



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

Term	Spring		
COURSE CODE	271218032	COURSE NAME	Social Responsibility Practices

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

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term	1	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	The importance of social responsibility, defining and solving existing social problems. Attending and organizing panels, conferences and congresses, Providing community service in schools as a social responsibility volunteer
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COURSE OBJECTIVES	Getting to know social services and performing activities in this field. To develop sensitivity about the needs of the society by ensuring that people themselves acquire this discipline and others
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	Students will be able to identify their current problems in the area of social responsibility, learn about activities within the scope of community service, acquire basic knowledge and skills in the implementation of social responsibility activities, and prepare projects to solve existing problems of society.
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TEXTBOOK(S)	
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SUPPORTIVE RESOURCES	Sample articles about social responsibility
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE	
WEEK	SUBJECTS
1	Defining the concept of social responsibility
2	Corporate social responsibility concept
3	Designing the project where social responsibility applications will be prepared
4	Designing the project where social responsibility applications will be prepared
5	Designing the project where social responsibility applications will be prepared
6	Examples of social responsibility practices from Turkey and the world
7	Realization of sample social responsibility practices
8	Realization of sample social responsibility practices
9	Realization of sample social responsibility practices
10	Realization of sample social responsibility practices
11	Realization of sample social responsibility practices
12	Realization of sample social responsibility practices
13	Realization of sample social responsibility practices
14	Realization of sample social responsibility practices
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 : Lecturer PHD. Taner ERDOĞAN

Signature:

Date: