



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

<b>SEMESTER</b>	Fall
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<b>COURSE CODE</b>	271211013	<b>COURSE NAME</b>	Turkish Language I
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SEMESTER	WEEKLY COURSE PERIOD			COURSE OF			
	Theoretical	Practice	Labratory	Credit	ECTS	TYPE	LANGUAG E
1	2	0	0	0	2	COMPULSORY (X) ELECTIVE ( )	Turkish

**COURSE CATAGORY**

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

**ASSESSMENT CRITERIA**

DURING-TERM	Evaluation Type	Quantity	%
		1st Mid-Term	
	2nd Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Others (.....)		60
<b>FINAL EXAM</b>			

**PREREQUIEITE(S) (IF ANY)**

**COURSE CONTENT**

The definition and properties of language, The development of Turkish language, Phonetics.

**COURSE OBJECTIVES**

To enable to provide necessary teachings for understanding a text to be read or listened, to enable to supply with the skill to examine literary and scientific texts and take notes, to help to develop vocabulary by various classic and recent texts, to enable reading habits, to enable to give presentation ability before public, to introduce the first work arts of our language by indicating the position of Turkish language among world languages, to enable to use punctuation marks correctly by teaching the phonetic and morphological structure of Turkish, to introduce verbal and written literary genres.

**CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING**

**COURSE OUTCOMES**

The learner grasps the morphology of Turkish, uses punctuation marks in a correct way.  
 The learner gets the habit of reading, follows daily newspapers and periodical publications.  
 The learner can figure out the effects of words which cause language impurity in nearby.  
 The learner speaks Turkish in an accurate, consistent and successful way; gains the ability of self-expression.  
 The learner gets the ability of presenting himself before public, expresses his knowledge and opinions in a level which others can understand, and uses effective communication. The learner acquires the skill of examining literary and scientific and literary texts.  
 The learner gets the habit of using dictionary and spelling guide.  
 The learner knows Turkish equivalents of foreign words frequently used in his environment.

	<p>The learner can convert his self-studies into team-works if necessary and get the ability of leadership</p> <p>The learner has enough information and understanding on the point of using Turkish as a science language and superiority of Turkish among world languages.</p> <p>The learner can use Turkish language in academic theses (bachelor's degree, master degree and PhD. degree) in the rules of writing theses.</p> <p>The learner knows the historical structure of Turkish language.</p>
<b>TEXTBOOK(S)</b>	YAVUZ, Prof. Dr. Kemal; YETİŞ, Prof. Dr. Kâzım; BİRİNCİ, Prof. Dr. Nejat; ÜNİVERSİTE TÜRK DİLİ VE KOMPOZİSYON DERSLERİ, Bayrak Yayınları, İstanbul, 2001
<b>SUPPORTIVE RESOURCES</b>	YAZIM KILAVUZU; TDK Yayınları, Ankara, 2005. GÜNCEL TÜRKÇE SÖZLÜK VE YAZIM KILAVUZU ETKİLEŞİMLİ YOĞUN DİSKİ, TDK Yayınları, Ankara, 2007.
<b>EQUIPMENTS REQUIRED</b>	

<b>COURSE OUTLINE</b>	
<b>WEEK</b>	<b>SUBJECTS / TOPICS</b>
1	The definition and properties of language, the place and importance of language in our social life. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The places of where full stop is used.
2	Language-thought connection, language-nation connection, language-culture connection; the definition of culture. . Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions.
3	The languages in all over the world, world languages in terms of source, world languages in terms of structure, language differentiation; written language, spoken language (dialect, accent, beak). Petition, Presentation, poem, essay, composition, story.
4	The languages in all over the world, world languages in terms of source, world languages in terms of structure, language differentiation; written language, spoken language (dialect, accent, beak). Petition, Presentation, poem, essay, composition, story.
5	The development of Turkish language, time of ALTAY, the oldest Turkish language, the first Turkish language, old Turkish language, Gokturk Inscriptions. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications
6	The development of Turkish language; middle Turkish, Karahanlı Turkish, Harzem Turkish, Kuman-Kıpçak Turkish, old-Anatolian Turkish, Çagatay Turkish. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introduction.
7	Mid-term Exam
8	The development of Turkish language; new Turkish, modern Turkish, dialect, accent, beak. Current situation of Turkish language and spreading area, the alphabets Turks have used so far, linguistics. Presentation, poem, essay, composition, story, newspaper.
9	Phonetics. Sounds in Turkish and their classification, the morpheme structure of Turkish, word emphasis. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The writing of how to write compound.
10	Phonetics. Sound events; sound derivation, the fall of sounds, vowel alteration, and assimilation. Main sound similarities in Turkish words. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions.
11	The words in terms of meaning and function. Nouns, pronouns. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. 'Ki' connector and 'ki' possessive's writing style.
12	Words in terms of meaning and function. Adjectives, adverbs. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions.
13	Words in terms of meaning and function. Prepositions, gerunds. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The style of writing' mi, mi, mu, mü' question marks.
14	Verbs; infection of verbs, verb forms, the personal additions inside the verbs. Adjunctive. Verbs in terms of structure, auxiliary verbs, compound verbs. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications.
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(s):**