Course Syllabus

Code - Course Title	**GMS323 - Regional Cuisines**
Course Type	III. SEMESTER
Laboratory + Practice	1+3
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. EMRAH YILDIZ

Mode of Delivery	This course is applied by using face-to-face education and flipped learning model.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite for this course
Courses Recomended	No recommended programme component
Recommended Resources	Zencir, E. (2016). Yöresel Mutfaklar. Eskişehir: Anadolu Üniversitesi Yayınları
Work Placement	N/A
Aims of the Course	To enable students to identify the culinary cultures, traditional dishes, ingredients, and preparation techniques of different regions in Türkiye and to evaluate the cultural, historical, and gastronomic characteristics of regional cuisines.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Regional Culinary in Turkey	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 2	**LO-1** **LO-2**	Geographical Characteristics of Regions	Lecture, Question & Answer, Team/Group Work, Problem Solving, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 3	LO-1 LO-2	Regional Culinary of Marmara Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 4	LO-1 LO-2	Marmara Region History, Geography, Culinary Culture	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 5	LO-1 LO-2	Regional Culinary of Central Anatolia Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 6	LO-1 LO-2	İç Anadolu Region History, Geography, Culinary Culture	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 7	**LO-1** **LO-2**	Regional Culinary of Eastern Anatolia Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 8	**LO-1** **LO-2**	Doğu Anadolu Region History, Geography, Culinary Culture	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 9	**LO-1** **LO-2**	Regional Culinary of Southeast Anatolia Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Flipped Learning
Week - 10	**LO-1** **LO-2**	Güneydoğu Anadolu Region History, Geography, Culinary Culture	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning

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Week - 11	LO-1 LO-2	Regional Culinary of Black Sea Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 12	LO-1 LO-2	Karadeniz Region History, Geography, Culinary Culture	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 13	LO-1 LO-2	History, Geography, Culinary Culture and Regional Culinary of Eagean Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning
Week - 14	LO-1 LO-2	History, Geography, Culinary Culture and Regional Culinary of Mediterranean Region	Question & Answer, Team/Group Work, Problem Solving, Proje Design/Management, Demonstration and Practice, Practice/Practical Work/Workshop, Research and Inquiry, Flipped Learning

Learning Outcomes

#	Learning Outcome
1	Will be able to leanrthe local cusines in Turkey.

Learning Outcomes

#	Learning Outcome
2	Will be able to leanrthe local cusines in Turkey.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Clean Water and Sanitation ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption ✓ Peace, Justice and Strong Institutions ✓ Partnerships for Purposes

Course Theme

✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	1.00	14	14
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0.00	0	0
Ödevler	1.00	14	14
Proje - Rapor - Sunum Hazırlama	1.00	1	1
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	1	4
Final Sınavı Hazırlığı (sınav süresi dahil)	4.00	1	4
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	3.00	20	60
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

Assessment Method and Passing Requirements

✓ Performance Assessment (Individual/Panel-Based) ✓ Project ✓ Homework

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
Final Exam	1	50
Practice	1	20
Practical Work	1	30
	Sum (%)	**100**