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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* | *Elective* |
| *Tourism and Hotel Management* | *Elective* |
|  |  |
| **Course Code**  | *GAST 433* |
| **Course Name** | *Wine Science and Culture* |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture: 3** | **Laboratory:** | **Recitation:**  | **Practical:** | **Studio:**  | **Other:**  |
| **ECTS Credit** | *4* |
| **Grading Mode** | *Letter Grading* |
| **Pre-requisites** |  |
| **Co-requisites** |  |
| **Registration Restriction** |  |
| **Educational Objective** | *Familiarize students with wine production, grape varieties, wine and food matching, quality assesment, wine menu and the wine region.* |
| **Course Description** | *Students will be given a basic overview of general ideas about wine production, grape varieties wine and food matching, quality assesment for wine in general. How to  prepare a wine menu and the wine regions around the world together with wine regions of Turkey and the characteristics of Turkish wines will be the general overview. Wine tasting techniques and blind tasting and evaluation will be part of the course outline.* |
| **Learning Outcomes**  | **LO1** | *Identify wine culture and production techniques* |
| **LO2** | *Classify grape varieties and related wine types* |
| **LO3** | *Match food with suitable wine type* |
| **LO4** | *Assess wine quality* |
| **LO5** | *Apply proper wine service* |
| **LO6** | *Prepare wine menu* |
| **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* |
| **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. |  |  |  |  |  |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. |  |  |  |  |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. |  |  |  |  |  |  |
| **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 | *Introduction* | A1 |  |  |  |  |  |
| **S2** | 2 | *Viticulture* | A1 |  |  |  |  |  |
| **S3** | 3 | *Wine production* | A1 |  |  |  |  |  |
| **S4** | 4 | *Appellations around the world, wine culture* | A1 |  |  |  |  |  |
| **S5** | 5,6 | *Major grape varieties and the regions: white wines* |  | A1 |  |  |  |  |
| **S6** | 7,8 | *Major grape varieties and the regions: red wines* |  | A1 |  |  |  |  |
| **S7** | 10 | *Wine and food matching* |  |  | A6 |  |  |  |
| **S8** | 11 | *Wine tasting and quality assesment* |  |  |  | A6 |  |  |
| **S9** | 12,13 | *Wine menu* |  |  |  |  |  | A6 |
| **S10** | 14 | *Wine service* |  |  |  |  | A6 |  |
| **S11** |  |  |  |  |  |  |  |  |
| **S12** |  |  |  |  |  |  |  |  |
| **S13** |  |  |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | 40% | *There will be a midterm exam for this course. Exam date will be shown on the tentative schedule and it can be changed according to the course schedule.* | *No make-up exam is allowed unless the student reports the inevitable event in advance and submit a legitimate document no later than one week after the event.* |
| **A2** | **Quiz** | *-* |  |  |
| **A3** | **Homework** | *-* |  |  |
| **A4** | **Project** | *-* |  |  |
| **A5** | **Report** |  |  |  |
| **A6** | **Presentation** | 60% | Individual menu preparation | Points will be deduced for late submissions. |
| **A7** | **Attendance/ Interaction** | - |  |  |
| **A8** | **Class/Lab./****Field Work** | - |  |  |
| **A9** | **Other** | - |  |  |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** | Students will demonstrate learning outcomes through in-class activities, exams and presentations. |
| **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** | Lecturing and utilizing the text-book and the additional readings provided by the instructor. | 11x3=33 |
| **2** | **Interactive Lecture** | Presentations require much interactions among all class members. | 2x3=6 |
| **3** | **Recitation** |  | 0 |
| **4** | **Laboratory** |  | 0 |
| **5** | **Practical** |  | 0 |
| **6** | **Field Work** |  | 0 |
| ***Time expected to be allocated by student*** |
| **7** | **Project** |  | *0* |
| **8** | **Homework** | Students prepare an individual presentation | 1x30=30 |
| **9** | **Pre-class Learning of Course Material**  | Students require to read the relevant chapters and academic papers before the class. | 13x1,5=19,5 |
| **10** | **Review of Course Material** | Students require to read the relevant chapters and academic papers after the class. | 13x1=13 |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** | Each student requires to meet the instructor for their team presentation  | 2x2=4 |
| **TOTAL** | *105,5* |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** | *Rachel E. Black. Wine and Culture. Bloomsbury Academic (4 July 2013). ISBN-13: 978-0857854001* |
| **Other** | **Scholastic Honesty** | Any student with an academically misbehavior will be expelled from the course. |
| **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. |