



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

TERM	Spring
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COURSE CODE	271216016	COURSE NAME	Green Kitchen
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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			60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Sustainability, lean production, green marketing, green kitchen practices
COURSE OBJECTIVES	To give information about sustainable production and management practices in kitchens.
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Contribute awareness of natural sensitivity.
COURSE OUTCOMES	Students can identify environmental problems, green businesses, green management, green kitchen and green star.
TEXTBOOK(S)	
SUPPORTIVE RESOURCES	Sever, Y. (2016). Yeşil Mutfak Ölçüm Modeli: Y-MUTKAL (Master Thesis). Eskişehir Osmangazi Üniversitesi, Sosyal Bilimler Enstitüsü, Türkiye. https://tez.yok.gov.tr/UlusalTezMerkezi/tezDetay.jsp?id=zuoFbnsuMfymJjqUBXleqA&no=e7-W_ebAsNBccvhDSX5pvw
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Global overview
2	Green Agreements
3	Corporate sustainability
4	Lean and Green Production and Management
5	Green Marketing and Green Consumer
6	Green Certifications
7	Green Certifications
8	Evaluation and discussions about the functioning and efficiency of the course
9	Green Application Examples
10	Green Application Examples
11	Green Application Examples
12	Green Application Examples
13	Green Application Examples
14	Green Application Examples
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: Yılmaz Sever

Signature:

Date: 29.10.2023