



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

<b>TERM</b>	Fall
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<b>COURSE CODE</b>	271217020	<b>COURSE NAME</b>	Gastronomy and Culture
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	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		
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM			60

<b>PREREQUISITE(S) (IF ANY)</b>	
<b>COURSE CONTENT</b>	Food and culture relations
<b>COURSE OBJECTIVES</b>	Get information about World cultures and gastronomic specialities
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	Get that gastronomy can't be tough out of cultures
<b>COURSE OUTCOMES</b>	Understands the relationship between gastronomy and the culture. Uses gastronomic choices and habits in order to establish product developing process.
<b>TEXTBOOK(S)</b>	Boyut Yayın Grubu. (2007). Dünya Yemekleri Serisi. İstanbul: Boyut Yayıncılık.
<b>SUPPORTIVE RESOURCES</b>	Gürbüz, B. (2007). Dünya Mutfağı. Ankara: Detay Yayıncılık.
<b>EQUIPMENTS REQUIRED</b>	

## COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Food&Beverage Culture
2	Ancient Times' nutrition behaviors
3	Ancient times' tools
4	Nutrition Behaviours
5	Nutritions importance
6	Modern Cuisines
7	Nutriton culture in Modert Communities
8	Nutrition Trends
9	Gostro cultures of Mediterreanean, Asia and Europe
10	Ottoman Casttle cuisine
11	History and development of F&B companies
12	Culturel Diffrences and Gastronomy
13	Culturel Diffrences and Gastronomy
14	Final Exam

No.	OUTCOMES	3	2	1
1	To knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements.			X
2	To has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts.			X
3	To has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language.			X
4	To has ability of effective communication as written, verbal, nonverbal and has presentation skills.			X
5	To defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy.			X
6	To knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills.			X
7	He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors.			X
8	To uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts.			X
9	To knows general information about the basic concepts, theories, principles and fact in field of Business and Economy.			X
10	To comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry.			X
11	To plans and performs organizations of hospitality industry.			X
12	To knows and performs national and international food safety and hygiene standards.			X
13	To knows and implements about national and international cuisine.			X
14	To knows and implements food and beverage cost analysis, control, menu planning and pricing.			X
15	To knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase.		X	

1:Never. 2:Few. 3:Many.

**Instructor Name :**