Course Syllabus

Code - Course Title	**AŞÇ122 - History and Culture of Food**
Course Type	IV. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There are no other courses recommended for this course.
Recommended Resources	Yılmaz, H. ve Dündar, A. (Ed.). Gastronomi Tarihi, Eskişehir: Anadolu Üniversitesi Yayınları.
Work Placement	There is no internship or practice for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Nutrition Early Human	
Week - 2		Origins of Anatolian Culinary Culture	
Week - 3		Mesopotamian Cuisine	
Week - 4		Ancient Greek, Roman, Egyptian and Far Eastern Cuisines	
Week - 5		Culinary Culture in the Middle Ages and Renaissance Periods	
Week - 6		Abbasid Cuisine and Anatolian Seljuk Cuisine	
Week - 7		Discovery of America and New Foods Renaissance and Italian Cuisine	
Week - 8		The Development of French Cuisine in the Modern Age	
Week - 9		Industrial Revolution and its Effect on Kitchens	
Week - 10		New Trends in Gastronomy	
Week - 11		Tea, Coffee and Coccoa	
Week - 12		Cereals and Legumes	
Week - 13		Sugar, Potato, Dematos	
Week - 14		Vegetables and Fruits	

Learning Outcomes

#	Learning Outcome
1	Will be able to explain the ancient culinary culture.
2	Wil be able to have knowledge about medieval and renaissance culinary culture.
3	Will be able to explain the development of French cuisine.
4	Be able to explain new trends in gastronomy.
5	Çeşitli yiyecek ve İçeceklerin mutfak tarihi ve kültüründeki yeri ve önemine yönelik bilgi sahibi olabilecek.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.