



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Anatolian Cuisine							
Course Code		CUL252		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		With this course; The aim of the course is to examine the formation and development of kitchen cultures in the history of humanity and to get to know the cuisines of different cultures							
Course Content		Eating and drinking culture, origins of Anatolian culinary culture, world cuisines constitute the content of this course							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study					
Name of Lecturer(s)		Ins. Aytekin KALKAN							

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	1. Tapper, R. (2003) Ortadoğu Mutfak Kültürleri, Tarih Vakfı Yayınları
2	2. Gürsoy, D. ( Tarihın Süzgecinde Mutfak Kültürümüz, Oğlak Yayıncılık, İstanbul.

Week	Weekly Detailed Course Contents	
1	Theoretical	The concept of culture and its components.
2	Theoretical	Origin of eating and drinking culture
3	Theoretical	Origins of Anatolian culinary culture
4	Theoretical	The kitchens of Anatolian civilizations in historical ages
5	Theoretical	Middle Eastern culinary cultures and their relations with Anatolia
6	Theoretical	Food, kitchen and social class
7	Theoretical	Sociology of food
8	Intermediate Exam	Midterm Exam
9	Theoretical	Anthropology of food
10	Theoretical	Relationship between Mediterranean cuisine and Anatolian cuisine
11	Theoretical	Art, culture and cuisine
12	Theoretical	Regional cuisine of Anatolia
13	Theoretical	Regional cuisine of Anatolia
14	Theoretical	The relationship between cuisine and tourism
15	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	To be able to make comparison between Turkish cuisine and world cuisine.
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2	To be able to explain the relationship between kitchen and culture
3	To make comparisons with the kitchens of different civilizations established in Anatolia, to comprehend the relationship between them and to understand their effect on each other.
4	To comprehend the historical development of Anatolian culinary culture
5	Effects of social events such as migration on food culture

**Programme Outcomes (Tourism and Travel Services)**

1	Tourism, natural, cultural, historical and social environment to be aware of the relationship.
2	To be able to use a second foreign language at intermediate level.
3	To have the ability to use information technologies in the field at a good level.
4	To have the knowledge and skills required by the profession.
5	To have knowledge about national and global travel destinations, motivations and movements.
6	To have information about countries and cultures.
7	Mastering the automation systems used in travel management
8	To have the technical knowledge about travel agency and ticketing.

**Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High**

	L1	L2	L3	L4	L5
P1	4	4	4	4	4
P4	4	4	4	4	4
P5	4	4	4	4	4
P6	5	5	5	5	5

