Course Syllabus

Code - Course Title	**ETK213 - Ethics in Cookery**
Course Type	III. SEMESTER
Laboratory + Practice	2+0
ECTS	**2.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. ARZU KONUK

Mode of Delivery	The mode of delivery of this course is 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	There is no recommended optional programme component for this course.
Recommended Resources	Kozak, Meryem and H. Güçlü. (2001) Ethics in Tourism: Concepts, Principles, Standards. Ankara: Detay Publishing; Instructor's course notesAll ethics books in the field of culinary arts
Work Placement	N/A
Aims of the Course	Internalizing the principles of professional ethics in the field of culinary arts as a way of life.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Tourism concept and ethics	
Week - 2		Ethics and related concepts	
Week - 3		Akhism concept and its development	
Week - 4		Ethics systems I	
Week - 5		Ethics systems II	
Week - 6		Basic ethics principles I	
Week - 7		Basic ethics principles II	
Week - 8		Types of ethics I	
Week - 9		Types of ethics II	
Week - 10		Ethics factors	
Week - 11		Ethics factors II	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 12		Standards	
Week - 13		Ethical problems in food and beverage	
Week - 14		Ethics and customer complaints	

Learning Outcomes

#	Learning Outcome
1	Explain the definitions of ethics and morality and importance of them
2	Explain the Akhism concept and its development
3	Explain ethical systems
4	Explain the ethical problems in foodand beverage enterprises
5	Explain the principles of ethics
6	Explain the ethics factors
7	Explain the types of ethics

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Gender Equality ✓ Decent Work and Economic Growth ✓ Reducing Inequalities ✓ Responsible Production and Consumption ✓ Peace, Justice and Strong Institutions

Course Theme

✓ Law, Ethics and Regulations

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	14	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0.00	0	0
Ödevler	2.00	5	10
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	3.00	1	3
Final Sınavı Hazırlığı (sınav süresi dahil)	3.00	1	3
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**2.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test ✓ Self Assessment

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