

# TOROS ÜNİVERSİTESİ

Vocational School  
Cooking

## Course Information

| OCCUPATIONAL ETHICS |          |             |          |                 |             |
|---------------------|----------|-------------|----------|-----------------|-------------|
| Code                | Semester | Theoretical | Practice | National Credit | ECTS Credit |
|                     |          | Hour / Week |          |                 |             |
| AŞÇ 120             | Spring   | 2           | 0        | 2               | 2           |

|   |   |
|---|---|
| <b>Prerequisites and co-requisites</b>      | None  |
| <b>Language of instruction</b>              | Turkish   |
| <b>Type</b>                                 | Required  |
| <b>Level of Course</b>                      | Associate   |
| <b>Lecturer</b>                             | Lect. Kamuran ÖZTOP   |
| <b>Mode of Delivery</b>                     | Face to Face  |
| <b>Suggested Subject</b>                    | None  |
| <b>Professional practise ( internship )</b> | None  |
| <b>Objectives of the Course</b>             | The aim of this course is to teach the universal dimension of ethics, teaching the ethical principles of cooking ethics and professional responsibility of cookery and to use these ethical values in business life |
| <b>Contents of the Course</b>               | The definition of ethics, the aim and principles of professional ethics, the importance of education in the formation, the responsibilities of a cook, ethical approaches to solution                               |

## Learning Outcomes of Course

| # | Learning Outcomes   |
|---|---|
| 1 | Describes the professional responsibilities.                                      |
| 2 | Describe the relationship between morality and ethics                             |
| 3 | Define ethical and unethical behaviors in food sector.                            |
| 4 | Describes the factors that play a role in the formation of professional morality. |
| 5 | To have the ethical responsibility awareness                                      |

## Course Syllabus

| #  | Subjects  | Teaching Methods and Technics     |
|----|---|-----------------------------------|
| 1  | Concept of ethics and development of ethics               | Lecture, discussion, presentation |
| 2  | The aim of professional ethics and fundamental principles | Lecture, discussion, presentation |
| 3  | Moral concept and moral development processes             | Lecture, discussion, presentation |
| 4  | Ethical rules   | Lecture, discussion, presentation |
| 5  | Ethical systems   | Lecture, discussion, presentation |
| 6  | Ethics community relation                                 | Lecture, discussion, presentation |
| 7  | Unethical behavior  | Lecture, discussion, presentation |
| 8  | Mid-term Exam   |                                   |
| 9  | Ethical practices in food and beverage business           | Lecture, discussion, presentation |
| 10 | Responsibilities of cookery                               | Lecture, discussion, presentation |
| 11 | Ethical approaches to conflict resolution                 | Lecture, discussion, presentation |

|    |   |                                   |
|----|---|-----------------------------------|
| 12 | Professional corruption                                       | Lecture, discussion, presentation |
| 13 | Social responsibility   | Lecture, discussion, presentation |
| 14 | Examples of professional ethics                               | Lecture, discussion, presentation |
| 15 | The results of working in accordance with professional ethics | Lecture, discussion, presentation |
| 16 | Final Exam  |                                   |

## Course Syllabus

| # | Material / Resources  | Information About Resources | Reference / Recommended Resources |
|---|---|-----------------------------|-----------------------------------|
| 1 | Doç. Dr. Menşure KOLÇAK, Meslek Etiği, Ekin Yayın, 2011   |                             |                                   |
| 2 | Nuran ÖZTÜRK Başpınar, Demet ÇAKIROĞLU, Meslek Etiği, Nobel Akademik Yayıncılık, 2014.                |                             |                                   |
| 3 | Doç. Dr. Alptekin SÖKMEN, Yiyecek İçecek Hizmetleri Yönetimi ve İşletmeciliği, Detay Yayıncılık, 2014 |                             |                                   |

## 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 | Describes the professional responsibilities.                                      | 1,3,10           | 1,2                  |
| 2 | Describe the relationship between morality and ethics                             | 1,3,10           | 1,2                  |
| 3 | Define ethical and unethical behaviors in food sector.                            | 1,3,10           | 1,2                  |
| 4 | Describes the factors that play a role in the formation of professional morality. | 1,3,10           | 1,2                  |
| 5 | To have the ethical responsibility awareness                                      | 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       | 2           | 28        |
| 2  | Course Duration Except Class (Preliminary Study, Enhancement) | 14       | 2           | 28        |
| 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        | 1           | 1         |
| 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 | 1 | 1         |
| 16 | Final Exam                 | 1 | 1 | 1         |
|    |                            |   |   | <b>60</b> |