Course Syllabus

Code - Course Title	**TDE341 - Folklore of Food**
Course Type	V. SEMESTER
Laboratory + Practice	2+0
ECTS	**4.5**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	PROF. DR. ÇİĞDEM KARA

Mode of Delivery	Face to face
Prerequisites	There are no prerequisites
Courses Recomended	SOS355 Sociology of Food and EDB373 Introduction of Turkish Folklore
Recommended Resources	Long, M.L. (Ed.). (2015). The Food and Folklore - Reader. London: Bloomsbury.; Camp, Charles. “Foodways”. American Folklore-An Encyclopedia. ed. J.H. Brunvand. 622-628. New York: Garland Publishing, Inc., 1996.; Camp, Charles. “Foodways”. An Encyclopedia of Beliefs, Customs, Tales, Music, And Art. ed. T.A. Green. 366-371. Santa Barbara: ABC-CLIO, Inc, 1997.; Goody, Jack. Yemek, Mutfak, Sınıf-Karşılaştırmalı Sosyoloji Çalışması. çev. M.G.Güran. İstanbul: Pinhan, 2013.; Long, L.M. “Foodways: Using Food to Teach Folklore Theories and Methods. Digest: An Inter Disciplinary Study of Food and Foodways 19 (1999), 32-66.
Work Placement	There is no application of the course.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		social groups and food culture	
Week - 2		food, locality, identity	
Week - 3		traditional kitchen units	
Week - 4		material culture products related to food culture	
Week - 5		table traditions	
Week - 6		dimensions of food	
Week - 7		adaptive strategies and food preparation for winter	
Week - 8		traditional cooking techniques	
Week - 9		The food preparation process and social roles	
Week - 10		food and folk medicine	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 11		food and taboo	
Week - 12		ceremonial and festive foods	
Week - 13		foods in passege periods and rites of passage	
Week - 14		Traditional food culture and sustainability	

Learning Outcomes

#	Learning Outcome
1	Will be able to recognize the cultural dimensions of food.
2	2. Will be able to recognize different cultural communities around them through their food.
3	3. Will be able to comprehend the ceremonial dimension of food.

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.