Course Syllabus

Code - Course Title	**TRZ558 - Gastronomy Tourism Development Projects**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. ALEV DÜNDAR ARIKAN

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Gastronomy Tourism	
Week - 2		Gastronomy Tourism in the world	
Week - 3		Gastronomy Tourism in the world	
Week - 4		Gastronomy Tourism in the world	
Week - 5		Gastronomy Tourism in Turkey	
Week - 6		Gastronomy Tourism in Turkey	
Week - 7		Determining the project topics	
Week - 8		Project designing	
Week - 9		Project designing	
Week - 10		Project designing	
Week - 11		Project designing	
Week - 12		Project designing	
Week - 13		Project designing	
Week - 14		Presentation	

Learning Outcomes

#	Learning Outcome
1	Is able to describe and explain the gastronomy tourism
2	Can identify crucial and sensitive issues as well as gastronomy dependent and gastronomy induced fields and is able to explain them

Learning Outcomes

#	Learning Outcome
3	Can design projects to develop gastronomy tourism

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.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**