

ECTS COURSE DESCRIPTION FORM

PART I (Senate Approval)

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|---------------------------------|---|-------------------------------------|----------------------------|---------------------------------------|--|
| Offering School | Antalya Bilim University - Faculty of Health Sciences | | Offering Department | Department of Nutrition and Dietetics | |
| Program(s) Offered to | Department of Nutrition and Dietetics | <input checked="" type="checkbox"/> | | <input type="checkbox"/> | |
| Course Name | World Cuisines | | Course Code | BES 108 | |
| Level of Course | Undergraduate | | Type of Course | Elective | |
| Language of Instruction | Turkish | | ECTS Credits | 3 | |
| Hours per Week | Lecture: 2 | Practical: | Studio: | | |
| | Laboratory: | Recitation: | Other: | | |
| Pre-requisites | None | | Co-requisites | None | |
| Registration Restriction | None | | Grading Mode | Letter Grade | |

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|------------------------------|--|--|--|--|--|
| Educational Objective | It is aimed to provide information about the relationship between food and culture in Turkish and World cuisines. | | | | |
| Course Description | Food and culture, historical development of cuisine, general characteristics of Turkish cuisine, Turkish traditional foods and health interaction, cuisines of the Americas, Asia, Europe and Africa, and the effects of beverages on culture. | | | | |
| Learning Outcomes | LO1 | Learning the cultural characteristics of Turkish and World Cuisine together with its historical development. | | | |
| | LO2 | To be able to have knowledge about the recipes of the country cuisines. | | | |
| | LO3 | To be able to compare world cuisines with each other. | | | |
| | LO4 | Learning the relationship between food and culture | | | |
| | LO5 | | | | |
| | LO6 | | | | |
| | LO7 | | | | |

PART II (Faculty Board Approval)

| | | Program Outcomes | | | | | | | LO1 | LO2 | LO3 | LO4 | LO5 | LO6 | LO7 |
|---|-------------|--|--|--|--|--|--|--|-----|-----|-----|-----|-----|-----|-----|
| Basic Outcomes (University-wide) | 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. | | | | | | | ✓ | ✓ | ✓ | ✓ | | | |
| Faculty Specific Outcomes | 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 | | | | | | | ✓ | ✓ | ✓ | ✓ | | | |
| Program Specific Outcomes | 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 |
|-----|---|------|--|------------------|-------|-------|-------|-------|-----|-----|
| | Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents | S1 | 1 | Food and culture | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | |
| S2 | | 2 | Historical development of cuisine | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S3 | | 3 | General characteristics of Turkish Cuisine | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S4 | | 4 | General characteristics of Turkish Cuisine | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S5 | | 5 | Turkish traditional foods and health interaction | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S6 | | 6 | South American cuisines | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S7 | | 7 | North American cuisines | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S8 | | 8 | Midterm exams | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S9 | | 9 | Asian cuisines - East and West Asian countries | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S10 | | 10 | Cuisine of Asian countries - South and North Asian countries | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S11 | | 11 | Cuisine of European countries - Eastern Europe | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S12 | | 12 | Cuisine of European countries - Other Europe countries | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |
| S13 | | 13 | African continent cuisines | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | |



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|---|--|---------------------------------------|-----------------------|--------------------------------------|--|--------------|---------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| | S14 | 14 | Beverages and culture | D1-D4 | D1-D4 | D1-D4 | D1-D4 | | | | |
| Assessment Methods, Weights in Grading Scheme, Implementation and Make-Up Rules | No | Type | | Weight | Implementation Rule | | Make-Up Rule | | | | |
| | A1 | Exam-Final Jury, Final Project | | 60% | One final exam is applied. Exam dates are announced by the faculty. | | ABU's relevant regulation is applied. | | | | |
| | A2 | Quiz | | | | | | | | | |
| | A3 | Homework | | | | | | | | | |
| | A4 | Midterm | | 40% | 1 midterm exam (visa) is applied. Exam dates are announced by the faculty | | ABU's relevant regulation is applied. | | | | |
| | A5 | Project | | | | | | | | | |
| | A6 | Presentation | | | | | | | | | |
| | A7 | Attendance/Interaction | | | | | | | | | |
| | A8 | Class/Lab./ | | | | | | | | | |
| | A9 | Others | | | | | | | | | |
| TOTAL. | | | | 100% | | | | | | | |
| Evidence of Achievement of Learning Outcomes | 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. | | | | | | | | | | |
| Method for Determining Letter Grade | Direct Conversion System ("DDS" in the regulation.) | | | <input checked="" type="checkbox"/> | Relative Evaluation ("BDS" in the regulation.) | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | A different method/system, not listed above, determined by the Faculty Member/ Instructor (This method is explained below) | | | | | | | | | | |
| | Success Grade Range | | Letter Success Note | | Success Coefficient | | Success Assessment | | | | |
| | 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 | | | | | |
| | | | | 0 | | Unsuccessful | | | | | |
| Teaching Methods, Student Work Load | No | Method | | | Explanation | | Total Hours | | | | |
| | Time expected to be allocated by instructor | | | | | | | | | | |
| | 1 | Lecture | | | Lesson topics are explained by writing on the board or with a computer 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 being 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. | Min. | | Grand Total | | 84 | | | |
| IV. PART | | | | | | | | | | | |
| Instructor | Name Surname | | | | | | | | | | |
| | E-mail | | | | | | | | | | |
| | Phone Number | | | | | | | | | | |
| | Office Number | | | | | | | | | | |
| Course Materials | Mandatory | | | | | | | | | | |
| | Recommended | | | | | | | | | | |
| Other | 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 | | | | | | | | | | | |
| The course does not require any special security measures. | | | | | | | | | | | |
| Flexibility | | | | | | | | | | | |
| During the course, situations may arise that prevent him from fulfilling every component of the curriculum, and therefore the curriculum may change. Students will be informed before any changes are made. | | | | | | | | | | | |