AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	World Cuisine								
Course Code	REH443		Couse Level	First Cycle (Bachelor's Degree)					
ECTS Credit	3	Workload	75 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	It is aimed at providing information about world cuisine after acquiring information on the subject of kitchen. By examining cultures of world famous kitchens, Famous dishes will be shown practically. Teamwork, Hygiene and layout will be comprehended. In addition to this, food purchasing, preliminary preparation (mise en place), cooking, decorating and presentation will be recognized.								
Course Content	Information will be given about world cuisine after acquiring information on the subject of kitchen. By examining cultures of world famous kitchens, famous dishes will be shown practically. He/she comprehends teamwork, Hygiene and layout. In addition to this, he/she has knowledge about food purchasing, preliminary preparation (mise en place), cooking, decorating and presenting the food.								
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	Dünya Mutfakları Atlası Gilles FUMAY-Olivier ETCHEVERRIA
2	Tarih Boyunca Yemek Kültürü Murat BELGE

Week	Weekly Detailed Course Contents	
1	Theoretical	Overviewing world cuisines
2	Theoretical	Overviewing world cuisines
3	Theoretical	French Cuisine
4	Theoretical	French Cuisine
5	Theoretical	French Cuisine
6	Theoretical	Chinese Cuisine
7	Theoretical	Chinese Cuisine
8	Theoretical	Italian Cuisine
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Italian Cuisine
11	Theoretical	Italian Cuisine
12	Theoretical	Japanese and Far Eastern Cuisine
13	Theoretical	Japanese and Far Eastern Cuisine
14	Theoretical	Japanese and Far Eastern Cuisine
15	Theoretical	General Review
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Reading	1	5	0	5
Midterm Examination	1	6	1	7

Final Examination	1	6	1	7
			Total Workload (Hours)	75
			[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	3	4	3	1	1	1	1	3	1	3
P2	3	4	3	1	1	1	1	1	1	3
P3	5	4	4	5	5	2	4	5	5	4
P4	4	5	3	4	4	4	4	4	5	4
P5	2	3	3	3	3	3	1	1	2	3
P6	1	2	2	2	2	1	1	1	1	1
P7	1	1	1	1	1	1	1	1	1	1
P8	5	5	5	5	3	4	2	5	1	2
P9	2	3	4	2	1	1	4	2	1	1
P10	5	5	3	3	1	3	5	4	1	4
P11	3	4	3	2	1	3	1	2	3	4
P12	5	5	3	5	2	2	4	3	2	3
P13	4	4	4	5	4	4	4	5	1	4
P14	3	4	5	5	2	1	1	1	1	2
P15	4	4	2	3	2	1	3	1	1	2
P16	4	2	2	3	2	1	3	1	1	2