Course Syllabus

Code - Course Title	**AŞÇ235 - Turkish Cuisine**
Course Type	IV. SEMESTER
Laboratory + Practice	4+2
ECTS	**6.0**
Language of Instruction	İngilizce
Course Type	Area Elective Courses
Course Instructor(s)	DOÇ. DR. OSMAN GÜLDEMİR

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	---
Recommended Resources	Gürsoy, Deniz. Turkish cuisine in historical perspective, Oğlak Yayıncılık, İstanbul
Work Placement	---
Aims of the Course	The aim of this course is to provide students with an understanding of the historical development, sources, and heritage of Turkish cuisine from the Seljuk and Ottoman periods to the present, including the differences between folk and palace cuisine, meal times, food etiquette, culinary traditions during holy days and transition periods. Furthermore, it aims to equip students with comprehensive knowledge and skills regarding kitchen architecture, tools, cooking techniques, service equipment, and a wide range of Turkish cuisine dishes from soups to desserts and beverages.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	Introduction to Turkish Cuisine, History of the Turkish Cuisine	Lecture, Question & Answer
Week - 2	**LO-1**	Resources on Turkish Cuisine	Lecture, Question & Answer, Document/Text/Data Analysis
Week - 3	**LO-1**	Seljuk Cuisine and Ottoman Cuisine	Lecture, Question & Answer, Document/Text/Data Analysis
Week - 4	**LO-2**	Folk Cuisine, Palace Cuisine	Lecture, Discussion, Document/Text/Data Analysis
Week - 5	**LO-2**	Meal Times	Lecture, Question & Answer, Document/Text/Data Analysis

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6	LO-2	Manners of Eating	Lecture, Discussion, Document/Text/Data Analysis
Week - 7	LO-3	Holy Days	Lecture, Discussion, Document/Text/Data Analysis
Week - 8	LO-3	Transition Periods	Lecture, Discussion, Document/Text/Data Analysis
Week - 9	LO-3	Kitchen Architecture, Kitchen Tools	Lecture, Observation, Document/Text/Data Analysis
Week - 10	LO-3	Cooking Techniques	Lecture, Demonstration, Document/Text/Data Analysis
Week - 11	LO-3	Dinnerware and Service Equipment	Lecture, Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 12	LO-3	Soups, Eggs, Meat and Offal	Lecture, Demonstration, Document/Text/Data Analysis
Week - 13	LO-3	Poultry, Seafood, Vegetables and Fruits	Lecture, Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 14	LO-1 LO-3	Salads, Pilaff, Pastries, Desserts, Drinks	Lecture, Discussion, Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop

Learning Outcomes

#	Learning Outcome
1	Can make general explanations about Turkish cuisine.
2	Can make explanations about social status, meals and food etiquette.

Learning Outcomes

#	Learning Outcome
3	Can explain holy days, transition periods, culinary architecture, kitchen tools, cooking techniques and food.

Sustainable Development Goals

✓ Quality Education ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

Course Theme

✓ Media, Design and Creative Arts ✓ Agriculture, Food and Livestock ✓ Society, Law and Communication

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	4.00	11	44
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	11	22
Ödevler	2.00	11	22
Proje - Rapor - Sunum Hazırlama	3.00	2	6
Ara Sınav Hazırlığı (sınav süresi dahil)	2.00	6	12
Final Sınavı Hazırlığı (sınav süresi dahil)	2.00	6	12
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	4.00	8	32
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Short-Answer Test ✓ Oral Examination ✓ Performance Assessment (Individual/Panel-Based) ✓ Self Assessment ✓ Homework

Community Service Activity

External stakeholders collaborated with in community service activities within the course:
✓ Non-governmental organizations (NGOs) ✓ Educational institutions ✓ Other universities / academic institutions

Target audience of the community service activities carried out within the course:
✓ Youth ✓ Local community / general public ✓ Educators

Type of community contribution arising from the course:
✓ Awareness raising ✓ Education and knowledge sharing ✓ Cultural / artistic contribution