



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

TERM	Fall
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COURSE CODE	271215015	COURSE NAME	Edible Plants
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
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

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

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Introduction to ecology, ecosystems and flora, flora districts of Turkey, forests and forest plants of Turkey, the characteristics of geographic regions in Turkey in terms of the tourism types, the concept of edible endemic plants, edible endemic plants, endemic plants of Turkey and geographic dispersion of these plants, cultivation of edible endemic plants and spices, cultivation of edible endemic plants and spices, the use of edible endemic plants and spices in foods and beverages, the use of edible endemic plants and spices in foods and beverages
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COURSE OBJECTIVES	To have general knowledge on climate and biologic diversity of Turkey To have general knowledge on flora of Turkey To be able to define and recognize edible endemic plants To have knowledge on how to use edible endemic plants and spices in foods and beverages
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	To have general knowledge on climate and biologic diversity of Turkey To have general knowledge on flora of Turkey To be able to define and recognize edible endemic plants To be able to use the knowledge in professional work life
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TEXTBOOK(S)	Richmond, K. ve Clevely, A. (2011). Yararlı Otlar ve Baharatlar Mutfağı, Çev. N. Ebcioğlu, İstanbul: İş Bankası Kültür Yayınları
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SUPPORTIVE RESOURCES	Torlak, H., Vural, M. ve Aytaç, Z. (2010). Türkiye'nin Endemik Bitkileri, Kültür ve Turizm Bakanlığı
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to ecology
2	Ecosystems and flora
3	Flora districts of Turkey
4	Forests and forest plants of Turkey
5	Forests and forest plants of Turkey
6	The characteristics of geographic regions in Turkey in terms of the tourism types
7	The concept of edible endemic plants
8	Edible endemic plants
9	Endemic plants of Turkey and geographic dispersion of these plants
10	Cultivation of edible endemic plants and spices
11	Cultivation of edible endemic plants and spices
12	The use of edible endemic plants and spices in foods and beverages
13	The use of edible endemic plants and spices in foods and beverages
14	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: