



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

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|-------------|------|
| Term | Fall |
|-------------|------|

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|--------------------|-----------|--------------------|----------------|
| COURSE CODE | 271215012 | COURSE NAME | World Cuisines |
|--------------------|-----------|--------------------|----------------|

| SEMESTER | WEEKLY COURSE HOURS | | | COURSE | | | |
|----------|---------------------|----------|------------|---------|------|----------------------------|----------|
| | Theoretical | Practice | Laboratory | Credits | ECTS | Type | Language |
| V | 2 | 2 | 0 | 3 | 5 | 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 |
| II. Mid-Term | | | |
| Quiz | | | |
| Homework | | | |
| Project | | | |
| Report | | | |
| Other (.....) | | | |
| FINAL EXAM | | 1 | 50 |

| | |
|--|---|
| PREREQUISITE(S) (IF ANY) | |
| COURSE CONTENT | European, Far East, Asia, and American cuisines and their applications |
| COURSE OBJECTIVES | To give students information about world cuisines and their specialities, cultures. |
| CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING | The recipes belong to those kitchens and application on the recipes |
| COURSE OUTCOMES | Students get information about world kitchens |
| TEXTBOOK(S) | Dünya Mutfak Kültürleri (2022) Editor: Nilüfer Şahin Perçin BETA publishing |
| SUPPORTIVE RESOURCES | |
| EQUIPMENTS REQUIRED | |

COURSE OUTLINE

| WEEK | SUBJECTS |
|-------|---|
| 1 | French and Italian cuisine |
| 2 | Spanish and English cuisine |
| 3 | French cuisine applications |
| 4 | Italian cuisine applications |
| 5 | Spanish cuisine applications |
| 6 | English cuisine applications |
| 7 | Exam |
| 8 | Exam Evaluation |
| 9 | Russian and Asian cuisine |
| 10 | South American and North American cuisine |
| 11 | Russian cuisine applications |
| 12 | Asian cuisine applications |
| 13 | South American cuisine applications |
| 14 | North American cuisine 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 Name : Lecturer PHD. Taner ERDOĞAN