



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

Term	Fall
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COURSE CODE	271217022	COURSE NAME	Gastronomy Science
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VII	2	0	0	2	4	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			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	The course starts with introducing students to some basic concepts such as food, cooking, cuisine, and cooking; It reveals the cultural meanings of food and its relationships with other branches of science.
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COURSE OBJECTIVES	The aim of the course is to equip students with the knowledge to interpret food and beverage culture with its scientific and artistic dimensions from a historical perspective.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	Defines and explains concepts related to gastronomy. Explains the connection between gastronomy and the tourism industry. Can explain and give examples of the social, cultural and environmental importance of food.
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TEXTBOOK(S)	Tüm Yönleriyle GASTRONOMİ BİLİMİ- Editor: Prof. Dr. Mehmet Sarıışık
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SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS
1	Introduction and Information about the Course
2	Gastronomy from Past to Present
3	Molecular Gastronomy
4	World Cuisines from Past to Present
5	Gastronomy and New Nutrition Trends
6	Gastronomy and Healthy Nutrition
7	Food Technologies and Gastronomy
8	Gastronomy Education and Career in Gastronomy
9	Gastronomy as a Marketing Tool
10	Gastronomy Tourism
11	Gastronomy and Menu Planning
12	Kitchen Planning
13	Food Studies and Gastronomy Science
14	Food Poisoning
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: Lecturer PHD. Taner ERDOĞAN

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