



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

Course Title	Turkey and World Cuisine Cultures								
Course Code	TRZM214	Course Level			Short Cycle (Associate's Degree)				
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to evaluate the characteristics of Turkish and world cuisines, their local dishes and their relationship with health.								
Course Content	Examining the relationship between food and culture, recognizing Turkish Cuisine, recognizing world cuisine								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	Ders Kitabı ve Ders Notları

Week	Weekly Detailed Course Contents	
1	Theoretical	Food and culture
2	Theoretical	The historical development of the kitchen
3	Theoretical	Turkish cuisine
4	Theoretical	Turkish cuisine
5	Theoretical	Turkish cuisine
6	Theoretical	Turkish traditional food and health interaction
7	Theoretical	Asia countries and Western cuisines - East Asian countries
8	Theoretical	Asia countries kitchen - South and North Asian countries
9	Theoretical	Europe Eastern -Europe countries kitchen
10	Theoretical	European continent in kitchens countries Other European countries
11	Theoretical	Americas cuisine
12	Theoretical	The African continent kitchen
13	Theoretical	Drinks and culture
14	Theoretical	General evaluation

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	7	1	8
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	Understanding the concepts of food and culture
2	Getting to know the culture of Turkish and world cuisine
3	Learning the history of Turkish and world cuisine
4	Recognition dishes peculiar to Turkish and world cuisine
5	Understanding traditional foods



Programme Outcomes (*Tourism and Hotel Management*)

1	study
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

