Course Syllabus

Code - Course Title	**AŞÇ223 - World Kitchen**
Course Type	IV. SEMESTER
Laboratory + Practice	3+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

Mode of Delivery	This course is conducted exclusively through face-to-face instruction.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There are no prerequisites or corequisites for this course.
Courses Recomended	None
Recommended Resources	(2016). Dünya Mutfakları, Ed.Yılmaz Hakan, Eskişehir, Anadolu Üniversitesi.(2016). Gastronomi ve Turizm, Ed. Hülya Kurgun, Demet Bağıran Özşeker, Ankara: Detay Yayıncılık.(2013). Uluslararsı Gastronomi, Ed. Mehmet Sarıışık, Ankara: Detay Yayıncılık.
Work Placement	None
Aims of the Course	The aim of the course is to provide students with knowledge and skills regarding international cuisines by introducing them to the culinary cultures, types of dishes, cooking techniques, and presentation characteristics of different countries.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Historical cuisines	
Week - 2		Global cuisine	
Week - 3		Cuisine styles	
Week - 4		Turkish public cuisine	
Week - 5		French cuisine	
Week - 6		South Europe	
Week - 7		North Europe	
Week - 8		East Europe	
Week - 9		North America	
Week - 10		South America	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 11		East Asia	
Week - 12		South Asia	
Week - 13		Middle east	

Learning Outcomes

#	Learning Outcome
1	Will be able to give information about global kitchens.
2	Will be able to explain the historical and cultural factors upon culinary culture.
3	Will be able to give information about well-known country cuisine on the world.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Responsible Production and Consumption

Course Theme

✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	14.00	3	42
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	6.00	1	6
Ödevler	2.00	2	4
Proje - Rapor - Sunum Hazırlama	1.00	4	4
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	10	10
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	14	14
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test