



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

TERM	Fall
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COURSE CODE	271215024	COURSE NAME	Human Rights
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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

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Basic concepts of human rights and understanding the importance of the human rights.

COURSE OBJECTIVES

In this course seeks to provide information about human, human rights, Human Rights Universal Declaration, European Human Rights treaty, philosophical fundamentals of democracy, societal treaty, community-life and behavior of democracy.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

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COURSE OUTCOMES

- To be able to understand the basic concepts of human rights
- Respect for human rights and democracy
- Respect other people's rights
- Bringing citizenship awareness
- Understanding the historical duration of democracy
- Raising awareness on exercising their constitutional rights

TEXTBOOK(S)

Aybay, R. (2015). İnsan Hakları Hukuku. İstanbul: İstanbul Bilgi Üniversitesi Yayınları
Uygun, O. (2014). Demokrasi: Tarihsel, Siyasal ve Felsefi Boyutlar. (2. Baskı). İstanbul: On İki Levha Yayıncılık
Kuçuradi, İ. (2011). İnsan hakları: Kavramları ve sorunları. Ankara: Türkiye Felsefe Kurumu Yayınları

SUPPORTIVE RESOURCES

It is shared the slides and videos via DYS.

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to the human rights
2	The basic concepts related to human rights and democracy
3	The philosophical foundations of human rights and democracy
4	Historical development of human rights and democracy
5	Democracy approaches
6	Development of human rights and democracy
7	National and international legal regulations on human rights
8	Protection of human rights in the Council of Europe
9	European Convention on Human Rights
10	European Court of Human Rights
11	The protection of human rights in Turkey
12	Protection of human rights in terms of law
13	Main problems about human rights and democracy
14	Democracy in school and family
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 :