

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

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 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
Contents of the Course	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
				60