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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* | | | | |
|  | | | | | | | | | | | | |  | | | | |
|  | | | | | | | | | | | | |  | | | | |
| **Course Code** | *GAS 436* | | | | | | | | | | | | | | | | | |
| **Course Name** | *Aegean & Mediterranean Cuisine* | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Lecture* | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture:1** | | | | | **Laboratory:** | | | | **Recitation:** | | **Practical:** | | | **Studio:** | | **Other:** | |
| **ECTS Credit** | *5* | | | | | | | | | | | | | | | | | |
| **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 enable students to understand the basic principles of Aegean and Mediterranean cuisines. The course includes not only the basic knowledge about these cuisines but also their historical, geographical, cultural background, local specialties and cooking techniques. The course is taught both theoretically and practically.* | | | | | | | | | | | | | | | | | |
| **Course Description** | *The purpose of the course is students to get information about the Cuisine of Aegean & Mediterranean Terroir. The course content is based on the region’s historical, geographical and cultural background and also particular ingredients and cooking techniques included. The course will be held both in theoretical and applied structure.* | | | | | | | | | | | | | | | | | |
|  | **LO1** | | | *Understand Aegean and Mediterranean cuisines* | | | | | | | | | | | | | | |
| **LO2** | | | *Conduct regional field survey.* | | | | | | | | | | | | | | |
| **LO3** | | | *Interpret cultural interactions between Aegean and Mediterranean cuisines* | | | | | | | | | | | | | | |
| **LO4** | | | *Analyze regional recipes* | | | | | | | | | | | | | | |
| **LO5** | | | *Research and develop unique recipes.* | | | | | | | | | | | | | | |
|  | | |  | | | | | | | | | | | | | | |
| **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. | | | | | | | | | |  |  |  |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | |  |  |  |  |  |  |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | | | | | | | | | |  |  |  |  |  |  |
| **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….** |  | | | | | | | | | |  |  |  |  |  |  |
| **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 | | | | *Aegean and Mediterranean geography -1* | | | | | |  |  |  |  |  |  |
| **S2** | 2 | | | | *Aegean and Mediterranean geography -2* | | | | | |  |  |  |  |  |  |
| **S3** | 3 | | | | *Historical development of the region- 1* | | | | | |  |  |  |  |  |  |
| **S4** | 4 | | | | *Historical development of the region- 2* | | | | | |  |  |  |  |  |  |
| **S5** | 5 | | | | *Principle crops in the region* | | | | | |  |  |  |  |  |  |
| **S6** | 6 | | | | *Area-specific food processing techniques* | | | | | |  |  |  |  |  |  |
| **S7** | 7 | | | | *Midterm Exam* | | | | | |  |  |  |  |  |  |
| **S8** | 8 | | | | *Area-specific kitchen tools and equipment* | | | | | |  |  |  |  |  |  |
| **S9** | 9 | | | | *Cultural interactions among the sub-regions in the Aegean-Mediterranean area* | | | | | |  |  |  |  |  |  |
| **S10** | 10 | | | | *Recipes from the sub regions - 1 and their applications* | | | | | |  |  |  |  |  |  |
| **S11** | 11 | | | | *Recipes from the sub regions 2 and their applications* | | | | | |  |  |  |  |  |  |
| **S12** | 12 | | | | *Recipes from the sub regions 3 and their applications* | | | | | |  |  |  |  |  |  |
| **S13** | 13 | | | | *Comparative analysis of food recipes among sub-regions* | | | | | |  |  |  |  |  |  |
| **S14** | 14 | | | | *Final Exam* | | | | | |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | **Make-Up Rule** | | | | |
| **A1** | **Exam** | | | | | |  | |  | | |  | | | | |
| **A2** | **Quiz** | | | | | |  | |  | | |  | | | | |
| **A3** | **Homework** | | | | | |  | |  | | |  | | | | |
| **A4** | **Project** | | | | | |  | |  | | |  | | | | |
| **A5** | **Report** | | | | | |  | |  | | |  | | | | |
| **A6** | **Presentation** | | | | | |  | |  | | |  | | | | |
| **A7** | **Attendance/ Interaction** | | | | | |  | |  | | |  | | | | |
| **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 | | | | | | | | | 14x3=42 | |
| **2** | **Interactive Lecture** | | | | | - | | | | | | | | | - | |
| **3** | **Recitation** | | | | | - | | | | | | | | | - | |
| **4** | **Laboratory** | | | | | - | | | | | | | | | 14x3=42 | |
| **5** | **Practical** | | | | | - | | | | | | | | | - | |
| **6** | **Field Work** | | | | | - | | | | | | | | | - | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | - | | | | | | | | | - | |
| **8** | **Homework** | | | | | - | | | | | | | | |  | |
| **9** | **Pre-class Learning of Course Material** | | | | | - | | | | | | | | | 3x3=5 | |
| **10** | **Review of Course Material** | | | | | - | | | | | | | | | 14x5=10 | |
| **11** | **Studio** | | | | | - | | | | | | | | |  | |
| **12** | **Office Hour** | | | | | - | | | | | | | | |  | |
| **TOTAL** | | | | | | 163 | | | | | | | | | | |
| **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** | | | | | |  | | | | | | | | | | |