

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Modernist Cu	linary Trends						
Course Code	AŞL204		Couse Leve	el	Short Cycle (Associate's	Degree)	
ECTS Credit 6	Workload	148 (Hours)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course This lessonaims to teach modern kitchen trends.								
Course Content Learn new kitchen trends and create new recipes								
Work Placement	N/A							
Planned Learning Activities and Teaching Methods Explanation (Presentation), Demonstration, Individual Study								
Name of Lecturer(s)								

Assessment Methods and Criteria				
Method	Quantity	Percentage (%)		
Midterm Examination	1	40		
Final Rate	1	60		

Recommended or Required Reading

1 Gastronomic Trends Millennium and Beyond

Week	Weekly Detailed Cours	kly Detailed Course Contents			
1	Theoretical	An Overview of Gastronomic Trends			
2	Theoretical & Practice	Neurogastronomy concept and development			
3	Theoretical & Practice	World's Best Restaurants and Success Stories			
4	Theoretical & Practice	Franchising in Food and Beverage Managements			
5	Theoretical & Practice	Fast Food and Slow Food			
6	Theoretical & Practice	Molecular Cuisine			
7	Theoretical & Practice	Fusion Cuisine			
8	Intermediate Exam	Mid - term Exam			
9	Theoretical & Practice	Sustainable Green Restaurants			
10	Theoretical & Practice	Beverage Trends			
11	Theoretical & Practice	Thematic Restaurants			
12	Theoretical & Practice	Edible Flowers and Insects			
13	Theoretical & Practice	Street Foods			
14	Theoretical & Practice	Industry 4.0			
15	Final Exam	Final Exam			

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Term Project	14	2	1	42
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				
[Total Workload (Hours) / 25*] = ECTS 6				
*25 hour workload is accepted as 1 ECTS				

Learni	Learning Outcomes				
1					
2					
3					



4 .	
5 .	

Programme Outcomes (Cookery)				
1				
2				
3				
4				
5				

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

	L1
P1	5
P2	5
P3	5
P4	5
P5	5

