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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **World Cuisine** | | 2201310 | III | 6+0 | 5 | 6 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor | Hafiz Ozbudun | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | Researching the world cuisine culture, preparing sample dishes from these cuisines, developing new food recipes and gaining the ability to apply them. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Knows the historical development of gastronomy.  2. Researches Turkish culinary culture, cooks exemplary dishes and makes them ready for service.  3. Researches the culinary culture of the Far East and Asia, cooks exemplary dishes and makes them ready for service.  4. Researches the Mediterranean and European culinary culture, cooks exemplary dishes and makes them ready for service.  5. Researches the culinary culture of the Middle East and North Africa, cooks exemplary dishes and makes them ready for service.  6. Researches the culinary culture of North and South American countries, cooks sample meals and makes them ready for service.  7. Researches dishes according to religious beliefs, customs and traditions, cooks sample dishes and makes them ready for service.  8. Designs new food recipes, carries out activities related to professional development. | | | | | | | Course Content | Historical Development of Gastronomy and Turkish Cuisine (Central Asia, Seljuk Cuisine, Ottoman Palace Cuisine); Turkish Cuisine Dishes; Far East and Asian Culinary Culture (Japan, South Korea, China, India, Turkic Republics, Russia); Mediterranean Culinary Culture (Spain, Italy, Crete, Cyprus); European Culinary Culture (France, England Germany, Scandinavian countries, Balkan Countries); Middle East and North African Culinary Culture (Armenia, Iran, Israel, Syria, Morocco, Egypt, Tunisia); Culinary Culture of North and South American Countries (Mexico, Canada, USA, Brazil); Preparing Food According to Religious Beliefs, Customs and Traditions (Islam, Christianity, Judaism, Hinduism); Designing a New Meal Recipe. | | | | | | | **Weeks** | **Topics** | | | | | | | one | Historical Development of Gastronomy and Turkish Cuisine (Central Asia, Seljuk Cuisine, Ottoman Palace Cuisine) | | | | | | | 2 | Turkish Cuisine Dishes | | | | | | | 3 | Turkish Cuisine Dishes | | | | | | | 4 | Far East and Asian Culinary Culture (Japan, South Korea, China, India) | | | | | | | 5 | Far East and Asian Culinary Culture (Turkic Republics, Russia) | | | | | | | 6 | Mediterranean Culinary Culture (Spain, Italy) | | | | | | | 7 | Mediterranean Culinary Culture (Crete, Cyprus) | | | | | | | 8 | European Culinary Culture (France, England Germany) | | | | | | | 9 | European Culinary Culture (Scandinavian Countries, Balkan Countries) | | | | | | | 10 | Middle East and North African Culinary Culture (Armenia, Iran, Israel, Syria) | | | | | | | 11th | Middle East and North African Culinary Culture (Morocco, Egypt, Tunisia) | | | | | | | 12 | Culinary Culture of North and South American Countries (Mexico, Canada, USA, Brazil) | | | | | | | 13 | Preparing Food According to Religious Beliefs, Customs and Traditions (Islam, Christianity, Judaism, Hinduism) | | | | | | | 14 | Designing a New Meal Recipe | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | Flavors of the World in One Plate (2008). Italy: Reader's Digest  Yıldız, E. Sarıışık, M. (2016). World Cuisine 1. Eskişehir: Anadolu University Press | | **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** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO2** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO3** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO4** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO5** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO6** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO7** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **LO8** | 4 | 4 | | 3 | - | | 5 | 4 | | 3 | 4 | | 5 | 2 | | 2 | 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   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | World Cuisine | 3 | 3 | 3 | - | 5 | 2 | 3 | 4 | 5 | 2 | 2 | 3 | |