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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Regional Cuisine** | 2201309 | III | 5+1 | 5.5 | 6 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Compulsory |
| Course Coordinator |   |
| Instructor | Thanksgiving Taşkın |
| Course Assistants |   |
| The aim of lesson | It is aimed to deal with each region with its history, geography and food culture, to make explanations about cooking methods, special drinks, special concepts and tools. |
| Course Learning Outcomes | At the end of this course, the student;1. Makes the regional dishes of the Eastern Anatolia Region.2. Prepares the regional dishes of the Mediterranean Region.3. Makes the regional dishes of the Aegean Region.4. Makes the regional dishes of the Southeastern Anatolia Region.5. Makes the regional dishes of the Mediterranean Region.6. Makes the local dishes of the Central Anatolia Region,7. He makes the local dishes of the Black Sea Region.8. Marmara Region and Thrace cuisine makes local dishes. |
| Course Content | Local Cuisine in Turkey; Eastern Anatolia Region Local Cuisine and Dishes; Mediterranean Region Local Cuisine and Dishes; Aegean Region Local Cuisine and Dishes; Southeastern Anatolia Region Local Cuisine and Dishes; Local Cuisine and Dishes of Central Anatolia Region; Black Sea Region Local Cuisine and Dishes; Marmara Region Local Cuisine and Dishes; Thracian Cuisine and Dishes. |
| **Weeks** | **Topics** |
| one | In Turkey Regional Kitchens |
| 2 | Eastern Anatolia Region Regional cuisine |
| 3 | Eastern Anatolia Region Regional cuisine Dishes |
| 4 | Mediterranean Region Regional cuisine |
| 5 | Mediterranean Region Regional cuisine Dishes |
| 6 | Aegean region Regional cuisine |
| 7 | Aegean region Regional cuisine Dishes |
| 8 | Southeast Anatolia Region Regional cuisine |
| 9 | Southeast Anatolia Region Regional cuisine Dishes |
| 10 | Central Anatolia Region Regional cuisine |
| 11th | Central Anatolia Region Local Cuisine Dishes |
| 12 | Black Sea Region Regional cuisine |
| 13 | Black Sea Region Regional cuisine Dishes |
| 14 | Marmara Region Regional cuisine and Thrace Cuisine |

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| **General Competencies** |
| from students this main topics of the lesson their understanding and fields with in applications their use expected . |
| **resources** |
| Sengul, S. (2017). Local Cuisine of Turkey, Ankara: Detay Publishing HouseGokce, N. (2016). Regional Cuisine, Anadolu University Publication No: 3375, Eskisehir |
| **Evaluation System** |
| The grade evaluation for this course is as follows: as will be done :* Short Quiz : 20% ( Week 7 , 31 October - 04 November 2022)
* Midterm Exam ( Midterm ): 30% ( Week 9 , 14 November - 18 November 2022)
* end of term Exam (Final): 50% (02-13 January 2023)
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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 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO2** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO3** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO4** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO5** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO6** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO7** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |
| **LO8** | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 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** |
| RegionalKitchens | 5 | 2 | 2 | - | - | - | 5 | 5 | - | one | 3 | 5 |

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