

## 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. FATİH YILDIRIM	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	Öğr. Gör. Fatih YILDIRIM Adres: BUÜ Harmancık Meslek Yüksekokulu, Tel: Tel: 0 (224) 294 26 92 / Fax: 0 224 881 32 18 (Dahili:63103) E-mail:yildirimfatih@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:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Central Anatolian Cuisine	Central Anatolian dishes	
2	Central Anatolian Cuisine Recipes	Central Anatolian dishes	

3	Eastern Anatolia Region Cuisine	East Anatolian cuisine
4	Eastern Anatolia Region Cuisine Recipes	East Anatolian cuisine
5	Southeastern Anatolian Cuisine	Southeast Anatolia dishes
6	Southeastern Anatolia Cuisine Recipes	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 Recipes	Black Sea food
14	Cuisine of Thrace	Thracian dishes
22	Textbooks, References and/or Other Materials:	1. Halıcı, Nevin. Akdeniz Bölgesi Yemekleri. Arı Basımevi 2. Halıcı, Nevin. Ege Bölgesi Yemekleri. Ankara Güven Matbaası 3. Halıcı, Nevin. Güneydoğu Anadolu Yemekleri. Arı Ofset Matbaacılık 4. Halıcı, Nevin. Karadeniz Bölgesi Yemekleri. Gür-Ay Ofset Matbaacılık San. 5. Gürsoy, Deniz. Kuzeyden Güneye Doğudan Batıya Yöresel Mutfağımız. Oğlak Yayınları
23	Assesment	
<b>TERM LEARNING ACTIVITIES</b>		<b>NUMBER</b>
Midterm Exam		1
Quiz		1
Home work-project		0
Final Exam		1
Total		3
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principles of Bursa uludag University Associate and Undergraduate Education Regulation.
24	<b>ECTS / WORK LOAD TABLE</b>	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	4.00	56.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	12.00	12.00
Others	1	12.00	12.00
Final Exams	1	14.00	14.00
Total Work Load			150.00
Total work load/ 30 hr			5.00
ECTS Credit of the Course			5.00

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	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																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			