



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Turkish Cuisine							
Course Code		REH441		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	3	Workload	79 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Theoretical and practical study of the classical and local Turkish cuisines, the basic cooking techniques forming Turkish cuisine, interpreting old recipes in today's modern cuisine, studying at characteristics of local Turkish cuisine practically, examination and investigation of important characteristics of world cuisine are aimed.							
Course Content		Information will be given about theoretical and practical study of the classical and local Turkish cuisines, the basic cooking techniques forming Turkish cuisine, interpreting old recipes in today's modern cuisine, studying at characteristics of local Turkish cuisine practically, examining and investigating important characteristics of world cuisines.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	M.E.B Moduls
2	Cemal TÜRKKAN, Aşçılık
3	Cemal TÜRKKAN Mutfak Teknolojisi
4	Aydın YILMAZ Mesleğimiz Aşçılık
5	La Rousse Gastronomie Çorbalar ve Fondlar.

Week	Weekly Detailed Course Contents	
1	Theoretical	History of Turkish Cuisine (before migration to Anatolia, the Byzantine, the Ottoman Empire Period)
2	Theoretical	Soups in Turkish Cuisine
3	Theoretical	Vegetables in Turkish Cuisine
4	Theoretical	Stuffed in Turkish Cuisine
5	Theoretical	Kebabs in Turkish Cuisine
6	Theoretical	Stews, Cold White Beans Vinaigrette in Turkish Cuisine
7	Theoretical	Meatballs in Turkish Cuisine
8	Theoretical	Fried Dishes in Turkish Cuisine
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Eggy dishes in Turkish Cuisine
11	Theoretical	Pastries in Turkish Cuisine
12	Theoretical	Pastry Desserts in Turkish Cuisine
13	Theoretical	Milk Sweets in Turkish cuisine and halvah
14	Theoretical	Composte and Pickles in Turkish Cuisine
15	Theoretical	General Review
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	4	7	0	28
Reading	1	9	0	9



Midterm Examination	1	6	1	7
Final Examination	1	6	1	7
Total Workload (Hours)				79
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Recognizes Food and beverage industry.
2	Comprehends the management and organizational structure in Food and beverage industry.
3	Learns the feasibility analysis in Food and beverage companies.
4	Recognizes the subjects of menu types and preparation.
5	Gains information about hygiene and sanitation in food and beverage companies.
6	Gains general information about Food and beverage service.
7	Comprehends purchasing and cost controlling in Food and beverage companies.
8	Learns how to manage the kitchen in Food and beverage companies.
9	Has general information about nutrition.
10	Recognizes the subjects of marketing and hospitality in food and beverage companies.

Programme Outcomes (Tourism Guiding)

1	To have scientific and professional ethical values
2	To gain the ability of analytical and critical thinking
3	To have an awareness of requirement of gaining lifelong new knowledge and skills
4	To know the basic concepts about tourism sector
5	To comprehend relationship between tourism and natural, cultural and social environment
6	To have enough foreign language knowledge to follow trends and studies in his/her field and to be able to communicate
7	to be able to use the second foreign language at medium level.
8	to have the ability of doing team work.
9	To gain the ability to use information technologies in his/her field at a good level.
10	To gain administrative knowledge and ability in his/her field.
11	To be competent on the subject of human relations and behaviours which are required in tourism industry
12	To be able to track the trends in his/her field.
13	To have knowledge and ability on the subjects required for his/her profession.
14	To have comprehensive knowledge required for his/ her profession about other tourism services
15	To have enough knowledge about culture and customs of his/her own country.
16	To have enough knowledge about different cultures and customs.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5	L6	L7	L8	L9	L10
P1	4	4	3	3	4	4	4	3	3	2
P2	3	5	5	3	3	3	5	3	2	2
P3	5	4	4	5	4	5	5	5	4	4
P4	4	4	4	5	3	5	4	4	2	4
P5	3	3	3	2	3	3	2	2	2	4
P6	2	2	3	3	1	3	1	1	1	3
P7	1	1	1	1	1	1	1	1	1	1
P8	5	5	5	5	2	4	3	4	1	5
P9	2	2	2	2	2	3	3	1	1	1
P10	3	4	3	4	4	5	5	4	2	2
P11	3	4	3	3	2	4	3	3	1	5
P12	4	4	4	5	3	3	3	2	1	4
P13	5	4	4	4	4	4	4	4	4	4
P14	3	3	3	3	3	2	2	1	4	3
P15	4	3	3	4	3	3	1	3	3	5
P16	4	2	2	4	3	3	1	3	3	5

