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| **ABU_KKK_01-15.jpg** | **ECTS Course Description Form** |
| **PART I (Senate Approval)** |
| **Offering School**  | **Tourism Faculty** |
| **Offering Department** | **Gastronomy and Culinary Art** |
| **Program(s) Offered to** | **Tourism and Hotel Management** | **Must** |
|  |  |
|  |  |
| **Course Code**  | **GAST 101** |
| **Course Name** | **Introduction to Gastronomy** |
| **Language of Instruction** | **English** |
| **Type of Course** | *Lecture* |
| **Level of Course** | **Undergraduate** |
| **Hours per Week** | **Lecture: 3** | **Laboratory:** | **Recitation:**  | **Practical:**  | **Studio:** | **Other:** |
| **ECTS Credit** | **3** |
| **Grading Mode** | **Letter grade** |
| **Pre-requisites** |  |
| **Co-requisites** |  |
| **Registration Restriction** |  |
| **Educational Objective** | Establishing awareness about the conceptual expansion of gastronomy, an interdisciplinary space, building up a knowledge of the individual components of gastronomy and their interrelationships |
| **Course Description** | The course lets students to explore the exciting world of texture and flavor production as it provides the opportunity to improve their sensory skills, understand the cultural factors that affect individual taste and eating choices and apply what they have learnt in research and problem-solving. It emphasizes the understanding of quality; of being able to recognize differences in products based on how the particular products are made and whom they are made for. |
| **Learning Outcomes**  | **LO1** | *Know food production systems and catering systems and know their differences.* |
| **LO2** | *Know and apply the importance of personal and kitchen hygiene. Knows and applies the use and organization of kitchen equipment.* |
| **LO3** | *Knows and applies knife usage and cutting techniques.* |
| **LO4** | *Learns pre-cooking stage and how to apply* |
| **LO5** | *Learns basic cooking techniques* |
| **LO6** |  |
| **n..** |  |
| **PART II ( Faculty Board Approval)** |
| **Basic Outcomes (University-wide)** | **No.** | **Program Outcomes** | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English.  |  **X** |  |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. |  |  |  |  |  |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. |  |  |  | **X** | **X** |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. | **X** | **X** | **X** | **X** | **X** |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. |  | **X** |  | **X** |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. |  | **X** |  |  |  |
| **Faculty Specific Outcomes** | **PO7** |  |  |  |  |  |
| **PO8** |  |  |  |  |  |
| **PO9** |  |  |  |  |  |
| **PO10** |  |  |  |  |  |
| **PO11** |  |  |  |  |  |
| **PO12** |  |  |  |  |  |
| **Discipline Specific Outcomes (program)** | **PO13** |  |  |  |  |  |
| **PO14** |  |  |  |  |  |
| **PO15** |  |  |  |  |  |
| **PO16** |  |  |  |  |  |
| **PO17** |  |  |  |  |  |
| **PO18** |  |  |  |  |  |
| **Specialization Specific Outcomes** | **PO N….** |  |  |  |  |  |
| **PART III ( Department Board Approval)** |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | **Subjects** | **Week** |  | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** |
| **S1** | 1 | Introduction to Gastronomy |  |  |  |  |  |
| **S2** | 2 | Basic Concepts in Gastronomy | *D1, D2* | *D1, D2* |  |  |  |
| **S3** | 3 | Gastronomy History | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* |  |  |
| **S4** | 4 | Gastronomy Geography |  |  |  | *D1, D2, D6* | *D1, D2, D6* |
| **S5** | 5 | Gastronomy and Culture Relations |  |  | *D1, D2, D6* |  |  |
| **S6** | 6 | Gastronomy and Art Relations |  | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* |  |
| **S7** | 7 | Mid-term |  |  |  |  |  |
| **S8** | 8 | Food Science | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* |  |  |
| **S9** | 9 | Nutrition |  |  |  | *D1, D2, D6* | *D1, D2, D6* |
| **S10** | 10 | General Specifications of Regional Turkish Cuisine |  | *D1, D2, D6* | *D1, D2, D6* |  |  |
| **S11** | 11 | Ottoman Cuisine and Specifications | *D1, D2, D6* |  | *D1, D2, D6* | *D1, D2, D6* |  |
| **S12** | 12 | General Specifications of World Cuisine | *D1, D2, D6* |  |  |  |  |
| **S13** | 13 | Basic Food Legislation | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* | *D1, D2, D6* |
|  | **S14** | 14 | Fianl exam |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *%30**%40* | *Mid-term**Final* |  |
| **A2** | **Quiz** | *%5**%5* | *Quiz I**Quiz II* |  |
| **A3** | **Homework** | %10 |  |  |
| **A4** | **Project** |  |  |  |
| **A5** | **Report** |  | - | - |
| **A6** | **Presentation** | %10 |  | - |
| **A7** | **Attendance/ Interaction** |  | - | - |
| **A8** | **Class/Lab./****Field Work** |  | - | - |
| **A9** | **Other** |  |  |  |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** |  |
| **Method for Determining Letter Grade** |  |
| **Teaching Methods, Student Work Load** | **No** | **Method** | **Explanation** | **Hours** |
| ***Time applied by instructor*** |
| **1** | **Lecture** |  | 14X3=42 |
| **2** | **Interactive Lecture** |  |  |
| **3** | **Recitation** |  |  |
| **4** | **Laboratory** |  |  |
| **5** | **Practical** |  |  |
| **6** | **Field Work** |  |  |
| ***Time expected to be allocated by student*** |
| **7** | **Project** |  |  |
| **8** | **Homework** |  | 2X2=4 |
| **9** | **Pre-class Learning of Course Material**  |  | 14X1=14 |
| **10** | **Review of Course Material** |  | 14x1=14 |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** |  | 14x1=14 |
| **TOTAL** | *88* |
| **IV. PART** |
| **Instructor** | **Name** | Prof.Dr. F. Bike Kocaoğlu / Asst. Prof. Semih Özkan |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** |  |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** |  |