



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

TERM	Fall
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COURSE CODE	271217021	COURSE NAME	Spices And Coffee Culture
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	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		40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Definition and Geographical Distribution of Edible Endemic Plants, Nutritional Values of Edible Endemic Plants, Use of Edible Endemic Plants in Kitchens (From Aromatic and Delicious)
COURSE OBJECTIVES	Examination of edible endemic plants and coffee culture
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Spice is the invisible heroes of meal. Coffee has the most common usage and culture
COURSE OUTCOMES	Knows spice and the coffee
TEXTBOOK(S)	Ertan Tuzlacı, Türkiye'nin Yabani Besin Bitkileri ve Ot Yemekleri Cenk R. Girginol, Kahve- Topraktan Fincana
SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	

COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Definition and Geographical Distribution of Edible Endemic Plants
2	Separation of Edible Endemic Plants for Usage (Body, Root and Leaf)
3	Use of Edible Endemic Plants in Salads
4	Use of Edible Endemic Plants for Dessert
5	Use of Edible Endemic Plants in Drinks
6	Decorating and Adornment of Edible Endemic Plants
7	The discovery of the coffee
8	Coffee growth
9	Coffee kinds
10	Coffee use and cultural influence in Africa and Asia
11	Coffee use and cultural influence in Europe
12	Coffee-grown areas and coffee-growing regions
13	Tools used in coffee culture
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 :