



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		World Culinary Cultures							
Course Code		AŞL202		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	120 (<i>Hours</i>)	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)		Lec. Emrah Köksal SEZGİN							

Assessment Methods and Criteria

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

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	Theoretical	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	13	1	14
Final Examination	1	30	0	30
Total Workload (Hours)				120
[Total Workload (Hours) / 25*] = ECTS				5

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	



4	
5	

Programme Outcomes (Catering Services)

1	Genel turizm ve yiyecek içecek sektörü ile ilgili temel kavramları tanımlar.
2	Yiyecek içecek İşletmeciliği alanındaki yasal düzenlemeler, mesleki standartlarını, işletmelerin etkilendiği iç ve dış çevresel faktörleri bilir.
3	Yiyecek içecek ve ikram hizmetlerinin verildiği işletmelerin organizasyon yapısını ve işleyişini bilir ve uyum sağlar.
4	...
5	...
6	...
7	...
8	...
9	...
10	...
11	...
12	...
13	...

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

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5

