Course Syllabus

Code - Course Title	**GMS506 - Creative Touris and Gastronomy**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. ALEV DÜNDAR ARIKAN

Mode of Delivery	Face to face
Prerequisites	There is no prerequisite or co-requisite for this course
Courses Recomended	-
Recommended Resources	-
Work Placement	-

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Creativity and related concepts	
Week - 2		Creative tourism and related concepts	
Week - 3		Creative tourism practices	
Week - 4		Creative tourism practices	
Week - 5		Presentation of Gastronomy Based Creative Tourism Project Topics	
Week - 6		Determination of Gastronomy-Based Creative Tourism Project Topics	
Week - 7		Presentation of content and bibliography	
Week - 8		Midterm Exam	
Week - 9		Preparing project	
Week - 10		Preparing project	
Week - 11		Preparing project	
Week - 12		Preparing project	
Week - 13		Project presentation	
Week - 14		Project presentation	

Learning Outcomes

#	Learning Outcome
1	Defines creativity and related concepts
2	Explains the concepts related to creative tourism
3	Gives examples of creative tourism applications
4	Prepares and presents creative tourism project proposals for gastronomy tourism resources in Turkey.

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.