



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Turkish Cuisine Culture							
Course Code		BDB111		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To provide an understanding of national, regional/local history and culture of Turkish cuisine, food and beverages, methods of Turkish food preparation, food processing and cookery systems.							
Course Content		Historical and cultural development of national and regional/local Turkish cuisine, foods and beverages, food processing, preparation, cooking and storage methods,cuisine operations on specific days and events							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Prof. Dide KILIÇALP KILINÇ, Res. Assist. Burcu DENİZ GÜNEŞ							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Kutluay Merdol, T., Beslenme Antropolojisi, Ankara, 2012
2	Toygar K., Berkok N., Ankara Mutfak Kültürü ve Yemekleri, Ankara, 1999.
3	Türk Mutfak Kültürü, TC Kültür Bakanlığı Yayınları.

Week	Weekly Detailed Course Contents	
1	Theoretical	History and culture of Turkish cuisine
2	Theoretical	Turkish cuisine in the scope of food and beverages, methods of food preparation, food processing, cookery systems and table layout
3	Theoretical	National and regional/local pattern of food processing and storage
4	Theoretical	Middle Anatolia Region cuisine culture and operations
5	Theoretical	East Anatolia Region cuisine culture and operations
6	Theoretical	Southern Anatolia Region cuisine culture and operations
7	Theoretical	The Black Sea Region cuisine culture and operations
8	Intermediate Exam	Midterm Exam
9	Theoretical	The Aegean Coast Region cuisine culture and operations
10	Theoretical	Mediterranean Region cuisine culture and operations
11	Theoretical	Marmara Region cuisine culture and operations
12	Theoretical	Presentations
13	Theoretical	Turkish cuisine in specific days and events
14	Theoretical	Turkish cuisine in Ramadan
15	Final Exam	Final Exam



Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	4	2	78
Midterm Examination	1	10	0	10
Final Examination	1	10	0	10
Total Workload (Hours)				98
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	learns general cultural characteristics and historical development of Turkish cuisine
2	learns national and regional/local, foods and beverages, kitchen operations including methods of food preparation, food processing, cookery systems and table layout
3	learns national and regional/local pattern of food processing and storage
4	gains a knowledge about regional/local cuisines
5	learns Turkish cuisine operations on specific days and events

Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

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	2	3	2	2
P2	2	2	3	2	3
P3	2	1	3	3	3
P4	1	1	2	2	2
P5	1	2	2	2	2



P6	1	2	1	1	3
P7	2	1	2	1	3
P8	2	2	2	1	2
P9	3	1	2	2	1
P10	2	1	1	5	1
P11	3	2	2	3	1
P12	2	2	2	2	2
P13	3	2	1	2	2
P14	2	3	1	1	2

