



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Local Cuisine Culture							
Course Code		OT227		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		In this course, it is aimed to examine the historical development of the culinary culture in the geography where we live, to adopt the characteristics and changes of this culture, and to teach the local kitchens and the products made in these kitchens.							
Course Content		In this course, historical and cultural development of culinary culture in our country, foods and beverages produced and consumed locally in our country, how food and beverages belonging to geographical regions are produced and techniques used will be given.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Ins. Alican TAŞÇIOĞLU							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Şengül S, Çakır A, Çakır G. Yöresel Mutfaklar, Beta Basım Yayım Dağıtım, Ankara, 2015, 207s.
2	Türkay O, Şengül S. Türkiye'nin Yöresel Mutfakları, Detay Yayıncılık, Ankara, 2017, 136s.

Week	Weekly Detailed Course Contents	
1	Theoretical	Information about the courses and subjects to be covered
2	Theoretical	Formation of local cuisine culture
3	Theoretical	Historical development of local cuisine culture
4	Theoretical	Tools, foods and beverages and table manners used in local cuisines
5	Theoretical	Food processing and preservation methods performed with local methods
6	Theoretical	Food, beverage types and culinary culture produced in Aegean Region
7	Theoretical	Food, beverage types and culinary culture produced in the Marmara Region
8	Intermediate Exam	Midterm Exam
9	Theoretical	Food, beverage types and culinary culture produced in the Mediterranean Region
10	Theoretical	Food, beverage types and culinary culture produced in the Central Anatolia Region
11	Theoretical	Food, beverage types and culinary culture produced in the Eastern Anatolia Region
12	Theoretical	Food, beverage types and culinary culture produced in the Southeastern Anatolia Region
13	Theoretical	Food, beverage types and culinary culture produced in the Black Sea Region
14	Theoretical	Food and beverages produced in important days and events in our country and regional differences
15	Theoretical	General review and evaluation of the topics covered
16	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	Students will learn the formation and historical development of the culinary culture of our geography.
2	Students will learn the tools used in local kitchens, table manners and food processing and preservation methods of these kitchens.
3	Students will learn the raw materials used for food production in the regions of our country.
4	Students will learn the food and drinks produced in the regions of our country.
5	Students will learn the food and beverages produced in the important days and events in our country and compares the differences regionally.

Programme Outcomes (Banking and Insurance)

1	Having adequate infrastructure in the fields of economics, law, accounting, basic management, management and field; to use theoretical and practical knowledge in these areas.
2	To acquire the ability to use computer software and hardware at the basic level required by the field
3	To be able to interpret and evaluate data, to be able to identify and analyze problems using basic knowledge and skills acquired in the field
4	To have a consciousness of historical values, social responsibility, universal, social and professional ethics
5	To be able to identify and effectively use the modern techniques, tools and information technologies required for applications related to the field.
6	Having the ability to plan and project using the professional environment and tools related to the field
7	Be equipped with the ability to produce solutions, take responsibility in teams or in individual work

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

	L1	L2	L3	L4	L5
P4	3	2		2	2
P7	3	2	2	2	2

