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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 Arts* |
| **Program(s) Offered to** | *Gastronomy and Culinary Arts* | *Must* |
|  |  |
|  |  |
| **Course Code**  | *GAST 307* |
| **Course Name** | *Ottoman Kitchen Culture* |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture:2** | **Laboratory:3** | **Recitation:**  | **Practical:**  | **Studio:** | **Other:** |
| **ECTS Credit** | *4* |
| **Grading Mode** | *Letter Grade* |
| **Pre-requisites** | **N/A** |
| **Co-requisites** | **N/A** |
| **Registration Restriction** | **N/A** |
| **Educational Objective** | *Aims students to gain knowledge about Turkish food culture and apply that knowledge to their academic and professional lives.* |
| **Course Description** | *Students focus primarily on historical documents from earlier period, written in more simple style and mainly consisting of Turkish words, with the aim of reading classical Ottoman chronicles towards the end of the course.* |
|  | **LO1** | *Explains Ottoman culinary culture* |
| **LO2** | *Defines cooking methods which is used Ottoman cuisine* |
| **LO3** | *Defines materials which is used Ottoman cuisine* |
| **LO4** | *Prepare and*  *present Ottoman dishes in an appropriate manner of the period* |
| **LO5** | *Explain and implement the Ottoman dishes from soups to drinks* |
|  |  |
| **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** | **X** | **X** |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. |  |  |  | **X** | **X** |  |
| **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** | **X** | **X** |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. |  |  |  | **X** | **X** |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. | **X** |  |  | **X** | **X** |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | **X** |  |  |  | **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….** |  |  |  |  |  |  |  |
| **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 | *Ottoman cuisine* | A1, A4 | A1, A4 | A1, A4 |  |  |  |
| **S2** | 2 | *Cooking methods in Ottoman cuisine* | A1, A4 | A1, A4 | A1, A4 |  |  |  |
| **S3** | 3 | *The materials used in Ottoman cuisine* | A1, A4 | A1, A4 | A1, A4 |  |  |  |
| **S4** | 4 | *Preparing dishes in accordance with the period of Ottoman* | A1, A4 | A1, A4 | A1, A4 |  |  |  |
| **S5** | 5 | *Preparing dishes in accordance with the period of Ottoman* | A1, A4 | A1, A4 | A1, A4 |  |  |  |
| **S6** | 6 | *Applications: soups, appetizers* |  |  |  | A4 | A4 |  |
| **S7** | 7 | *Applications: meat, offals, Midterm Exam* | A1, A7 | A1, A7 | A1, A7 | A1, A7 | A1, A7 |  |
| **S8** | 8 | *Applications: poultry and game animals, seafood* |  |  |  | A4 | A4 |  |
| **S9** | 9 | *Applications: vegetable and fruit dishes, rice and pasta* |  |  |  | A4 | A4 |  |
| **S10** | 10 | *Applications: vegetable and fruit dishes, rice and pasta* |  |  |  | A4 | A4 |  |
| **S11** | 11 | *Applications: milk, light desserts and candies, fruit desserts* |  |  |  |  |  |  |
| **S12** | 12 | *Applications: milk, light desserts and candies, fruit desserts* |  |  |  | A4 | A4 |  |
| **S13** | 13 | *Applications: Beverage* |  |  |  |  |  |  |
| **S14** | 14 | *Applications: Beverage* |  |  |  | A4 | A4 |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *20%**40%* | *Midterm**Final* | - |
| **A2** | **Quiz** | *-* | *-* | - |
| **A3** | **Homework** | *-* | - | - |
| **A4** | **Project** | *30%* | - | - |
| **A5** | **Report** | - | - | - |
| **A6** | **Presentation** | - | - | - |
| **A7** | **Attendance/ Interaction** | 10% | - | - |
| **A8** | **Class/Lab./****Field Work** | - | - | - |
| **A9** | **Other** | - | - | - |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** | Via discussions throughout the lectures (students’ ability to develop an argument and use evidence to support it), exams, student presentations, student term paper |
| **Method for Determining Letter Grade** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Total Points | 100 | 100-90 | 89-87 | 86.-84 | 83-80 | 79-77 | 76-74 | 73-70 | 69.-67 | 66.-64 | 63-60 | 59-0 |
| Letter Grade | A+ | A | A- | B+ | B | B- | C+ | C | C- | D+ | D | F |
| Value | 4.00 | 4.00 | 3.70 | 3.30 | 3.00 | 2.70 | 2.30 | 2.00 | 1.70 | 1.30 | 1.00 | 0.00 |

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| **Teaching Methods, Student Work Load** | **No** | **Method** | **Explanation** | **Hours** |
| ***Time applied by instructor*** |
| **1** | **Lecture** | Preparation for the lecture notes, slides etc | 14x2=28 |
| **2** | **Interactive Lecture** | - | - |
| **3** | **Recitation** | - | - |
| **4** | **Laboratory** | - | 14x3=42 |
| **5** | **Practical** | - | - |
| **6** | **Field Work** | - | - |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | Project about subjects | 1x20=20 |
| **8** | **Homework** | - |  |
| **9** | **Pre-class Learning of Course Material**  | - | - |
| **10** | **Review of Course Material** | - | 14x3=42 |
| **11** | **Studio** | - |  |
| **12** | **Office Hour** | - |  |
| **TOTAL** | 132 |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** | Any form of academic dishonesty, cheating, copying or plagiarizing, is prohibited. |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** |  |