



Eskişehir Osmangazi University  
Faculty of Tourism  
Tourism Management Course Information Form

TERM	Fall
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COURSE CODE	271215025	COURSE NAME	Cultural Heritage Tourism
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUA GE
V	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		1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

COURSE OBJECTIVES

The aim of this course is to learn Culture and the concepts of Cultural Heritage and to recognize of Turkey's Cultural Heritage resources and to understand of the importance of the these resources in terms of sustainable development.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

Knows the concept of Cultural Geography information  
Classify Turkey's Cultural Geography resources.  
Become aware of Turkey's Cultural Geography resources.  
Assess the Cultural Geography resources through tourism and plan it in Turkey.  
Create awareness about the importance of using protection of cultural heritages in terms of sustainable development.  
Use theoretical information in field studies.

TEXTBOOK(S)

Doğaner, Suna (2003). Miras Turizminin Coğrafi Kaynakları ve Korunması, Ege Üniversitesi Coğrafya Bölümü Sempozyumları 2, Coğrafi Çevre Koruma ve Turizm Sempozyumu, 16 - 18 Nisan, [1 - 8], İzmir.  
Erdoğan, Nazmiye (2003). Çevre ve Ekoturizm, Erk Yayınları, Ankara.Küçüktopuzlu, K. Faik (2003). Sürdürülebilir Turizm Kapsamında ÇED Sistemi ve ISO 14000 Standartlarının Değerlendirilmesi, Ege Üniversitesi Coğrafya Bölümü Sempozyumları 2, Coğrafi Çevre Koruma ve Turizm Sempozyumu, 16 - 18 Nisan 2003, [131 - 138], İzmir.

SUPPORTIVE RESOURCES

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Basic Concepts about Cultural Geography of Turkey
2	Culture, Cultural Heritage and Cultural Tourism
3	Cultural Heritage Tourism
4	Socio- Cultural Heritage Classification (Language, Religion)
5	Socio- Cultural Heritage Classification (Clothing, Kitchen)
6	Socio- Cultural Heritage Classification (Traditions)
7	Socio- Cultural Heritage Classification (Music, Dance, Folklore)
8	Mid-Term Exam
9	Socio-Cultural Heritage Classification (Art Works and Archaeological, Historical Building and Historical Field)
10	Heritage Cities, Heritage Towns and Heritage Villages
11	Heritage Battle Fields
12	Heritage Roads
13	Industrial Heritage Areas
14	Underwater Cultural Heritage
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 :**