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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* | | | | | | | | | | | | | *Compulsory* | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
| **Course Code** | GAST 407 | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Food Politics and Regulations* | | | | | | | | | | | | | | | | | | |
| **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** | *Scope of the course is examining the current food regulations* | | | | | | | | | | | | | | | | | | |
| **Course Description** | GMO, world food system. GMOs, foodstuffs and prices, high food prices policy, opening and opening policy, green revolution debates, obesity, food aid and power, agricultural incentives and trade, organic and local food. National and international food laws and regulations. Practices of food laws and regulations in different countries. | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | Understand the effects of policies and other sectors on the food sector | | | | | | | | | | | | | | | |
| **LO2** | | | Understand the social, commercial and institutional effects of food choice | | | | | | | | | | | | | | | |
| **LO3** | | | Become familiar with national and international food laws and regulations that contribute to safe, nutritious and healthy food supply | | | | | | | | | | | | | | | |
| **LO4** | | | Understand the similarities and differences between international and local food laws and regulations | | | | | | | | | | | | | | | |
| **LO5** | | | Understand global perspectives, international harmonies, international key actors and potential output on challenges and opportunities in international food trade | | | | | | | | | | | | | | | |
| **LO6** | | |  | | | | | | | | | | | | | | | |
| **LO7** | | |  | | | | | | | | | | | | | | | |
| **PART II ( Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | | **No.** | **Program Outcomes** | | | | | | | | | | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** | **LO7** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | | *X* | *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* | *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* |  |  |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | | | | | | | | | | *X* | *X* | *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….** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **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** | **LO7** |
| **S1** | 1 | | | | Introduction: What are food politics? | | | | | |  |  |  |  | A1 |  |  |
| **S2** | 2 | | | | More or Less Food, Politics versus Science | | | | | |  |  |  | A1 |  |  |  |
| **S3** | 3 | | | | Politics and food choice. Discovering children and young people | | | | | |  | A2 |  |  |  |  |  |
| **S4** | 4 | | | | Relationship between food sector and institutions and organizations | | | | | |  |  | A2 |  |  |  |  |
| **S5** | 5 | | | | Creating techno dishes | | | | | | A1 |  |  |  |  |  |  |
| **S6** | 6 | | | | Food sustainability | | | | | | A1 |  |  | A1 |  |  |  |
| **S7** | 7 | | | | Midterm | | | | | | A1 | A1 | A1 |  |  |  |  |
| **S8** | 8 | | | | Sustainable agriculture | | | | | |  |  |  |  |  |  |  |
| **S9** | 9 | | | | Agriculture, environment and livestock | | | | | |  |  |  |  |  |  |  |
| **S10** | 10 | | | | Food safety and genetically modified food | | | | | |  |  |  | A2 |  |  |  |
| **S11** | 11 | | | | Introduction to food laws and regulations in Turkey Turkish food codec | | | | | | A1 |  |  |  |  |  |  |
| **S12** | 12 | | | | Basic characteristics of Turkish food laws and regulations | | | | | |  |  |  |  |  |  |  |
| **S13** | 13 | | | | Food Codex and international food trade | | | | | |  |  |  | A1,A4 | A1,A4 |  |  |
| **S14** | 14 | | | | EU food regulations | | | | | |  |  |  | A1,A4 | A1,A4 |  |  |
|  |  | | | |  | | | | | |  |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | **Make-Up Rule** | | | | | |
| **A1** | **Exam** | | | | | | *%30*  *%40* | | *Midterm*  *Final* | | | - | | | | | |
| **A2** | **Quiz** | | | | | | *%10* | | - | | | - | | | | | |
| **A3** | **Homework** | | | | | |  | | - | | | - | | | | | |
| **A4** | **Project** | | | | | | *40%* | | - | | | - | | | | | |
| **A5** | **Report** | | | | | |  | | - | | | - | | | | | |
| **A6** | **Presentation** | | | | | |  | | - | | | - | | | | | |
| **A7** | **Attendance/ Interaction** | | | | | | %20 | | - | | | - | | | | | |
| **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** | | | | | - | | | | | | | | | - | | |
| **5** | **Practical** | | | | |  | | | | | | | | |  | | |
| **6** | **Field Work** | | | | | - | | | | | | | | | - | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | Preparation of term paper and presentation | | | | | | | | | 1x20=20 | | |
| **8** | **Homework** | | | | |  | | | | | | | | |  | | |
| **9** | **Pre-class Learning of Course Material** | | | | | - | | | | | | | | | 8x5=40 | | |
| **10** | **Review of Course Material** | | | | | Students should read the relevant book sections and academic publications after the class | | | | | | | | |  | | |
| **11** | **Studio** | | | | | - | | | | | | | | |  | | |
| **12** | **Office Hour** | | | | | - | | | | | | | | | - | | |
| **TOTAL** | | | | | | *88* | | | | | | | | | | | |
| **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** | | | | | |  | | | | | | | | | | | |