

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

TRADITIONAL WORLD CUISINES					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ 116	Spring	2	6	4	8

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lect. Kamuran ÖZTOP
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	The aim of this course, preparing meals from these cuisines by searching the world's culinary culture, the design of new special cooking prescriptions and provide the proficiency in carrying out professional development activities
Contents of the Course	Researching Cuisine Culture in Europe, Researching Cuisine Culture in the United States of America, Researching the Cultural Cuisine of the Far East Cuisine, Preparing Foods According to Religious Beliefs and Customs, Designing New Cooking Prescriptions, Carrying Out Occupational Development Activities

Learning Outcomes of Course

#	Learning Outcomes
1	Recognizes the meal that is unique to the The world cuisine.
2	Depicts the world cuisine culture.
3	Improves the cooking and preparation of world-specific cuisine.
4	Configures the table layout and how the service should be.
5	Plans inviting meals and catering menus
6	Develops traditional recipes that are unique to the world cuisine.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Food and culture	Lecture, discussion, presentation
2	Beverages and culture	Lecture, discussion, presentation
3	Historical development of cuisine	Lecture, discussion, practice
4	Western European Cuisine: France 1	Lecture, discussion, practice
5	Western European Cuisine: France 2	Lecture, discussion, practice
6	Southern European cuisine: Italy 1	Lecture, discussion, practice
7	Southern European cuisine: Italy 2	Lecture, discussion, practice
8	Mid-term Exam	
9	American Cuisine 1	Lecture, discussion, practice

10	American Cuisine 2	Lecture, discussion, practice
11	Far East Cuisine 1	Lecture, discussion, practice
12	Far East Cuisine 2	Lecture, discussion, practice
13	Turkish Cuisine Culture	Lecture, discussion, practice
14	Turkish Cuisine 1	Lecture, discussion, practice
15	Turkish Cuisine 2	Lecture, discussion, practice
16	Final Exam	

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Akman M, Mete M. Türk ve Dünya Mutfakları, Konya, 1998		
2	Sarah Ainley, Dünya Mutfağı, İş Bankası Kültür Yayınları, 2010		
3	Murat Belge, Tarih Boyunca Yemek Kültürü, İletişim Yayınları, 2001		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Recognizes the meal that is unique to the The world cuisine.	1,3,10	1,2
2	Depicts the world cuisine culture.	1,3,10	1,2
3	Improves the cooking and preparation of world-specific cuisine.	1,3,10	1,2
4	Configures the table layout and how the service should be.	1,3,10	1,2
5	Plans inviting meals and catering menus	1,3,10	1,2
6	Develops traditional recipes that are unique to the world cuisine.	1,3,10	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	8	112
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	8	112
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	7	7
8	Midterm Exam	1	1	1
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0

12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	7	7
16	Final Exam	1	1	1
				240