



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

TERM	Fall
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COURSE CODE	271215020	COURSE NAME	Introduction to the Arts and Aesthetics
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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

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

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Introduction to art, arts and art types, the relations between culture and arts, art-folk relations, introduction to aesthetics, the concept of creativity, the theories of art and aesthetics
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COURSE OBJECTIVES	To have general knowledge about arts, aesthetics and creativity, improve its available knowledge, and provide preliminary knowledge for the culinary arts
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	To have general knowledge about arts, aesthetics and creativity To improve its knowledge about arts, aesthetics and creativity The ability to use this knowledge in professional work life
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TEXTBOOK(S)	
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SUPPORTIVE RESOURCES	Smith, R. A. & Simpson, A. (1991). Aesthetics and Arts Education, United States, University of Illinois Press Hollingsworth, M. (2003). Art in the World History, Milano: Giunti Levinson, J. (2005). The Oxford Handbook of Aesthetics, Great Britain: Oxford University Press Akdeniz, D. (2018). Resim Sanatında Gastronomi, Ankara: Gece Kitaplığı
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EQUIPMENTS REQUIRED	Computer and projection equipment
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COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to art
2	An overview of historical development of art
3	An overview of historical development of art
4	The art types
5	Modern arts
6	The relationship between art and culture
7	Introduction to aesthetics
8	Mid-Term Exam
9	An overview of the concept of style
10	The theories of art and aesthetics
11	Art an creativity
12	Art and aesthetic criticism
13	Art and aesthetic criticism
14	Art and aesthetic criticism
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: