



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

TERM	Spring
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COURSE CODE	271218024	COURSE NAME	Professionanl Ethics
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	2	0	0	2	4	CORE () ELECTIVE (X)	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT General information about ethics, professional ethics and business ethics.

COURSE OBJECTIVES This course is aimed at providing students with necessary information about ethics, professional ethics, work ethics, types of ethics, standards of ethics and sources of ethics.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES

- identify the definitions of ethics and morality and importance of them
- Defines the concept of ethics
- Defines the concept of morality.
- Lists the differences between ethics and morality.
- Discuss the importance of ethics and morality in the tourism industry.
- Explains the ethical standards in the tourism sector.
- Defines the principles of ethics in the tourism industry.
- Explains why basic ethical complaints arise from in the tourism industry.

TEXTBOOK(S) Kozak, N., Kozak, M.A ve Kozak, M. (2010). Genel Turizm İlkeler-Kavramlar. Ankara: Detay Yayıncılık. Kozak, M. A. (Editör) (2012). Otel İşletmeciliği. Ankara: Detay Yayıncılık. Kozak, N., Özel, Ç. H. ve Karagöz Yüncü, D. (2011). Hizmet Pazarlaması. Ankara: Detay Yayıncılık

SUPPORTIVE RESOURCES Ders notları

EQUIPMENTS REQUIRED

COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Definitions related to ethics
2	Tourism and Ethics Theories
3	Historical development of Ethics Philosophy
4	Ahi community
5	Basic ethical Principles
6	Basic ethical Principles
7	Mid Term Exam
8	Mid Term Exam
9	Types of Ethics
10	Business Ethics
11	Sources of Ethics
12	Standards of Ethics
13	Ethical problems
14	Customer Complaints
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 :

Signature:

Date: