



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

Term	Spring						
COURSE CODE	271214012	COURSE NAME	Turkish Cuisine				
SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
IV	2	2	0	3	7	CORE (X) ELECTIV E ()	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		50	
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
Other (.....)							
FINAL EXAM				1		50	
PREREQUISITE(S) (IF ANY)							
COURSE CONTENT				General structure of Turkish cuisine. Ingredients used in Turkish cuisine and practices to improve food preparation skills with these ingredients. Cooking and presenting dishes specific to Turkish Cuisine			
COURSE OBJECTIVES				Based on Turkish nutrition culture, explaining the cuisine and its importance in Turkish culture, teaching the ingredients and dishes used in Turkish cuisine and enabling students to practice them.			
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING							
COURSE OUTCOMES				They know the eating habits of the Turks. They know the ingredients and foods used in Turkish cuisine. Young people learn the culture of Turkish cuisine. They can cook dishes belonging to Turkish Cuisine culture.			
TEXTBOOK(S)				Uygulamalı Türk Mutfağı NOBEL academic publishing Nilüfer Şahin Perçin 2022			
SUPPORTIVE RESOURCES							
EQUIPMENTS REQUIRED							

COURSE OUTLINE	
WEEK	SUBJECTS
1	Information about the course process
2	Turkish cuisine
3	Turkish cuisine
4	Application Soups in Turkish Cuisine
5	Application Breads and Pastries
6	Application Meat Dishes and Meatballs
7	Application Dishes Prepared with Legumes and Dough
8	Exam
9	Exam Evaluation
10	Application Kebabs and Chicken Dishes
11	Application Sherbet Desserts and Milk Desserts
12	Application: Flatbreads and Vegetable Dishes
13	Application Bulgur Dishes and Sherbets
14	Topic repetition
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