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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Turkish cuisine** |  | II | 2+0 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Field Elective |
| Course Coordinator |   |
| Instructor |   |
| Course Assistants |   |
| The aim of lesson | In this course, it is aimed to inform the student about Turkish culinary culture and dishes specific to Turkish cuisine in its historical development. |
| Course Learning Outcomes | At the end of this course, the student;1 . Explain the historical development of Turkish cuisine.2. Will be able to establish a connection between the cultural foundations of Turkish cuisine.3 . Knows the characteristics of Turkish culinary culture according to periods.4. Knows the characteristics of Turkish culinary culture according to the regions.5. Knows the interaction of Turkish cuisine culture and other cuisines.6. Has knowledge about traditional places, food and beverages in the context of Turkish culinary culture.7. Knows the dishes of Turkish Cuisine. |
| Course Content | Historical development of Turkish cuisine, Central Asian Turkish cuisine culture, Seljuk and principalities period Turkish cuisine culture, Ottoman period Turkish cuisine culture; The formation of Ottoman cuisine, cuisines in the Ottoman period, important businesses from the Ottoman period to the present, food and beverages in the Ottoman period, Turkish cuisine culture in the Republican period, Turkish cuisine culture by regions; Marmara region, Black Sea region, Central Anatolia region, Aegean region, Turkish Cuisine by Regions; Mediterranean Region, Eastern Anatolia Region, Southeastern Anatolia Region, the interaction of Turkish cuisine culture and other cuisines, traditional places, food and beverages in the context of Turkish cuisine culture, examples of dishes from Turkish cuisine; soups, meat dishes, offal, seafood, examples of Turkish cuisine; vegetable and fruit dishes, pilafs, examples of Turkish cuisine; salads, desserts. |
| one | Historical development of Turkish cuisine. |
| 2 | Central Asian Turkish cuisine culture. |
| 3 | Turkish culinary culture in the Seljuk and principalities period. |
| 4 | Ottoman period Turkish culinary culture; The formation of Ottoman cuisine. |
| 5 | Kitchens in the Ottoman period, important businesses from the Ottoman period to the present. |
| 6 | Food and drinks in the Ottoman period. |
| 7 | Turkish culinary culture in the Republican era. |
| 8 | Turkish cuisine culture by region; Marmara region, Black Sea region, Central Anatolia region, Aegean region. |
| 9 | Turkish Culinary Culture by Regions; Mediterranean Region, Eastern Anatolia Region, Southeastern Anatolia Region. |
| 10 | The interaction of Turkish cuisine culture and other cuisines. |
| 11th | Traditional places, food and drinks in the context of Turkish culinary culture. |
| 12 | Food samples from Turkish cuisine; soups, meat dishes, offal, seafood |
| 13 | Food samples from Turkish cuisine; vegetable and fruit dishes, pilafs. |
| 14 | Food samples from Turkish cuisine; salads, desserts |

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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** |
| Sandıkçıoğlu T. (2018). Turkish Culinary Culture, Eskişehir: Anadolu University PressHalıcıoğlu N. (2009). Turkish Cuisine, Istanbul: Capricorn Publishing |
| **Evaluation System** |
| It is stated in the syllabus at the beginning of the semester. |

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| **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| **LO1** | 5 | 2 | 2 | - | - | 3 | 4 | one | 4 | - | - | 5 |
| **LO2** | 4 | 2 | 2 | - | - | - | 3 | 2 | 4 | - | - | 5 |
| **LO3** | 5 | 2 | 2 | - | - | 2 | 4 | 2 | 4 | - | - | 5 |
| **LO4** | 5 | 2 | 2 | - | - | 2 | 4 | 2 | 4 | - | - | 5 |
| **LO5** | 3 | 2 | 2 | - | - | - | 2 | - | 4 | - | - | 5 |
| **LO6** | 5 | 2 | 2 | - | - | 2 | 4 | 2 | 4 | - | - | 5 |
| **LO7** | 5 | 2 | 2 | - | - | 2 | 4 | 2 | 4 | - | - | 5 |
| **REVENGE: Learning Outputs OP: Program Outputs** |
| **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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| **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| Turkish cuisine | 5 | 2 | 2 | - | - | 2 | 4 | 2 | 4 | - | - | 5 |

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