



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

<b>TERM</b>	Spring
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<b>COURSE CODE</b>	271216021	<b>COURSE NAME</b>	New Trends in Food and Beverage Businesses
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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		
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM			60

<b>PREREQUISITE(S) (IF ANY)</b>	
<b>COURSE CONTENT</b>	New trends in food and beverage businesses
<b>COURSE OBJECTIVES</b>	Determining the innovations in F&B businesses in line with developments
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	
<b>COURSE OUTCOMES</b>	Students will realise developments in gastronomy area. Students gain information about new trends in gastronomy Students gain information about new products in food and beverage industry.
<b>TEXTBOOK(S)</b>	National and International Scientific Studies Face to face Yiyecek İçecek Endüstrisinde Trendler I ve II
<b>SUPPORTIVE RESOURCES</b>	
<b>EQUIPMENTS REQUIRED</b>	

## COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Households in the Systems Approach to Food and Beverage Sector
2	Eating Environments and Effects
3	Franchising in Food and Beverage Businesses
4	Ecological Food and Usage in Food and Beverage
5	Themed Restaurants and Bars
6	Urban Kitchens
7	Fast Food Flow & The Slow Food Movement
8	Gastronomy Tourism
9	Molecular Gastronomy
10	Current Approaches to Food Safety
11	The World's Best Restaurants
12	Food Styling
13	Edible Flowers
14	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 :**