



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Gastronomy Tourism								
Course Code	REM305	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	It is aimed to give basic information about which countries define and market their own cuisine and gastronomic features within the general information about the promotion and marketing of gastronomy countries and cities.								
Course Content	The course provides an overview of the relationship between gastronomy and tourism, how gastronomy is shaped in countries and how cities and regions in particular countries and countries market gastronomy.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

### Recommended or Required Reading

1	1. Kurgun, H. & Özşeker, D. B. (2016). Gastronomi ve Turizm, Ankara: Detay Yayıncılık
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Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Gastronomy tourism and its place in countries
2	Theoretical	Gastronomi turizmi ve ülkelerdeki yeri
3	Theoretical	Gastronomy tourist and its features
4	Theoretical	Gastronomy tourist and its features
5	Theoretical	Identifying the countries that earn income from gastronomic tourism
6	Theoretical	Gastronomic tourism and evaluation of X countries
7	Theoretical	Gastronomic tourism and evaluation of X countries
8	Theoretical	Gastronomic tourism and evaluation of X countries
9	Intermediate Exam	ara sınav
10	Theoretical	Gastronomic tourism and evaluation of X countries
11	Theoretical	Gastronomic tourism and evaluation of X countries
12	Theoretical	Gastronomic tourism and evaluation of X countries
13	Theoretical	Gastronomic tourism and evaluation of X countries
14	Theoretical	Gastronomic tourism and evaluation of X countries
15	Theoretical	Gastronomic tourism and evaluation of X countries
16	Final Exam	finals

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	3	84
Midterm Examination	1	9	1	10
Final Examination	1	5	1	6
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	1. The macro perspective of gastronomy in the tourism sector
2	2. The benefits of gastronomy tourism to countries and the definition of gastronomy tourist
3	How the gastronomic characteristics of the countries are formed and managed
4	. Determination of gastronomic characteristics of countries
5	SWOT analysis within the framework of gastronomic tourism of countries

**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

