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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 204* |
| **Course Name** | Food Culture |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture: 2**  | **Laboratory:** | **Recitation:**  | **Practical:** | **Studio:**  | **Other:**  |
| **ECTS Credit** | *3* |
| **Grading Mode** | *Letter Grade* |
| **Pre-requisites** | *N/A* |
| **Co-requisites** | *N/A* |
| **Registration Restriction** | *N/A* |
| **Educational Objective** | *To learn the continuity of daily life from the Middle Ages to the day-to-day changes in the global and local context in the history of gastronomy.* |
| **Course Description** | The aim of this course is to reveal the ingredients and equipment used in the production of culinary cultures, and to define the role that the world plays in the world cuisine. The basic knowledge of food culture will be given from five continents. The promotion of sustainability and local flavors and the contribution to culinary culture will be emphasized. In addition, the historical geographical development of the country kitchens will be discussed. The contents and terms of the meals will be examined in detail. |
| **Learning Outcomes**  | **LO1** | Understand socio-cultural influences of medieval culture in Europe |
| **LO2** | Interpret the innovative effects of the discovery of America on Asia and Europe |
| **LO3** | Recognizes the history, geographical and socio-cultural aspects of the Italian Renaissance culinary culture |
| **LO4** | Compare the classical period Ottoman food culture’s interactive processes with other geographies. |
| **LO5** | Analyze the impact of scientific revolution on global food habits. |
| **LO6** | Characterize the influence of the Industrial Revolution on the ongoing cultural food trends of the 20th and 21st centuries. |
| **n..** |  |
| **PART II (Faculty Board Approval)** |
| **Basic Outcomes (University-wide)** | **No.** | **Program Outcomes** | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English.  |  | X | X | X | X | X |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. |  |  | 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 |  |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. |  |  |  |  | X |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. | 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** | **LO6** |
| **S1** | 1 | Medieval Culinary Culture in Europe; food items; kitchen techniques; table adobe; cookbooks | *A1,**A7* |  |  |  |  |  |
| **S2** | 2 | The discovery of America and the arrival of new foods to Europe and Asia |  | *A1,**A7* |  |  |  |  |
| **S3** | 3 | Overview of European culinary culture in the early modern world; |  |  |  |  | *A1,**A7* |  |
| **S4** | 4 | Italian Renaissance Culinary Culture |  |  | *A1,**A7* |  |  |  |
| **S5** | 5 | Classical Ottoman Food Culture |  |  |  | *A1,**A7* |  |  |
| **S6** | 6 | The Rise of the French Cuisine in the 17th Century |  |  |  |  |  | *A1,**A7* |
| **S7** | 7 | Midterm  |  |  |  |  |  |  |
| **S8** | 8 | The emergence of restaurants in France in the 18th century |  |  |  |  |  | *A1,**A7* |
| **S9** | 9 | French gastronomy in 19th century |  |  |  |  |  | *A1,**A7* |
| **S10** | 10 | The effects of Industrial Revolution on food production and consumption habits |  |  |  |  |  | *A1,**A7* |
| **S11** | 11 | Ottoman food culture in 19th century |  |  |  | *A1,**A7* |  |  |
| **S12** | 12 | The impact of scientific revolution on food habits in the world. |  |  |  |  | *A1,**A7* |  |
| **S13** | 13 | Emerging Trends in the world in the 20th and 21st Century in gastronomy Areas |  |  |  |  |  | *A1,**A7* |
| **S14** | 14 | Final | *A1,**A7* |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *%35**%50* | *Midterm**Final* |  |
| **A2** | **Quiz** | *-* | - |  |
| **A3** | **Homework** |  |  |  |
| **A4** | **Project & Presentation** |  |  |  |
| **A5** | **Report** | *-* | - | - |
| **A6** | **Attendance/ Interaction** | *%15* | - | - |
| **A7** | **Class/Lab./****Field Work** | *-* | - | - |
| **A8** | **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** | Grade will be determined by your total points earned under the criteria below:

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | *14 x 2= 28* |
| **2** | **Interactive Lecture** |  |  |
| **3** | **Recitation** |  |  |
| **4** | **Laboratory** |  |  |
| **5** | **Practical** |  |  |
| **6** | **Field Work** |  |  |
| ***Time expected to be allocated by student*** |
| **7** | **Project** |  |  |
| **8** | **Homework** |  |  |
| **9** | **Pre-class Learning of Course Material**  | Students require to read the relevant chapters before the class. | *14 x 1.5 = 21* |
| **10** | **Review of Course Material** | Students require to read the relevant chapters and academic papers after the class. | *14 x 2 = 28* |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** |  |  |
| **TOTAL** | *77* |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** |  |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** | The instructor reserves the right to change any aspect of the course in response to the needs of the class. |