

**ECTS COURSE DESCRIPTION FORM**

**PART I (Senate Approval)**

<b>Offering School</b>	Antalya Bilim University - Faculty of Health Sciences		<b>Offering Department</b>	Department of Nutrition and Dietetics	
<b>Program(s) Offered to</b>	Department of Nutrition and Dietetics				
<b>Course Name</b>	Turkish Cuisine Culture		<b>Course Code</b>	BES 111	
<b>Level of Course</b>	Undergraduate		<b>Type of Course</b>	Elective	
<b>Language of Instruction</b>	Turkish		<b>ECTS Credits</b>	3	
<b>Hours per Week</b>	Lecture: 2	Practical: -	Studio: -		
	Laboratory: -	Recitation: -	Other: -		
<b>Pre-requisites</b>			<b>Co-requisites</b>	None	
<b>Registration Restriction</b>	None		<b>Grading Mode</b>	Letter Grade	
<b>Educational Objective</b>	The main purpose of this course is to provide information about the history and culture of Turkish cuisine, foods, beverages, their preparation, cooking and processing in a national and regional/local food processing and storage practices in Turkish cuisine, Central Anatolia region cuisine culture and practices, Eastern Anatolia region cuisine culture and practices, Southeastern Anatolia region cuisine culture and practices, Black Sea Region cuisine culture and practices, Aegean Region cuisine culture and practices, Mediterranean Region cuisine culture and practices, Marmara Region cuisine culture and practices. Descriptions: Turkish culture and practices in special days and events, practices, Turkish cuisine during Ramadan, individual suggestions				
<b>Course Description</b>					
<b>Learning Outcomes</b>	LO1 Explains the general cultural characteristics and historical development of Turkish Cuisine LO2 Explains the food-drinks, preparation-cooking methods, table setting and tools used in Turkish Cuisine. LO3 Recognizes cuisines according to regions/regions and gives individual nutritional recommendations accordingly LO4 Explains the Turkish Cuisine practices according to the regions, considers these practices in nutritional recommendations LO5 LO6 LO7				

**PART II (Faculty Board Approval)**

		Program Outcomes						
		LO1	LO2	LO3	LO4	LO5	LO6	LO7
<b>Basic Outcomes (University-wide)</b>	PO1	Ability to communicate effectively with oral, written and visual methods, report writing and presentation.	✓	✓	✓	✓		
	PO2	Ability to work effectively both individually and in disciplinary and multi-disciplinary teams.	✓	✓	✓	✓		
	PO3	Awareness of the necessity of lifelong learning and the ability to access information, to follow developments in science and technology, and to constantly renew itself.	✓	✓	✓	✓		
	PO4	Information about project management, risk management, innovation and change management, entrepreneurship, and sustainable development.	✓	✓	✓			
	PO5	Awareness about sectors and ability to prepare business plans.			✓	✓		
	PO6	Awareness of professional and ethical responsibility and acting in accordance with ethical principles.	✓	✓	✓	✓		
<b>Faculty Specific Outcomes</b>	PO7	To have universal thoughts and values	✓			✓		
	PO8	To be committed to academic and ethical values,	✓	✓	✓	✓		
	PO9	To provide qualified education, research and consultancy services at universal information and technology standards		✓		✓		
<b>Program Specific Outcomes</b>	PO10	To be open to new goals, strategies and action plans that will take undergraduate and graduate education / training programs and scientific studies further	✓	✓	✓	✓		
	PO11	To support, maintain and increase interdisciplinary / multidisciplinary studies in the services provided.	✓			✓		
	PO12	To contribute and develop health policies for the benefit of the country.			✓			
	PO13	Explains the theoretical knowledge about basic medicine and clinical sciences with the main lines and relates them to Nutrition and Dietetics.	✓		✓	✓		
	PO14	Applies Nutrition and Dietetics assessment methods, analyzes and interprets theoretical knowledge by associating	✓	✓	✓	✓		
	PO15	Plans and implements the individual Nutrition and Dietetics program	✓		✓	✓		
	PO16	Records and archives assessment and treatment data			✓	✓		
	PO17	Plans, conducts and presents a scientific research	✓			✓		
	PO18	Has effective communication skills	✓	✓	✓	✓		
	PO19	Defines professional duties and responsibilities legally and applies them within the framework of ethical principles.	✓	✓	✓	✓		
	PO20	Has lifelong learning skills related to the profession	✓	✓	✓	✓		
	PO21	Can use foreign language effectively to follow professional developments	✓		✓	✓		
	PO22	Knows and applies quality, occupational health and safety issues related to the profession	✓		✓	✓		

**PART III (Department Board Approval)**

	Subject	Week	Details of Course Contents				LO1	LO2	LO3	LO4	LO5	LO6	LO7
	<b>Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents</b>	S1	1	Turkish cuisine culture and history				D1-D4	D1-D4	D1-D4	D1-D4		
S2		2	Food and beverages specific to Turkish cuisine, preparation and processing of food and beverages				D1-D4	D1-D4	D1-D4	D1-D4			
S3		3	Traditional and regional local food processing and storage				D1-D4	D1-D4	D1-D4	D1-D4			
S4		4	Culinary culture and practices of the Central Anatolia region				D1-D4	D1-D4	D1-D4	D1-D4			
S5		5	Eastern Anatolia region cuisine culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S6		6	Southeastern Anatolia region culinary culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S7		7	Black Sea Region cuisine culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S8		8	Midterm				D1-D4	D1-D4	D1-D4	D1-D4			
S9		9	Aegean Region cuisine culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S10		10	Mediterranean Region culinary culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S11		11	Marmara Region culinary culture and practices				D1-D4	D1-D4	D1-D4	D1-D4			
S12		12	Turkish cuisine culture and practices in special days and events				D1-D4	D1-D4	D1-D4	D1-D4			
S13		13	Turkish cuisine during Ramadan, individual suggestions				D1-D4	D1-D4	D1-D4	D1-D4			
S14		14	Turkish cuisine during Ramadan, individual suggestions				D1-D4	D1-D4	D1-D4	D1-D4			
<b>Assessment Methods, Weights in Grading Scheme, Implementation and Make-Up Rules</b>	No	Type		Weight		Implementation Rule			Make-Up Rule				
	A1	Exam-Final Jury, Final Project		60%		The exam, which will be applied as the Final Exam, will cover all the topics and resources covered during the semester.			Students who cannot take the final exam due to an excuse and whose excuse is accepted by the Unit Board take the make-up exam on the date determined by the Unit.				
	A2	Quiz											
	A3	Homework											
	A4	Midterm		40%		The Midterm Exam will be administered in the middle of the semester and will cover the topics and resources covered until the exam date.			Students who cannot take the exam due to an excuse and whose excuse is accepted by the Unit Board take the make-up exam on the date determined by the Unit.				
	A5	Project											
A6	Presentation												

	A7	Attendance/Interaction				
	A8	Class/Lab./				
	A9	Others				
	TOTAL		100%			
<b>Evidence of Achievement of Learning Outcomes</b>	At least one question from each subject is asked during the exams. A weighted average is calculated for each student based on the percentage of each assessment method. Students are required to collect a minimum score over 100, which is announced by the instructor, to pass the course. This score is determined based on class average.					
<b>Method for Determining Letter Grade</b>	Direct Conversion System ("DDS" in the regulation.)		<input checked="" type="checkbox"/>	Relative Evaluation ("BDS" in the regulation.)		
	A different method/system, not listed above, determined by the Faculty Member / Instructor (This method is explained below)					
	<b>Success Grade Range</b>	<b>Letter Success Note</b>	<b>Success Coefficient</b>	<b>Success Assessment</b>		
	95-100	A+	4	Successful		
	85-94	A-	4	Successful		
	80-84	B+	3,7	Successful		
	75-79	B	3,3	Successful		
	65-74	B-	3	Successful		
	60-64	C+	2,7	Successful		
	55-59	C	2,3	Successful		
50-54	C-	2	Pass			
45-49	D+	1,7	Unsuccessful			
40-44	D	1,3	Unsuccessful			
0-39	F	1	Unsuccessful			
<b>Teaching Methods, Student Work Load</b>	No	Method	Explanation	Total Hours		
	Time expected to be allocated by instructor					
	1	Lecture	Course topics are explained by writing on the board or by computerized presentation. Sample questions are solved during the lesson.	28		
	2	Interactive Lecture				
	3	Recitation				
	4	Laboratory				
	5	Practical				
	6	Field Work				
	Time expected to be allocated by student					
	7	Project				
	8	Homework		28		
	9	Pre-class Learning of Course Material	New topics are learned before they are taught in the classroom.	14		
	10	Review of Course Material	Topics are repeated to prepare for exams and assignments.	14		
11	Studio					
12	Office Hour	One-on-one meeting with the lecturer				
Calculated ECTS Credit(s)		Max. 3	Min. 2	Grand Total 84		
<b>IV. PART</b>						
<b>Instructor</b>	Name Surname	Ayşel Şahin Kaya				
	E-mail	ayssel.kaya@antalva.edu.tr				
	Phone Number	+90 242 245 00 00				
	Office Number					
<b>Course Materials</b>	Mandatory					
	Recommended					
<b>Other</b>	Scholastic Honesty	Violations of scholastic honesty include, but are not limited to cheating, plagiarizing, fabricating information or citations, facilitating acts of dishonesty by others, having unauthorized possession of examinations, submitting work of another person or work previously used without informing the instructor, or tampering with the academic work of other students. Any form of scholastic dishonesty is a serious academic violation and will result in a disciplinary action. It is explained in Article 25 of the Directive on Associate and Undergraduate Programs of Antalya Bilim University.				
	Students with Disabilities	Reasonable accommodations will be made for students with verifiable disabilities.				
	Safety Issues					
	Flexibility	Circumstances may arise during the course that prevents the instructor from fulfilling each and every component of this syllabus; therefore, the syllabus is subject to change. Students will be notified prior to any changes.				