



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		World Culinary Cultures							
Course Code		AŞL202		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		This lesson aims to prepare the food made in the world kitchens and manage the related units							
Course Content		Learn world cuisines and find out new recipes.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, 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, yardımcı kitaplar, süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to the History of World Kitchen
2	Practice	French Cuisine
3	Practice	İtalyan Mutfağı
4	Practice	Spain Cuisine
5	Practice	Portuguese Cuisine
6	Practice	Other European Cuisine
7	Practice	Russian Cuisine
8	Intermediate Exam	midterm
9	Practice	India Cuisine
10	Practice	Chinese Cuisine
11	Practice	Japanese cuisine
12	Practice	Other Asian Cuisine
13	Practice	Mexican Cuisine
14	Practice	Latin American Cuisine
15	Practice	Africa cuisine

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

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2	
3	
4	
5	

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

