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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Gastronomy History** | AS220117 | I | 2+0 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Field Elective |
| Course Coordinator |   |
| Instructor | Hafize Ozbudun |
| Course Assistants |  |
| The aim of lesson | It is aimed to learn the development of foods and food cultures in the historical process until today. |
| Course Learning Outcomes | At the end of this course, the student;1. The nutrition of man in prehistoric times and the origins of Anatolian cuisine.can explain.2. Will be able to define the cuisines of Mesopotamia, ancient Greece, Egypt and the Far East.3. Evaluate the characteristics of medieval European cuisine and French cuisine.4 . The impact of the industrial revolution on kitchens and new trends in gastronomycan explain.  |
| Course Content | Nutrition in the first people, the origins of Anatolian cuisine culture I , II, Mesopotamian cuisine, Greek cuisine culture in ancient times, ancient Egyptian cuisine culture, historical development of the Far East cuisine culture, European cuisine in the Middle Ages, the discovery of America and new foods, renaissance and italian cuisine, culinary culture in the medieval and renaissance periods, the development of french cuisine in the modern era, the industrial revolution and its effects on cuisine, new trends in gastronomy. |
| **Weeks** | **Topics** |
| 1 | Nutrition in Early Humans |
| 2 | The Origins of Anatolian Culinary Culture I |
| 3 | The Origins of Anatolian Culinary Culture II |
| 4 | Mesopotamian Cuisine |
| 5 | Greek Culinary Culture in Antiquity |
| 6 | Ancient Egyptian Culinary Culture |
| 7 | Historical Development of Far Eastern Culinary Culture. |
| 8 | European Cuisine in the Middle Ages |
| 9 | Discovery of America and New Foods |
| 10 | Renaissance and Italian Cuisine |
| 11 | Culinary Culture in the Middle Ages and Renaissance Periods |
| 12 | The Development of French Cuisine in the Modern Age |
| 13 | Industrial Revolution and Its Effect on Kitchens |
| 14 | New Trends in Gastronomy |

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| **General Competencies** |
| Students are expected to understand the main topics of this course and use it in their fields and applications. |
| **resources** |
| History of Gastronomy Deniz Gürsoy/Oğlak PublicationsGastronomy and Media. Eskişehir: Anadolu University Press; Gunay Aktas, S. (2016). |
| **Evaluation System** |
| Grade assessment for this course will be done as follows:* Quiz: 20% (Week 7, 31 October- 04 November 2022)
* Midterm Exam (Midterm): 30% (Week 9, 14 November - 18 November 2022)
* Final Exam (Final): 50% (02-13 January 2023)
 |
| **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| **LO1** | 4 | 3 | 3 | - | - | one | one | one | - | - | 2 | 4 |
| **LO2** | 4 | 3 | 3 | - | - | one | one | one | - | - | 2 | 4 |
| **LO3** | 4 | 3 | 3 | - | - | one | one | one | - | - | 2 | 4 |
| **LO4** | 4 | 3 | 3 | - | - | one | one | one | - | - | 2 | 4 |
| **LO: Learning Outcomes OP: Program Outcomes** |
|  |
| **Contribution Level** | **1 Very Low** | **2 Low** | **3 Medium** | **4 High** | **5 Very High** |

Relation of Program Outcomes and Related Course

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|  |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| Gastronomy History | 4 | 3 | 3 | - | - | one | one | one | - | - | 2 | 4 |

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