



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Vegetarian Cuisine								
Course Code	REM218		Course Level		First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	99 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	Explaining a kind of cuisine in which meat and meat products are not consumed in general.								
Course Content	Presentation and preparation of foods other than meat and meat products								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Ministry of Culture and Tourism Electronic Book

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	History of Vegetables
2	Theoretical	Vegetables
3	Theoretical	Edible Flowers
4	Theoretical	Fruits
5	Practice	Mediterranean Vegetables
6	Practice	Latin Vegetables
7	Practice	Other Vegetable Types
8	Intermediate Exam	Exam
9	Theoretical	History of Fruits
10	Practice	Fruits
11	Practice	Other World Fruits
12	Practice	Edible Fruits
13	Practice	Edible Fruits
14	Practice	Edible Fruits
15	Practice	Edible Fruits

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	5	1	4	25
Lecture - Practice	14	1	4	70
Midterm Examination	1	1	1	2
Final Examination	1	1	1	2
Total Workload (Hours)				99
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	To recognize meat and non-meat foods
2	Learning vegetarian cuisine
3	To learn the dishes made with fruits
4	Recognizing edible flowers



5	To learn the dishes made with vegetables
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**Programme Outcomes (Food and Beverage Management)**

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle level
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

**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	1	1	1	1	1
P2	1	1	1	1	1
P3	3	3	3	3	3
P4	3	3	3	3	3
P5	4	4	4	4	4
P8	1	1	1	1	1
P9	1	1	1	1	1
P10	1	1	1	1	1
P11	2	2	2	2	2
P12	5	5	5	5	5
P13	1	1	1	1	1
P14	4	4	4	4	4
P15	1	1	1	1	1
P16	2	2	2	2	2

