

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

INTRODUCTION TO GASTRONOMY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ111	Fall	2	0	2	2

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Onur Cevdet ALTUN
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	The development of gastronomic-conscious cooks that can respond to the needs, desires and expectations of guests with health, taste and aesthetic awareness is of great importance for the sustainable development of the country's tourism. It is the aim of the course to equip cook candidates with a historical perspective and to equip them with scientific and artistic dimensions and interpretation of the eating and drinking culture. The lesson is to seriously consider the importance of many aspects of food and eating - the friendship, culinary traditions, ethical, political, religious and economic aspects of eating a meal. Tells the history of the daily relationship of people to food in the early times and sheds light on the relationship between human food, food, and tourism
Contents of the Course	The course started with the introduction of some basic concepts such as food, cooking, kitchen, meals to students; The cultural meanings of food and how they affect what is renewed / defeated, the changes in meals, the changing times of mealtimes and drinking habits in the past, the evolution of cuisine and the tradition of hospitality. The course, which links history, culture and food by explaining how historical events affect what, why, and how they eat, reveals a multicultural approach to the relationship between basic historical events and how and why culinary traditions of different societies are influenced by these events. The content of the course is presented in detail in the content of the weekly course.

Learning Outcomes of Course

#	Learning Outcomes
1	They define and explain concepts related to gastronomy.
2	Gastronomy explains the link between the tourism and hospitality industry.
3	You can explain the economic, social, cultural, environmental and religious importance of your food and give examples.
4	Chewy can explain the social history of eating and drinking cooked food.
5	Describe the general framework for the examination of a national diet.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Gastronomy and related concepts.	Discussion, question-answer and lecture, case study
2	Scientific and artistic dimensions of the gastronomy	Discussion, question-

		answer and lecture, case study
3	Tourist product, gastronomy as an element of charm and hospitality	Discussion, question-answer and lecture, case study
4	Gastronomy tourism and sustainable tourism development	Discussion, question-answer and lecture, case study
5	The development of eating habits and traditions. Religion, politics, economy, technology and eating and drinking relationship. Gastro-geography: The effect of climate, soil and seasons on eating and drinking.	Discussion, question-answer and lecture, case study
6	Social history of eating, drinking and eating cooked raw: Collecting and hunting. The first settlements and the birth of society.	Discussion, question-answer and lecture, case study
7	Farming: The history of meat, dairy products, cereals, vegetables, fruits, spices and deluxe foods.	Discussion, question-answer and lecture, case study
8	Midterm	Question and Answers
9	History and symbolic meanings of bread and wine.	Discussion, question-answer and lecture, case study
10	History of Anatolian culinary traditions and customs	Discussion, question-answer and lecture, case study
11	History of Anatolian culinary traditions and customs	Discussion, question-answer and lecture, case study
12	History of European culinary traditions and customs	Discussion, question-answer and lecture, case study
13	History of European culinary traditions and customs	Discussion, question-answer and lecture, case study
14	New trends in gastronomy	Discussion, question-answer and lecture, case study
15		
16	Final Exam	Question and Answers

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Harrison A.F. Gastronomy, New Horizan Books. Sussex, 1982.		
2	Gürsoy D. Gastronomy History , Oğlak Publishing, 2016		

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
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1	They define and explain concepts related to gastronomy.	4,9,11,14	1,2
2	Gastronomy explains the link between the tourism and hospitality industry.	4,10	1,2
3	You can explain the economic, social, cultural, environmental and religious importance of your food and give examples.	3	1,2
4	Chewy can explain the social history of eating and drinking cooked food.	4,10,11	1,2
5	Describe the general framework for the examination of a national diet.	9,10,11	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