Course Syllabus

Code - Course Title	**AŞÇ118 - Ottoman Cuisine**
Course Type	IV. SEMESTER
Laboratory + Practice	1+3
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	DOÇ. DR. OSMAN GÜLDEMİR

Mode of Delivery	This course is conducted only in the form of face to face teaching.
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	Güldemir, Osman. Osmanlı Yemek Yazması Kitabüt Tabbahin'in Günümüze Uyarlanması (Yüksek Lisans Tezi). Selçuk Üniversitesi, Sosyal Bilimler EnstitisüYerasimos, Marianna. Osmanlı Mutfağı. Boyut Yayınları.
Work Placement	Ottoman cuisine practices are carried out.
Aims of the Course	To provide students with the competence to comprehend the historical development of Ottoman culinary culture, the structure of palace and folk cuisine, the period-specific use of ingredients, cooking techniques, and presentation characteristics, and to prepare and present historical recipes both theoretically and practically in accordance with the conditions of the period.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	Ottoman cuisine	Lecture, Discussion, Document/Text/Data Analysis
Week - 2	**LO-1** **LO-2**	Cooking methods in Ottoman cuisine	Lecture, Discussion, Demonstration
Week - 3	**LO-1** **LO-3**	The materials used in Ottoman cuisine	Lecture, Question & Answer, Demonstration, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 4	**LO-1** **LO-3**	Preparing dishes in accordance with the period of Ottoman	Lecture, Question & Answer, Practice/Practical Work/Workshop, Document/Text/Data Analysis

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	LO-2	Presenting dishes in accordance with the period of Ottoman	Discussion, Demonstration, Practice/Practical Work/Workshop
Week - 6	LO-2 LO-3	Applications: soups, appetizers	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 7	LO-2 LO-3	Applications: meat, offals	Demonstration, Demonstration and Practice
Week - 8	LO-2 LO-3	Applications: poultry and game animals, seafood	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 9	LO-2 LO-3	Applications: vegetable and fruit dishes, rice and pasta	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 10	LO-2 LO-3	Applications: donuts and muffins, pastry	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 11	LO-2 LO-3	Applications: milk, light desserts and candies, fruit desserts	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 12	LO-2 LO-3	Applications: milk, light desserts and candies, fruit desserts	Demonstration, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 13	LO-1 LO-3	Applications: Beverage	Discussion, Case Study, Brain Storming
Week - 14	LO-1 LO-2 LO-3	Applications: Beverage	Lecture, Question & Answer, Discussion

Learning Outcomes

#	Learning Outcome
1	Explains Ottoman cuisine.
2	Will be able to be prepare and present Ottoman dishes in an appropriate manner of the period.
3	Will be able to explain and implement the Ottoman dishes from soups to drinks.

Sustainable Development Goals

✓ Quality Education ✓ Sustainable Cities and Communities

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	1.00	14	14
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	1.00	10	10
Ödevler	2.00	5	10
Proje - Rapor - Sunum Hazırlama	1.00	5	5
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	**4.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Short-Answer Test ✓ True-False Test ✓ Fill-in-the-Blank Test ✓ Performance Assessment (Individual/Panel-Based) ✓ Peer Assessment

Community Service Activity

External stakeholders collaborated with in community service activities within the course:
✓ Non-governmental organizations (NGOs)

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