



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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|--|---|---|------------|---|---|----------------------------------|---|------------|---|
| Course Title | | Turkish Culinary Culture | | | | | | | |
| Course Code | | AŞL106 | | Course Level | | Short Cycle (Associate's Degree) | | | |
| ECTS Credit | 4 | Workload | 98 (Hours) | Theory | 3 | Practice | 1 | Laboratory | 0 |
| Objectives of the Course | | The aims of this lesson are gain the competencies of preparing the dishes of this kitchen by researching the Turkish cuisine culture, designing new food recipes and conducting activities related to professional development. | | | | | | | |
| Course Content | | To examine the historical development of Turkish cuisine To investigate the food culture of Turkish cuisine To investigate the place of Turkish cuisine among the world cuisines | | | | | | | |
| Work Placement | | N/A | | | | | | | |
| Planned Learning Activities and Teaching Methods | | | | Explanation (Presentation), Demonstration | | | | | |
| Name of Lecturer(s) | | Ins. Yeter ÇAN DOMRUK | | | | | | | |

Assessment Methods and Criteria

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

Recommended or Required Reading

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| 1 | Ders kitabı, yardımcı kitap ve süreli yayınlar |
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| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|---|
| 1 | Theoretical | Historical Development of Turkish Cuisine |
| 2 | Theoretical | Turkish Culinary Culture in Central Asia, Seljuk and Seigniories Period |
| 3 | Theoretical | Turkish Culinary Culture in the Ottoman Period |
| 4 | Theoretical | Turkish Culinary Culture in the Republic Period |
| 5 | Practice | Soups in Turkish cuisine |
| 6 | Practice | Salads and olive oil dishes in Turkish cuisine |
| 7 | Practice | Meat dishes in Turkish cuisine |
| 8 | Theoretical | Midterm |
| 9 | Practice | Chicken dishes in Turkish cuisine |
| 10 | Practice | Fish dishes in Turkish cuisine |
| 11 | Practice | Offal Dishes in Turkish Cuisine |
| 12 | Practice | Desserts in Turkish cuisine |
| 13 | Practice | Beverages in Turkish cuisine |
| 14 | Theoretical | Traditional Placess of Turkish Culinary Culture |
| 15 | Theoretical & Practice | An overview |
| 16 | Final Exam | Final exam |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory | 14 | 1 | 3 | 56 |
| Lecture - Practice | 14 | 0 | 1 | 14 |
| Assignment | 1 | 5 | 1 | 6 |
| Midterm Examination | 1 | 10 | 1 | 11 |
| Final Examination | 1 | 10 | 1 | 11 |
| Total Workload (Hours) | | | | 98 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 4 |

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

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|----|---|
| 1 | Learns the Historical Development of Turkish Cuisine |
| 2 | Learns Central Asian, Seljuk and Seigniories Period Turkish Cuisine |
| 3 | Learns Ottoman Period Turkish Culinary Culture |
| 4 | Learns Turkish Culinary Culture in the Republic Period |
| 5 | Learns soups in Turkish cuisine |
| 6 | Learns salads and olive oil dishes in Turkish cuisine |
| 7 | Learns meat dishes in Turkish cuisine |
| 8 | Learns chicken dishes in Turkish cuisine |
| 9 | Learns fish dishes in Turkish cuisine |
| 10 | Learns offal dishes in Turkish cuisine |
| 11 | Learns desserts in Turkish cuisine |
| 12 | Learns beverages in Turkish cuisine |
| 13 | Learns Traditional Places of Turkish Culinary Culture |

Programme Outcomes (Cookery)

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| 1 | ... |
| 2 | ... |
| 3 | ... |
| 4 | ... |
| 5 | ... |

