



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

TERM	Spring
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COURSE CODE	271212011	COURSE NAME	Principles of Ataturk and History of Turkish Revolution II
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
II	2	0	0	2	2	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		40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Preparations for the opening of the Turkish Grand National Assembly Reactions against the Turkish Grand National Assembly: Commotion Construction of national army, human, money and equipment resources
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COURSE OBJECTIVES	Appraising the political, economical, social and psychological atmosphere of those days of struggle for liberation and analyzing the main causes to reach achievement at Anatolia revolution has been aimed.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	<p>To be able to cognize political and military hindrances during the opening of the Turkish Grand National Assembly</p> <p>To be able to sample the handy collaboration of Istanbul authority and occupant states</p> <p>To be able to sample how the lacks of human resources were obviated</p> <p>To be able to sample how the lacks of money and equipments were</p> <p>To be able to sample military achievements at the front lines and their factors</p> <p>To be able to evaluate with results how military achievements were moved to political ground</p> <p>To be able to compare multi-dimensional Montrose cease-fire agreement with Mudanya cease-fire agreement</p>
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TEXTBOOK(S)	Atatürk İlkeleri ve İnkılâp Tarihi I/1, Türk İnkılâbı'nın Hazırlık Dönemi ve Türk İstiklâl Savaşı, Yüksek Öğretim Kurulu Yayınları, Ankara 1997.
SUPPORTIVE RESOURCES	Atatürk İlkeleri ve İnkılâp Tarihi I/2, Atatürk İnkılâpları, Yüksek Öğretim Kurulu Yayınları, Ankara 1997.
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Preparations for the opening of the Turkish Grand National Assembly
2	Opening, structure and performances of the Turkish Grand National Assembly
3	Reactions against the Turkish Grand National Assembly: Commotion
4	Construction of national army, human, money and equipment resources
5	Sevres Treaty and adjudications
6	East Front, Gümrü Treaty
7	Mid-term Exam
8	East front, West Front: İnönü War I and Conference of London
9	Moscow Treaty, First constitution of the Turkish Grand National Assembly
10	Sakarya War and the conclusions, Ankara Treaty
11	İnönü War II, Battles of Kütahya and Eskişehir
12	Ideological differences in the Turkish Grand National Assembly
13	The Great offensive
14	Mudanya cease- fire agreement
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 :