



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Local Cuisines III								
Course Code	REM412			Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	10	Workload	250 (Hours)	Theory	0	Practice	6	Laboratory	0
Objectives of the Course	In this course, it is aimed to gain the competence of preparing the food of these regions by researching the local cuisine culture.								
Course Content	Researching the nutrition culture of the regions Researching the provinces and culinary culture in the regions								
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	Textbook, supplementary books, periodicals and local resources

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Information about basic techniques
2	Theoretical	Central Anatolian cuisine
3	Practice	Central Anatolian cuisine
4	Practice	Central Anatolian cuisine
5	Practice	Central Anatolian cuisine
6	Practice	Eastern Anatolian Cuisine
7	Practice	Eastern Anatolian Cuisine
8	Intermediate Exam	exam
9	Practice	Eastern Anatolian Cuisine
10	Practice	Eastern Anatolian Cuisine
11	Practice	Southeastern Anatolian Cuisine
12	Practice	Southeastern Anatolian Cuisine
13	Practice	Southeastern Anatolian Cuisine
14	Practice	Southeastern Anatolian Cuisine
15	Practice	Southeastern Anatolian Cuisine

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	6	1	98
Lecture - Practice	14	6	1	98
Assignment	2	10	1	22
Practice Examination	2	4	6	20
Midterm Examination	1	4	2	6
Final Examination	1	4	2	6
Total Workload (Hours)				250
[Total Workload (Hours) / 25*] = ECTS				10

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	Recognize products grown in Turkey's geographical regions
2	To make research about culinary culture in Eastern and Central Anatolian region



3	To make research about culinary culture in Southeast Anatolian region
4	To recognize the geographical products of the Eastern and Central Anatolian region
5	To recognize the geographical products of the Southeast Anatolian region

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

