



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Modernist Culinary Trends							
Course Code		AŞL204		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	148 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		This lessonaims to teach modern kitchen trends.							
Course Content		Learn new kitchen trends and create 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 Rate	1	60

Recommended or Required Reading

1	Gastronomic Trends Millennium and Beyond
---	--

Week	Weekly Detailed Course Contents	
1	Theoretical	An Overview of Gastronomic Trends
2	Theoretical & Practice	Neurogastronomy concept and development
3	Theoretical & Practice	World's Best Restaurants and Success Stories
4	Theoretical & Practice	Franchising in Food and Beverage Managements
5	Theoretical & Practice	Fast Food and Slow Food
6	Theoretical & Practice	Molecular Cuisine
7	Theoretical & Practice	Fusion Cuisine
8	Intermediate Exam	Mid - term Exam
9	Theoretical & Practice	Sustainable Green Restaurants
10	Theoretical & Practice	Beverage Trends
11	Theoretical & Practice	Thematic Restaurants
12	Theoretical & Practice	Edible Flowers and Insects
13	Theoretical & Practice	Street Foods
14	Theoretical & Practice	Industry 4.0
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Term Project	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	.

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

