



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Spring
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COURSE CODE	271218015	COURSE NAME	Culture of Turkish Cuisine
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VIII	2	0	0	2	4	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

Cultural and historical development of Turkish Cuisine, food and beverages specific to Turkish Cuisine, preparation-cooking methods, table setting and tools used, recognition of cuisines according to regions.

COURSE OBJECTIVES

To provide information about the history and culture of Turkish cuisine within the national and regional framework of foods, beverages, their preparation, cooking and processing, and to teach the necessary tools and methods used for these processes.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

Students' knowledge of cuisine, which is an important component of Turkish Culture, the tools and equipment used, and traditional cooking and storage methods will be effective in ensuring greater awareness of Turkish Cuisine within global culinary cultures.

COURSE OUTCOMES

Will be able to explain the historical development of Turkish cuisine, explain the products consumed in Turkish cuisine according to various periods, and explain the traditional places and food trades specific to Turkish cuisine.

TEXTBOOK(S)

1. Şanlıer N, Sürücüoğlu Ms. Türk Mutfağı. Hedef Yayınları
2. Acar Tek N, Sürücüoğlu Ms. Beslenme Antropolojisi. Hedef Yayınları

SUPPORTIVE RESOURCES	Türk Mutfak Kültürü AÖF
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS
1	The Place of Culture and Cuisine in Culture
2	Turkish Culinary Culture and its historical development
3	Central Asian Turkish Cuisine, Cuisine of the Seljuk Principalities Period
4	Ottoman kitchen
5	Turkish Cuisine of the 19th and 20th Century Republican Era
6	Culinary culture by region
7	Culinary Culture of Marmara and Aegean Region
8	Culinary Culture of the Black Sea and Eastern Anatolia
9	Culinary Culture of Central Anatolia and Southeastern Anatolia
10	Mediterranean Region Culinary Culture
11	Traditional Places, Food and Beverages within the Scope of Turkish Culinary Culture
12	The Place of Turkish Culinary Culture in Healthy Nutrition
13	Traces of Turkish Cuisine in World Cuisines
14	Internationalization Efforts and Discussion of Turkish Cuisine
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 : Doç. Dr. Mehmet Sedat İPAR

Signature

Date: 31.10.2023