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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Gastronomi Tarihi** | |  | I | 2+0 | 2 | 3 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Alan Seçmeli | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Yiyeceklerin ve yemek kültürlerinin gelişimini tarihsel süreç içinde günümüze kadar olan süreçte öğrenmesi amaçlanır. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. İnsanın tarih öncesi dönemlerde beslenmesini ve Anadolu mutfağı’nın kökenlerini  açıklayabilir.  2. Mezopotamya, antik Yunan, Mısır ve uzak doğu mutfaklarını tanımlayabilir.  3. Orta çağ Avrupa mutfağı ve Fransız mutfağının özelliklerini değerlendirebilir.  4. Endüstri devrimi’nin mutfaklar üzerindeki etkisini ve gastronomideki yeni akımları  açıklayabilir. | | | | | | | Dersin İçeriği | İlk insanlarda beslenme, Anadolu mutfak kültürünün kökenleri I , II, Mezopotamya mutfağı, antik çağ’da Yunan mutfak kültürü, antik Mısır mutfak kültürü, uzak doğu mutfak kültürünün tarihsel gelişimi, orta çağ’da Avrupa mutfağı, Amerika’nın keşfi ve yeni gıdalar, rönesans ve İtalyan mutfağı, orta çağ ve rönesans dönemlerinde mutfak kültürü, modern çağ’da Fransız mutfağının gelişimi, endüstri devrimi ve mutfaklara etkisi, gastronomide yeni akımlar. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | İlk İnsanlarda Beslenme | | | | | | | 2 | Anadolu Mutfak Kültürünün Kökenleri I | | | | | | | 3 | Anadolu Mutfak Kültürünün Kökenleri II | | | | | | | 4 | Mezopotamya Mutfağı | | | | | | | 5 | Antik Çağ’da Yunan Mutfak Kültürü | | | | | | | 6 | Antik Mısır Mutfak Kültürü | | | | | | | 7 | Uzak Doğu Mutfak Kültürünün Tarihsel Gelişimi. | | | | | | | 8 | Orta Çağ’da Avrupa Mutfağı | | | | | | | 9 | Amerika’nın Keşfi ve Yeni Gıdalar | | | | | | | 10 | Rönesans ve İtalyan Mutfağı | | | | | | | 11 | Orta Çağ ve Rönesans Dönemlerinde Mutfak Kültürü | | | | | | | 12 | Modern Çağ’da Fransız Mutfağının Gelişimi | | | | | | | 13 | Endüstri Devrimi ve Mutfaklara Etkisi | | | | | | | 14 | Gastronomide Yeni Akımlar | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Genel Yeterlilikler** | | | | | | | | | | | | | | | | | | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | | | | | | | | | | | | | | | | | | **Kaynaklar** | | | | | | | | | | | | | | | | | | | Gastronomi Tarihi Deniz Gürsoy/Oğlak Yayınları  Gastronomi ve Medya. Eskişehir: Anadolu Üniversitesi Yayınları; Günay Aktaş, S. (2016). | | | | | | | | | | | | | | | | | | | **Değerlendirme Sistemi** | | | | | | | | | | | | | | | | | | | Dönem başında ders izlencelerinde belirtilir. | | | | | | | | | | | | | | | | | | | **PROGRAM ÖĞRENME ÇIKTILARI İLE**  **DERS ÖĞRENİM ÇIKTILARI İLİŞKİSİ TABLOSU** | | | | | | | | | | | | | | | | | | |  | **PÇ1** | **PÇ2** | | **PÇ3** | **PÇ4** | | **PÇ5** | **PÇ6** | | **PÇ7** | **PÇ8** | | **PÇ9** | **PÇ10** | | **PÇ11** | **PÇ12** | | **ÖÇ1** | 4 | 3 | | 3 | - | | - | 1 | | 1 | 1 | | - | - | | 2 | 4 | | **ÖÇ2** | 4 | 3 | | 3 | - | | - | 1 | | 1 | 1 | | - | - | | 2 | 4 | | **ÖÇ3** | 4 | 3 | | 3 | - | | - | 1 | | 1 | 1 | | - | - | | 2 | 4 | | **ÖÇ4** | 4 | 3 | | 3 | - | | - | 1 | | 1 | 1 | | - | - | | 2 | 4 | | **ÖÇ: Öğrenme Çıktıları PÇ: Program Çıktıları** | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | | **Katkı Düzeyi** | | | **1 Çok Düşük** | | | **2 Düşük** | | | **3 Orta** | | | **4 Yüksek** | | | **5 Çok Yüksek** | | |   Program Çıktıları ve İlgili Dersin İlişkisi   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | |  | | | | | | | | | | | | | |  | **PÇ1** | **PÇ2** | **PÇ3** | **PÇ4** | **PÇ5** | **PÇ6** | **PÇ7** | **PÇ8** | **PÇ9** | **PÇ10** | **PÇ11** | **PÇ12** | | Gastronomi Tarihi | 4 | 3 | 3 | - | - | 1 | 1 | 1 | - | - | 2 | 4 | |