



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

Term	Fall
-------------	------

COURSE CODE	271215021	COURSE NAME	Gastronomy Geography
--------------------	-----------	--------------------	----------------------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
V	2	0	0	2	3	CORE (X) ELECTIVE ()	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	Relationship between Gastronomy and Geography		
COURSE OBJECTIVES	Revealing the impact of geography on gastronomy and eating and drinking culture		
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING			
COURSE OUTCOMES	Can explain the relationship between Gastronomy and Geography Can indicate the effect of geography on eating and drinking culture Understand the impact of geography on transitional culinary practices		
TEXTBOOK(S)	Lecturer lesson notes		
SUPPORTIVE RESOURCES	Diker, O., Türker, N., Alaeddinoğlu, F., Cankül, D. ve Temizkan, R. (2023). Gastro Coğrafya. Ankara: Detay Yayıncılık		
EQUIPMENTS REQUIRED			

COURSE OUTLINE	
WEEK	SUBJECTS
1	Relationship between Gastronomy and Geography
2	General information about the region (population, climate and vegetation, attractions, etc.)
3	Food, drinks and spices specific to cities
4	Famous food and beverage venues operating in the city
5	Agricultural and animal products grown in the city and having gastronomic value
6	Used utensils (kitchen utensils, etc.)
7	Mid term Exam
8	Information about immigrant (or refugee) cuisine
9	Traditions and customs regarding eating and drinking
10	Culinary practices during the transition period
11	Verbal expressions about food and drinks (folk songs, laments, mani, etc.)
12	Food and beverages in folk medicine practices
13	Geographically indicated food and beverage products of cities
14	Food and drink culture of cities
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 : Assoc. Prof. Dr. Barış DEMİRCİ

Signature:

Date: 30.10.2023