



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		World Cuisine Culture							
Course Code		BDB110		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	106 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimed to acquire the competences of preparing dishes from these cuisines, designing new food prescriptions and conducting professional development activities by researching world culinary culture.							
Course Content		researching the world's culinary culture, preparing food from these cuisines, designing new food prescriptions and conducting professional development activities.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)		Prof. Dide KILIÇALP KILINÇ							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	N. S ve Ö, Fırat., Akdeniz Mutfağı/Dünya Mutfaklarından Lezzetler, 2004, Dönence Yayınları, İstanbul.
2	Gülbüz, B., Dünya Mutfağı, 2007, Detay Yayınları, Ankara.

Week	Weekly Detailed Course Contents	
1	Theoretical	Ottoman Saray Cuisine and Meals
2	Theoretical	Far East / Asian Cuisine
3	Theoretical	Far Eastern and Asian Cuisine Culturally Appropriate Meals
4	Theoretical	Mediterranean Cuisine
5	Theoretical	Mediterranean Cuisine
6	Theoretical	Central and North African Cuisine
7	Theoretical	Middle Eastern and North African Cuisine
8	Intermediate Exam	Midterm Exam
9	Theoretical	European Cuisine and Cuisine
10	Theoretical	Overseas Country Cuisine and Meals
11	Theoretical	Preparing a meal suitable for Islamic Religion Preparing a meal suitable for Christian Religion
12	Theoretical	Appropriate preparation for Jewish Religion Food preparation for other dinners
13	Theoretical	Designing a New Food Prescription
14	Theoretical	Newly Made Food Tasting Presented Food
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	4	2	84
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				106
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Know Far East and Asian Kitchen Cultural
2	Know the Mediterranean Cuisine Culture
3	knows Middle Eastern and North African kitchen culture



4	Know the European Cuisine Culture
5	Learns nutrition behaviors in the world.

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

