



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 (<i>Hours</i>)	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 (Child Development)

1	Comparatively evaluate and interpret the reliability and validity of the knowledge he / she has by using the basic and updated theoretical and practical educational and training tools and resources in the field of child development.
2	In line with the theoretical and practical knowledge he has acquired in the field of child development, he has the skills to evaluate children who show typical and atypical development with different methods and tools, develop support programs, provide family counseling and inform the society.
3	Uses his/her knowledge about self-care, physical-motor, cognitive-language, social-emotional development of 0-18 year old children for the developmental and educational diagnosis of children, in the units related to his/her profession for the benefit of children, families and society.
4	Analyzes the problems of their children and their families in terms of health, development, education and social service in the country and produces appropriate solutions and original ideas by using evidence-based knowledge on these problems.
5	Using the basic knowledge in the field of child development, he produces individual and group studies
6	He plans and implements research, professional projects and activities for the social environment in which it lives with the awareness of social responsibility, and monitors and evaluates the process.
7	Acts in accordance with the ethics of science, observes the psychological state of the children and their families in experimental researches on children.
8	Behaves in accordance with laws, regulations and legislation and respectful of democracy, human rights, social, scientific and professional ethical values, presenting an example for the society with his/her attitude, behavior and appearance.
9	Has adequate awareness about quality management and processes, individual and environmental protection and occupational safety issues including infants, children and families, participates and behaves accordingly in these processes.
10	He can integrate her professional knowledge with knowledge from different disciplines, he takes responsibility in multidisciplinary, interdisciplinary and transdisciplinary studies by participating in teamwork and fulfills his duties effectively.
11	Developing the habit of keeping research and learning awareness and knowledge up-to-date throughout life, he knows all the concepts related to development and education for children and young people aged 0-18 and follows the studies on this subject with a critical approach.
12	Using information and communication technologies together with the computer software required by the field.
13	To follow the changes and developments in the field using at least one foreign language.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P9	1	1	1	1	1

