



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

TERM	Güz
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COURSE CODE	271217024	COURSE NAME	Professional Practice
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	0	4	0	2	4	CORE () ELECTIVE (X)	Türkçe

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			
Project		1	40
Report			
Other (.....)			

FINAL EXAM		1	60
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PREREQUISITE(S) (IF ANY)	To complete the course process.
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COURSE CONTENT	The on-the-job training in tourism sector.
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COURSE OBJECTIVES	In this course, students are aimed to reinforce the theoretical knowledge they have acquired. In addition, students recognize tourism sector. After they completed the on-job-training, they are employed in the same tourism business.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	The practical experience will be gained by putting theoretical knowledge into practice.
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COURSE OUTCOMES	<ul style="list-style-type: none">• To recognize tourism sector• To gain theoretical knowledge into practice• To learn organization activities• It is an opportunity to be employed in the same business after the on-job-training is completed• To provide the opportunity to follow the developments in the Sector• To gain business discipline
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TEXTBOOK(S)	-
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SUPPORTIVE RESOURCES	
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EQUIPMENTS REQUIRED	-
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COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Sectoral applications
2	Sectoral applications
3	Sectoral applications
4	Sectoral applications
5	Sectoral applications
6	Sectoral applications
7	Sectoral applications
8	Sectoral applications
9	Sectoral applications
10	Sectoral applications
11	Sectoral applications
12	Sectoral applications
13	Sectoral applications
14	Sectoral 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.			
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 :