



AYDIN ADNAN MENDERES UNIVERSITY
DAVUTLAR VOCATIONAL SCHOOL
HOTEL RESTAURANT AND CATERING SERVICES
TOURISM AND HOTEL MANAGEMENT
COURSE INFORMATION FORM

Course Title	Gastronomy History								
Course Code	AŞL108			Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To learn the development of food and food cultures from prehistoric to medieval period in historical process								
Course Content	Examination of food production and consumption in the world from the prehistoric ages to the Middle Ages in the economic, social, political and cultural aspects of historical development								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)	Ins. Yeter ÇAN DOMRUK								

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Ders kitabı, yardımcı kitap ve süreli yayınlar
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Week	Weekly Detailed Course Contents
1	Theoretical .
2	Theoretical .
3	Theoretical .
4	Theoretical .
5	Theoretical .
6	Theoretical .
7	Intermediate Exam .
8	Theoretical .
9	Theoretical .
10	Theoretical .
11	Theoretical .
12	Theoretical .
13	Theoretical .
14	Final Exam .

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	
4	
5	



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Programme Outcomes (*Tourism and Hotel Management*)

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

