



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Local Food and Cuisine							
Course Code		CUL213		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimed to have the students gain the ability of preparing local cuisines by researching local cuisines in Turkey.							
Course Content		In this course, local cuisines are prepared by researching local foods in Turkey.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. Mutfak Kültürü
2	2. Türk Mutfak Kültürü

Week	Weekly Detailed Course Contents	
1	Theoretical	Central Anatolian Cuisine
2	Theoretical	Central Anatolian Dishes
3	Theoretical	East Anatolia Cuisine
4	Theoretical	East Anatolia Dishes
5	Theoretical	South East Anatolia Dishes
6	Theoretical	South East Anatolia Cuisine
7	Theoretical	Mediterranean Cuisine
8	Intermediate Exam	Midterm Exam
9	Theoretical	Mediterranean Dishes
10	Theoretical	Aegean Cuisine
11	Theoretical	Aegean Dishes
12	Theoretical	Black Sea Cuisine
13	Theoretical	Black Sea Dishes
14	Theoretical	Thracian Cuisine and Dishes
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	7	2	9
Final Examination	1	11	2	13
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Doing research about Anatolian Region Cuisine
2	Makes research on culinary culture in Central Anatolia and Blacksea
3	Makes research on Eastern Anatolian cuisine culture
4	To make research on Aegean and Mediterranean cuisine culture



5	Prepare thematic menus with local cuisines and provide customer appreciation
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