



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Turkish Culinary Culture							
Course Code		AŞL106		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 (<i>Hours</i>)	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

1	Ders kitabı, yardımcı kitap ve süreli yayınlar
---	------------------------------------------------

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

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 (Cooking)

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

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
P6	5
P7	5
P8	5
P9	5
P10	5
P11	5
P12	5
P13	5
P14	5
P15	5

