



## AYDIN ADNAN MENDERES UNIVERSITY 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	70

### Recommended or Required Reading

1	Ders kitabı, yardımcı kitap ve süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	Mutfak Kültürü
2	Theoretical	Avcı Toplayıcı Dönem
3	Theoretical	Yerleşik Hayat
4	Theoretical	Tarım Toplumu
5	Theoretical	Kentleşme
6	Theoretical	Hitit Mutfacı
7	Theoretical	Yunan Mutfacı
8	Theoretical	Bizans Mutfacı
9	Theoretical	Roma Mutfacı
10	Theoretical	Selçuklu Mutfacı
11	Theoretical	Osmanlı Mutfacı
12	Theoretical	Rönesans Mutfacı
13	Theoretical	Sanayi Devrimi
14	Theoretical	İlk Restoranlar
15	Theoretical	Modern Mutfak

### 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	
6	

**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

