

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. BİLGE GÖKIRMAK	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	gbilge@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:		
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	To 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
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		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	
7	Parts of industrial cuisine	
8	Mid-term exam and course review	
9	Industrial cuisine applications	Industrial cuisine applications
10	Drinks :Tea and coffee	
11	Drinks : Wine	
12	Drinks : Wine Cuisine –Nutrition Hygiene	Drinks : Wine Cuisine –Nutrition Hygiene
13	HACCP applications	HACCP applications
14	Marketing Turkish Cuisine	

22	Textbooks, References and/or Other Materials:	Maviş, Fermani (2003), Endüstriyel Yiyecek Üretimi, Detaya Yayıncılık. Gökdemir, Ayhan (2005), Mutfak Hizmetleri Yönetimi, Detay yayıncılık.
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
SEMI-LEARNING ACTIVITIES	NUMBE	WEIGHT	5.00
Homeworks	0	0.00	0.00
Midterm Exam	1	0.00	0.00
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	8.00	8.00
Final Exam	1	0.00	0.00
Others	0	0.00	0.00
Total	2	10.00	10.00
Final Exams	1	10.00	10.00
Contribution of Term (Year) Learning Activities to	40.00		
Total Work Load			90.00
Total work load/30 hr			3.00
Contribution of Final Exam to Success Grade	60.00		
ECTS Credit of the Course			3.00
Total		100.00	

Measurement and Evaluation Techniques Used in the Course

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	1	1	1	1	2	1	1	0	1	0	0	4	0	0	0	0
ÖK2	1	1	1	1	1	1	1	0	1	0	0	4	0	0	0	0

ÖK3	2	2	1	1	1	1	1	0	1	0	0	4	0	0	0	0
ÖK4	1	2	1	1	1	1	1	0	1	0	0	4	0	0	0	0
ÖK5	1	1	1	1	1	1	1	0	1	0	0	4	0	0	0	0
ÖK6	1	1	1	1	1	1	1	0	1	0	0	4	0	0	0	0
ÖK7	1	1	1	1	1	1	1	0	1	0	0	4	0	0	0	0
ÖK8	1	1	1	1	1	1	1	0	1	0	0	4	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium			4 High			5 Very High					