



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

Term	Fall
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COURSE CODE	271217017	COURSE NAME	Food Styling and Photography
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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		
II. Mid-Term			
Quiz			
Homework		1	40
Project			
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	The importance of the environment in the development of tourism Effects of tourism activities on the natural environment The importance of the environment in terms of sustainable tourism Tourism and environment balance
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COURSE OBJECTIVES	To be able to recognize general concepts about the importance and effects of the environment in the development of tourism and to learn the logic of relevant academic research and projects.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	Definition of environment, its importance etc. Knowing and explaining the concepts related to the subjects, To understand the effects of the environment on the tourism sector, Understanding the effects of tourism activities on the natural environment,
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	Understanding the logic of scientific research related to tourism and the environment
TEXTBOOK(S)	Turizm ve Çevre- Prof. Dr. Nüzhet Kahraman, Yrd. Doç. Dr. Oğuz Türkay
SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	Scientific studies on tourism and the environment

COURSE OUTLINE	
WEEK	SUBJECTS
1	Tourism, environment, sustainability concepts and relations
2	Project and scientific research logic
3	Determination of research/project topic related to tourism and environment
4	Research proposal/project writing progress presentation
5	Research proposal/project writing progress presentation
6	Research proposal/project writing progress presentation
7	Midterm Exam
8	Determining the research/project method
9	Determining the research/project implementation schedule
10	Research/project progress presentation
11	Research/project progress presentation
12	Research/project progress presentation
13	Research/project progress presentation
14	Research/project final status presentation
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: