



Eskişehir Osmangazi University
Faculty of Tourism
Tourism Management Course Information Form

TERM	Fall
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COURSE CODE	271215016	COURSE NAME	Gastronomy Readings
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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

DURING TERM	Activity	Number	Percentage (%)
		I. Mid-Term	1
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report	1	30
	Other (.....)		
FINAL EXAM		1	40

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Readings on tourism statistics, tourism, public and private vocational institutions operating in the relevant readings, the readings on the image on tourism promotion and tourism industry, the concept of burden of the problems and solutions related to the readings
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COURSE OBJECTIVES	Students to discuss current issues in the tourism sector and provide comments to make.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Understanding and following up to date with developments in the tourism sector and tourism-related issues to make the synthesis and analysis skills will be acquired.
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COURSE OUTCOMES	<ul style="list-style-type: none">● may reveal problems that may exist in the tourism sector● learn the results of the causes of these problems by approaching accordance with the approach the analyst● rational solutions to problems, develop● development of the industry are aware of
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TEXTBOOK(S)	Studies conducted on related topics, research and publications.
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SUPPORTIVE RESOURCES	Hacıoğlu, N., Kaşlı, M., Şahin, S. ve Tetik, N. (2008). Türkiye’de Turizm Eğitimi, Ankara: Detay yayıncılık.
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Overview of tourism
2	Readings related to the tourism statistics
3	Tourism activities related to the reading public and private vocational institutions
4	Tourism activities related to the reading public and private vocational institutions
5	Tourism activities related to the reading public and private vocational institutions
6	Solutions to problems related to tourism and readings
7	Solutions to problems related to tourism and readings
8	Solutions to problems related to tourism and readings
9	Readings related to the promotion and image of tourism
10	Readings related to the promotion and image of tourism
11	The concept of employment in the tourism sector, problems and solutions related to the readings
12	Relationship between tourism and environment, tourism, environmental impacts, problems and solutions related to the readings
13	The possible effects of global warming and solutions related to the tourism sector readings
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	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: