



Eskişehir Osmangazi University
Faculty of Tourism
Tourism Management Course Information Form

TERM	Fall
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COURSE CODE	271215019	COURSE NAME	Culinary Trends
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
IV	2	0	0	2	3	CORE () ELECTIVE (X)	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term		
II. Mid-Term			
Quiz			
Homework			
Project		1	40
Report			
Other (.....)			
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Movement, as a concept, is to influence a target audience towards certain behaviors or preferences. This effect can be achieved by manipulating certain codes in human nature. Culinary trends, whether current or not, are no different from this effort to influence.

COURSE OBJECTIVES

To reveal the concept of flow with its dimensions and methods. To be able to evaluate culinary trends within the framework of the reality of "trends".

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

Ability to perceive and evaluate guidance and orientations more deeply.

COURSE OUTCOMES

Critical thinking, ability to look deeply, developing cause-event-effect relationships.

TEXTBOOK(S)

Pazarlama Teorileri (2021), Mehmet İ. Yağcı, Serap Çabuk, Mediacat Kitapları
Güncel Gastronomi Trendleri (2022), Tuba Özdemir, Nobel Akademik Yayıncılık
Kurgun, H. (2017). **Gastronomi Trendleri: Milenyum ve Ötesi**, Ankara:Detay

SUPPORTIVE RESOURCES

Sloan, A.E. (2002). The top 10 functional food trends. The next generation. *Food Technology*, 56, 32–57
Bigliardi, B. & Galati, F. (2013). Innovation trends in the food industry: The case of functional foods, *Trends in Food Science & Technology*, 31,118-129

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to gastronomic trends
2	The new culinary trend “Nouvelle Cuisine”
3	The fast food trend
4	The fusion cuisine
5	The Slow food trend
6	The vegetarian cuisine
7	The vegan cuisine
8	Evaluation and discussions about the functioning and efficiency of the course
9	The organic agriculture
10	The city farming and the perpendicular vegetation
11	The molecular gastronomy
12	Neuro-gastronomy
13	The green restaurants, the conceptual restaurants
14	Discussion
15,16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.		X	
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.	X		
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.	X		
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.		X	
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.	X		
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.	X		
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.		X	
1:Never. 2:Few. 3:Many.				

Instructor Name: Yilmaz Sever