



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

<b>TERM</b>	Spring
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<b>COURSE CODE</b>	271218014	<b>COURSE NAME</b>	Final Project A, B, C
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	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 (%)
	<b>DURING TERM</b>	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
<b>FINAL EXAM</b>		1	60

<b>PREREQUISITE(S) (IF ANY)</b>	
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<b>COURSE CONTENT</b>	To specify research problem, planning and preparing the research problem
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<b>COURSE OBJECTIVES</b>	To teach research problems on tourism The ways of specifying on tourism researches To show main stages of scientific researches To teach how to use scientific resources Seminar working about topic of thesis
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<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	To improve skills about how to solve the occasional problems
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<b>COURSE OUTCOMES</b>	Learning about detection problems on main working space and to solve them, Planning and preparing scientific researches Making formal structure of scientific researches Using scientific resources Completing scientific researches with putting the problem on
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<b>TEXTBOOK(S)</b>	Bilimsel Araştırma ve e-kaynaklar (Zeynel Dinler) Bilimsel Araştırma ve Yazma El Kitabı (Halil Seyidoğlu) Sosyal Bilimlerde Araştırma (Ali Balcı)
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<b>SUPPORTIVE RESOURCES</b>	Related national and international articles
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<b>EQUIPMENTS REQUIRED</b>	
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COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Explaining the students responsibilities and main purposes of the seminar
2	The main purposes of scientific researches on tourism
3	The main features and types of scientific researches
4	Selecting research subject, planning and limitation
5	Using libraries and books when researching
6	Using e-resources
7	Formal structures of scientific researches
8	Preparing research outline
9	Text transferring and citing in researches
10	Ethics on scientific researches
11	Presentations of article reviews
12	Presentations of article reviews
13	Presentations of seminars
14	Presentations of seminars
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 :**