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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 439* |
| **Course Name** | *Culinary Geography* |
| **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 Grade* |
| **Pre-requisites** | *N/A* |
| **Co-requisites** | *N/A* |
| **Registration Restriction** | *N/A* |
| **Educational Objective** | *Provide students with the knowledge of food culture in the context of cultural geography and teach them the interactions related to food culture among the social groups in different geographies* |
| **Course Description** | *Culinary geography stems from the fact that food is an integral part of culture and culture is a major area of geography. Food is a necessary part of our lives and defines our culture and personalities. This course aims to discuss the local cuisine and concept of the authenticity, migration, historical trade roots and how all these factors affect the culinary culture in geographical interactions.*  |
|  | **LO1** | *Understand the interaction between culture and geography* |
| **LO2** | *Recognize food in respect of history of agriculture, vegetable and animal production* |
| **LO3** | *Interpret of variability of agriculture according to geographical and human environmental conditions* |
| **LO4** | *Analyse formation of socio-cultural dishes according to regions* |
| **LO5** | *Interpret varieties of food according to regions* |
|  |  |
| **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.  |  | 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. |  |  |  | X | X |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. |  |  |  | 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** |  |
| **S1** | 1 | *Basic concepts; Food Ingredients, Natural and Human Environmental Conditions Affecting Agriculture* | *A1* |  | *A2* |  |  |  |
| **S2** | 2 | *Agricultural History, Crop Production and Major Types of Animal Husbandry* |  |  |  | *A4* |  |  |
| **S3** | 3 | *Grains* |  |  |  |  | *A2* |  |
| **S4** | 4 | *Legumes* |  |  | *A2* |  |  |  |
| **S5** | 5 | *Vegetables; Nutrition Problem* | *A2* |  |  |  |  |  |
| **S6** | 6 | *Fruits* |  |  |  | *A1* |  |  |
| **S7** | 7 | *Foods obtained from land animals and their regional characteristics 1* |  | *A4* |  |  |  |  |
| **S8** | 8 | *Foods obtained from land animals and their regional characteristics 2* |  |  |  |  | *A4* |  |
| **S9** | 9 | *Foods obtained from land animals and their regional characteristics 3* |  |  | *A2* |  | *A1, A4* |  |
| **S10** | 10 | *Geographical distribution of fish based products 1* |  |  | *A1* |  |  |  |
| **S11** | 11 | *Geographical distribution of fish based products 2* |  |  | *A1, A4* |  |  |  |
| **S12** | 12 | *Geographical distribution of fish based products 3* |  | *A4* |  |  |  |  |
| **S13** | 13 | *Spices and regional characteristics* |  |  |  | *A1, A4* |  |  |
| **S14** | 14 | *Final* | *A1* | *A1* | *A1* | *A1* | *A1* |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *50%* | *Final* | - |
| **A2** | **Quiz** | *20%* | *-* | - |
| **A3** | **Homework** |  | *-* | - |
| **A4** | **Project** | 30% | *-* | - |
| **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** | - | *-* |
| **5** | **Practical** | - | *-* |
| **6** | **Field Work** | - | *-* |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | - | *-* |
| **8** | **Homework** | - |  |
| **9** | **Pre-class Learning of Course Material**  | - | *14x3=42* |
| **10** | **Review of Course Material** | - | *14x3=42* |
| **11** | **Studio** | - |  |
| **12** | **Office Hour** | - |  |
| **TOTAL** | *126* |
| **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** |  |