



**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>	271215018	<b>COURSE NAME</b>	Innovation and Technology in Gastronomy
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
V	2	0	0	2	3	CORE () ELECTIV E (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 (.....)			
<b>FINAL EXAM</b>		1	60

<b>PREREQUISITE(S) (IF ANY)</b>	
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<b>COURSE CONTENT</b>	Current innovations, innovations and technologies in the fields of tourism and gastronomy will be discussed.
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<b>COURSE OBJECTIVES</b>	The aim of this course is to explain to students the place and importance of current innovations, innovations and technologies in the fields of tourism and gastronomy. In the course, information will be given especially about product and process innovations.
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<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	
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<b>COURSE OUTCOMES</b>	Obtains and evaluates information about innovation and technological innovations in the food and beverage industry.
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<b>TEXTBOOK(S)</b>	Dijital Turizm: Sektörün Yeni Geleceği Editors: Abdullah Karaman, Kürşad Sayın. Eğitim Publishing House
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<b>SUPPORTIVE RESOURCES</b>	
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<b>EQUIPMENTS REQUIRED</b>	
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## COURSE OUTLINE

WEEK	SUBJECTS
1	The Relationship Between Industry 4.0 and Tourism 4.0
2	Smart Travel Management and Tourism 4.0
3	Smart Hotel Management and Tourism 4.0
4	Cloud Computing and Tourism 4.0
5	Augmented Reality and Tourism 4.0
6	Internet of Things and Tourism 4.0
7	Big Data and Tourism 4.0
8	In-Term Evaluation
9	Cryptocurrencies and Tourism
10	Social Media and Tourism 4.0
11	Robot Technologies and Tourism 4.0
12	Future Technologies and Tourism 4.0
13	Smart Destinations and Tourism 4.0
14	Digital Gastronomy
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
<b>1:Never. 2:Few. 3:Many.</b>				

**Instructor Name :** Lecturer PHD. Taner ERDOĞAN