



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

TERM	Spring
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COURSE CODE	271216025	COURSE NAME	Intercultural Communication
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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

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

To give general information about intercultural communication, to provide intercultural sensitivity.

COURSE OBJECTIVES

The aim of this course is to give students information about intercultural communication theories. With this course, it is aimed to provide students with a sensitivity to cultural differences and an intercultural perspective that they will consider in their daily lives. In addition, it is to learn how to analyze intercultural communication situations.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

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COURSE OUTCOMES

- Master the basic concepts and theoretical framework of the intercultural communication workspace, meet basic sources and case studies.
- To have an approach and theoretical knowledge on the analysis of intercultural communication situations in popular culture.
- To know contemporary problems related to communication and develop solutions for them.

TEXTBOOK(S)

Bulut, S. (2020). Kültürlerarası İletişim. Erzurum: Atatürk Üniversitesi Açıköğretim Fakültesi Yayınları.

SUPPORTIVE RESOURCES	It is shared the articles, slides and videos via DYS.
EQUIPMENTS REQUIRED	-

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to intercultural communication
2	Social life culture and communication
3	Social life culture and communication
4	Theories of intercultural communication
5	Theories of intercultural communication
6	Intercultural diversity and communication
7	Intercultural diversity and communication
8	Diversity in verbal communication
9	Diversity in verbal communication
10	Nonverbal communication modality
11	Nonverbal communication modality
12	Intercultural Communication Competence
13	Application areas of intercultural communication
14	Application areas of intercultural communication
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 :