gör. Betül DEMİR AKGÜL	
16	Contact information of the Course Coordinator:	Öğr. Gör. Betül DEMİR AKGÜL Tel: 0 224 757 6163 Mail: betuldemir@uludag.edu.tr İzmit Meslek Yüksekokulu	
17	Website:		
18	Objective of the Course:	In addition to knowing the food culture of the region or country visited, tourist guide candidates should The aim is to explain how the dishes are prepared and what kind of ingredients are used.	
19	Contribution of the Course to Professional Development:	Students will have information about domestic gastronomy tours and routes.	
20	Learning Outcomes:		
		1	Knows and applies the concepts, principles and theories in the field of Gastronomy and Culinary Arts.
		2	Defines, analyzes, synthesizes, interprets and evaluates information and data in the field of tourism and gastronomy in a professional sense.
		3	Gain information about gastronomy tour routes
		4	Understands the importance of guiding gastronomy tours
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Creating gastronomy tour routes in our country	Creating gastronomy tour routes in our country
2	Tourism as a Regional Development Tool	Creating gastronomy tour routes in our country
3	Transition from Mass Tourism to Alternative Tourism and Special Interest Tourism	Creating gastronomy tour routes in our country
4	Turizm türleri ve kalkınmaya etkileri	Creating gastronomy tour routes in our country
5	The Role of Culture in Tourism-Oriented Development	Creating gastronomy tour routes in our country
6	Culture and local culture in tourism-oriented development	Creating gastronomy tour routes in our country
7	Cultural assets used in tourism-oriented development	Creating gastronomy tour routes in our country
8	Historical development of gastronomy as a local cultural asset and its use for tourism purposes as a cultural asset	Creating gastronomy tour routes in our country
9	Definition and scope of Gastronomy Tourism	Creating gastronomy tour routes in our country
10	Gastronomy tourism development indicators	Creating gastronomy tour routes in our country
11	Coğrafi işaretler	Creating gastronomy tour routes in our country
12	Gastronomy tour routes	Creating gastronomy tour routes in our country
13	Gastronomy tour routes	Creating gastronomy tour routes in our country

Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	Materials. Paynçmır, 2016.	14	1.00	14.00
Practicals/Labs		14	2.00	28.00
SEMESTER LEARNING ACTIVITIES		NUMBER	WEIGHT	
Homeworks		0	0.00	0.00
Midterm Exam		1	1.00	1.00
Projects		0	0.00	0.00
Quiz		0	0.00	0.00
Field Studies		0	0.00	0.00
Home work project		0	0.00	0.00
Midterm exams		1	1.00	1.00
Final Exam		1	1.00	1.00
Others		0	0.00	0.00
Total		12	100.00	
Final Exams		1	1.00	1.00
Contribution of Term (Year) Learning Activities to			40.00	
Total Work Load				86.00
Total work load/30 hr				2.87
Contribution of Final Exam to Success Grade		60.00		
ECTS Credit of the Course				
Total				
Measurement and Evaluation Techniques Used in the Course		For the assessment and evaluation of the course, 1 midterm and 1 final exam are held. The effect of midterm exam on the raw success grade of the semester / year is 40% in total, and the effect of the semester / year-end exam on the raw success grade is 60%.		

24	ECTS / WORK LOAD TABLE
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25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	4	2	1	3	3	4	1	1	1	1	2	2	1	1	2

ÖK2	1	2	2	2	4	3	4	3	4	3	2	3	3	1	3	2
ÖK3	5	2	2	1	3	3	5	1	1	0	1	1	1	1	1	1
ÖK4	5	1	1	1	3	2	2	2	1	2	1	1	1	3	3	2
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			