

TURKISH AND WORLD CUISINE CULTURE

1	Course Title:	TURKISH AND WORLD CUISINE CULTURE	
2	Course Code:	TOTS024	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	3	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
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:	By means of the world cuisine recipes ,to develop an understanding in cuisine culture , within this scope considering Turkish cuisine as atouristic product and developing new chanel for marketing	
19	Contribution of the Course to Professional Development:	By following the development of World Culinary Cultures, it can ensure that Turkish Cuisine is among the World Cuisine.	
20	Learning Outcomes:		
		1	To be able to Indicate the basic charecteristics of world cuisine
		2	To be able to create cuisine culture as a touristic product
		3	To enable Turkish cuisine to serve for tourism
		4	To enable the students to indicate that Turkish cuisine has Special recipes
		5	T o be able to exemplify the industrial cuisine applications
		6	To be able to indicate meal cooking specifications of a certain meals of main cuisines
		7	To be able to indicate meal service specifications of a certain meals of main cuisines
		8	To be able to indicate food preservation specifications of a certain meals of main cuisines
		9	
		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Definition of cuisine ,food and beverage,and cultural dimension and functions of food and beverage	Definition of cuisine ,food and beverage,and cultural dimension and functions of food and beverage		
2	Cuisine culture; Arabic,Persian Indian cuisines	Cuisine culture; Arabic,Persian Indian cuisines		
3	Cuisine culture; Chinese cuisine and Turkish cuisine	Cuisine culture; Chinese cuisine and Turkish cuisine		
4	Cuisine culture American Cuisine French Cuisine, English Cuisine	Cuisine culture American Cuisine French Cuisine, English Cuisine		
5	Central Asia –Ottoman and modern day cuisine	Central Asia –Ottoman and modern day cuisine		
6	Industrial cuisines , functions , missions and job definitions	Industrial cuisines , functions , missions and job definitions		
7	Parts of industrial cuisine	Parts of industrial cuisine		
8	Mid-term exam and course review	Observing shortcomings in applications		
9	Industrial cuisine applications	Industrial cuisine applications		
10	Drinks :Tea and coffee	Drinks :Tea and coffee		
11	Drinks : Wine	Drinks : Wine		
12	Drinks : Wine Cuisine –Nutrition Hygiene	Drinks : Wine Cuisine –Nutrition Hygiene		
13	HACCP applications	HACCP applications		
14	Marketing Turkish Cuisine	Marketing Turkish Cuisine		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	1.00	14.00
Practicals/Labs		14	2.00	28.00
Self study and preperation		14	2.00	28.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	10.00	10.00
Others		0	0.00	0.00
Final Exams		1	12.00	12.00
Home work-project		0	0.00	0.00
Total Work Load				92.00
Total work load/ 30 hr		2	100.00	3.07
ECTS Credit of the Course				3.00
Success Grade				
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	ECTS / WORK LOAD TABLE			

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	5	5	3	5	4	5	5	4	5	5	5	5
ÖK2	4	4	5	5	5	5	5	4	3	4	4	4	4	5	5	5
ÖK3	5	5	5	5	5	5	4	4	4	4	4	4	3	3	3	3
ÖK4	5	5	5	5	5	5	5	5	5	5	5	4	4	4	4	4
ÖK5	5	5	5	5	5	5	5	5	1	5	5	5	5	4	4	4
ÖK6	5	5	5	5	5	5	5	5	5	5	5	4	5	5	5	5
ÖK7	3	3	3	3	3	3	4	4	4	5	5	5	5	5	5	5
ÖK8	3	3	3	3	2	3	3	5	4	5	5	4	5	5	5	5
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				