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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 304* | | | | | | | | | | | | | | | | | |
| **Course Name** | *Turkish Regional Cuisines* | | | | | | | | | | | | | | | | | |
| **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** | *3* | | | | | | | | | | | | | | | | | |
| **Grading Mode** | *Letter Grade* | | | | | | | | | | | | | | | | | |
| **Pre-requisites** | **N/A** | | | | | | | | | | | | | | | | | |
| **Co-requisites** | **N/A** | | | | | | | | | | | | | | | | | |
| **Registration Restriction** | **N/A** | | | | | | | | | | | | | | | | | |
| **Educational Objective** | *The aim of this course is to introduce several cultures that helped set up the foundations of Turkish cuisine and to display the evolution of the cuisine of this geography during different periods of history.* | | | | | | | | | | | | | | | | | |
| **Course Description** | *Theoretical and practical studies of classical and regional Turkish cuisine. The basic cooking techniques Turkish cuisine. Prescriptions in the spirit of the modern interpretation of the old kitchen. Practical studies of the properties of present-day Turkey Local cuisine.* | | | | | | | | | | | | | | | | | |
|  | **LO1** | | | *Understand the basics of Turkish cuisine* | | | | | | | | | | | | | | |
| **LO2** | | | *Understand the cultural setting that is lying under Turkish cuisine* | | | | | | | | | | | | | | |
| **LO3** | | | *Identify specific local ingredients and know where to source them* | | | | | | | | | | | | | | |
| **LO4** | | | *Learn the characteristics of food habits of this country and especially the feeding systems on the streets* | | | | | | | | | | | | | | |
| **LO5** | | | *Set up balanced traditional menus without the help of a senior.* | | | | | | | | | | | | | | |
| **LO6** | | | *Calculate the cost of each recipe and know about cost control* | | | | | | | | | | | | | | |
| **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** |  |  |  |  |
| **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** | **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** | **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** | **LO6** |
| **S1** | 1 | | | | *Orientation* | | | | | | A1 |  |  | A1 |  |  |
| **S2** | 2 | | | | *Introduction* | | | | | |  |  | A1 |  |  |  |
| **S3** | 3 | | | | *Internal Anatolia* | | | | | | A4 | A4 |  |  |  |  |
| **S4** | 4 | | | | *Marmara Region* | | | | | | A4 | A4 |  |  |  |  |
| **S5** | 5 | | | | *Mediterranean Region* | | | | | | A4 | A4 |  |  |  |  |
| **S6** | 6 | | | | *Black Sea Region* | | | | | | A4 | A4 |  |  |  |  |
| **S7** | 7 | | | | *Casseroles and earthenware* | | | | | |  |  | A1 | A1 |  |  |
| **S8** | 8 | | | | *Midterm Exam* | | | | | | A1, A7 | A1, A7 | A1, A7 | A1, A7 |  |  |
| **S9** | 9 | | | | *East Anatolia Region* | | | | | | A4 | A4 |  |  |  |  |
| **S10** | 10 | | | | *Aegean Region* | | | | | | A4 | A4 |  |  |  |  |
| **S11** | 11 | | | | *South East Region* | | | | | | A4 | A4 |  |  |  |  |
| **S12** | 12 | | | | *Digestive dishes* | | | | | |  |  |  | A4 | A4 | A4 |
| **S13** | 13 | | | | *Mezes* | | | | | |  |  | A4 | A4 |  |  |
| **S14** | 14 | | | | *Meatballs* | | | | | |  |  | A4 | A4 |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | **Make-Up Rule** | | | | |
| **A1** | **Exam** | | | | | | *65%* | | *Midterm* | | | - | | | | |
| **A2** | **Quiz** | | | | | | *-* | | *-* | | | - | | | | |
| **A3** | **Homework** | | | | | | *-* | | - | | | - | | | | |
| **A4** | **Project** | | | | | | *20%* | | - | | | - | | | | |
| **A5** | **Report** | | | | | | - | | - | | | - | | | | |
| **A6** | **Presentation** | | | | | | - | | - | | | - | | | | |
| **A7** | **Attendance/ Interaction** | | | | | | 15% | | - | | | - | | | | |
| **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** | | |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | 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 | | | | | | | | | | | | | | | | | |
| **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 | | | | | | | | | 1x=15 | |
| **8** | **Homework** | | | | | - | | | | | | | | |  | |
| **9** | **Pre-class Learning of Course Material** | | | | | - | | | | | | | | | - | |
| **10** | **Review of Course Material** | | | | | - | | | | | | | | | 14x1=14 | |
| **11** | **Studio** | | | | | - | | | | | | | | |  | |
| **12** | **Office Hour** | | | | | - | | | | | | | | |  | |
| **TOTAL** | | | | | | 99 | | | | | | | | | | |
| **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** | | | | | |  | | | | | | | | | | |