



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Regional Cuisine							
Course Code		AŞL207		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	148 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		The aims of this lesson are gain the competence of preparing the food of these regions by researching the local cuisine culture.							
Course Content		To research the nutrition culture of the regions To investigate the provinces and culinary culture in the regions Research of the dishes specific to the regional cuisine							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration					
Name of Lecturer(s)		Lec. Emrah Köksal SEZGİN							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	Ders kitabı, yardımcı kitaplar, süreli yayınlar ve yöresel kaynaklar
---	----------------------------------------------------------------------

Week	Weekly Detailed Course Contents	
1	Practice	Central Anatolian Cuisine
2	Practice	Central Anatolian Kitchen Dishes
3	Practice	Eastern Anatolia Region Cuisine
4	Practice	Eastern Anatolia Region Kitchen Dishes
5	Practice	Southeastern Anatolia Cuisine
6	Practice	Southeastern Anatolia Kitchen Dishes
7	Practice	Mediterranean Cuisine
8	Practice	Mediterranean Cuisine Dishes
9	Intermediate Exam	.
10	Practice	Aegean Cuisine
11	Practice	Aegean Cuisine Dinners
12	Practice	Black Sea Region Cuisine
13	Practice	Black Sea Region Cuisine Dishes
14	Practice	Thrace Cuisine
15	Practice	Thrace Kitchen Dishes
16	Final Exam	.

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Studio Work	14	2	1	42
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				148
[Total Workload (Hours) / 25*] = ECTS				6

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
---	--



2	
3	
4	
5	
6	
7	

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

