



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Turkish Cuisine								
Course Code	REM219	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	6	Workload	150 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	The aim of this course is to prepare the foods made in Turkish cuisine and to manage the related units								
Course Content	Practical production of soups, vegetable dishes, meat dishes, rice, compote and compote in Turkish cuisine								
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	60

Recommended or Required Reading	
1	Türk mutfağı uygulama kitapları

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Turkish Cuisine - History - Features - Application Areas
2	Practice	Soups in Turkish cuisine
3	Practice	Soups in Turkish cuisine
4	Practice	Kebabs in Turkish Cuisine
5	Practice	Meatballs in Turkish Cuisine
6	Practice	Offal in Turkish Cuisine
7	Practice	Vegetable dishes in Turkish Cuisine
8	Intermediate Exam	midterm
9	Practice	Pastas and ravioli in Turkish cuisine
10	Practice	Rice in Turkish Cuisine
11	Practice	Vegetables with olive oil in Turkish Cuisine
12	Practice	Stuffed Turkish cuisine
13	Practice	Spirals in Turkish cuisine
14	Practice	Compotees and compotes in Turkish cuisine
15	Theoretical	final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	4	1	70
Lecture - Practice	14	1	4	70
Midterm Examination	1	4	1	5
Final Examination	1	4	1	5
			Total Workload (Hours)	150
			[Total Workload (Hours) / 25*] = ECTS	6

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	
2	
3	
4	



5

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	2	2	2	2	2
P3	3	3	3	3	3
P4	3	3	3	3	3
P5	3	3	3	3	3
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	5	5	5	5	5
P15	1	1	1	1	1
P16	2	2	2	2	2

