



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

TERM	Spring
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COURSE CODE	271216018	COURSE NAME	Gastronomy Demonstrations and Seminars
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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		1	40
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

This course involves students taking courses through demonstrations and seminars to follow trends in gastronomy.

COURSE OBJECTIVES

The aim of this course is to enable the students to follow current developments in the field of gastronomy, to see the applications of gastronomy on technical visits, and to exchange ideas with experts in gastronomy.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

Debate new trends of gastronomy
Explain innovation of restaurant management Express the progress in culinary arts Question the improvement in beverage management
Assess gastronomy practices during technical tours
Analyze practices in food production operations Summarize work process in restaurants Compare new process learned during visits
Compare views of gastronomy specialist
Debate opinion of gastronomy specialist Question innovation in gastronomy with gastronomy professionals Propose new ideas depends on the knowledge learned from gastronomy professionals Plan career depends on the knowledge learned from gastronomy professionals.

TEXTBOOK(S)

Course notes and related articles.

SUPPORTIVE RESOURCES

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Discussions about Gastronomy Educations and Seminars
2	Determining seminar issues and scheduling
3	Determining seminar issues and scheduling
4	Determining seminar issues and scheduling
5	Gastronomy related presentation or practices of invited specialist
6	Gastronomy related presentation or practices of invited specialist
7	Gastronomy related presentation or practices of invited specialist
8	Evaluation and discussions about the functioning and efficiency of the course
9	Technical tour related to gastronomy
10	Technical tour related to gastronomy
11	Technical tour related to gastronomy
12	Seminar presentations
13	Seminar presentations
14	Seminar presentations
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: Yilmaz Sever