



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

<b>Term</b>	Fall		
<b>COURSE CODE</b>	271215013	<b>COURSE NAME</b>	Organizational Behavior

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
V	3	0	0	3	4	CORE (X) ELECTIVE ( )	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

<b>PREREQUISITE(S) (IF ANY)</b>	
<b>COURSE CONTENT</b>	Perception, attitude, values, personality, motivation, current issues in organizational behavior
<b>COURSE OBJECTIVES</b>	To ensure that students have detailed information about organizational behavior and the concepts it is related to, and to raise awareness about the situations they may encounter in business life.
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	
<b>COURSE OUTCOMES</b>	Students learn basic concepts about organizational behavior. Students gain knowledge about the interrelationship of concepts subject to organizational behavior. Students explain the problems and situations they encounter in business life with the concepts that constitute organizational behavior and find solutions.
<b>TEXTBOOK(S)</b>	Örgütsel Davranış – Memet ZENCİRKIRAN & Aşkın KESER – Dora Yayınları
<b>SUPPORTIVE RESOURCES</b>	Örgütsel Davranış - Prof.Dr. Ayşe Çiğdem KIREL Dr.Öğr.Üyesi Ozan AĞLARGÖZ - T.C. Anadolu Üniversitesi Yayını No: 2847 - Açıköğretim Fakültesi Yayını No: 1804
<b>EQUIPMENTS REQUIRED</b>	

COURSE OUTLINE	
WEEK	SUBJECTS
1	Organizational Behavior: Definition, Topics, Historical Process
2	Organization culture
3	Groups in Organizations
4	Communication in Organizations
5	Job satisfaction
6	Organizational Stress
7	Midterm Exam
8	Conflict in Organizations
9	Change in Organizations
10	Motivation in Organizations
11	Mobbing in Organizations
12	Ethics in Organizations
13	Current Issues in Organizational Behavior
14	Case Studies
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 :**