



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

TERM	Spring
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COURSE CODE	271216017	COURSE NAME	French Cuisine and Techniques
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VI	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)

COURSE CONTENT

Learn the effects of history, geography and cultural differences in the formation of kitchen cultures, learn the materials of different cultures and cooking techniques, prepare menus from international cuisines

COURSE OBJECTIVES

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

It is possible to learn the techniques of preparing food for French cuisine.

COURSE OUTCOMES

1. Learn the nutrition, food preparation and consumption habits of European cultures
2. Menu specific to European cuisines

TEXTBOOK(S)

Sarıışık, Mehmet “ Uluslararası Gastronomi”, Detay Yayıncılık

SUPPORTIVE RESOURCES

EQUIPMENTS REQUIRED

COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Historical
2	Northern French Cuisine
3	Northern French Cuisine
4	Used materials
5	Used materials
6	Cooking techniques
7	Mid Term Exam
8	French Cuisine
9	Effects of French Cuisine on World Cuisine
10	Effects of French Cuisine on World Cuisine
11	French Cheeses
12	French Wines
13	Southern French Cuisine
14	Used materials
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: