Course Syllabus

Code - Course Title	**AŞÇ240 - Research of Culinary Culture and Food**
Course Type	IV. SEMESTER
Laboratory + Practice	0+4
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ, ÖĞR. GÖR. DR. MUTLU DOĞAN, DOÇ. DR. OSMAN GÜLDEMİR, ÖĞR. GÖR. DR. EMRAH YILDIZ, ÖĞR. GÖR. DR. GÖKHAN ŞALLI

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	R.M. Emerson, R.I. Fretz, L. L. Shaw. (2008). Bütün Yönleriyle Alan Çalışması-Etnografik Alan Notları Yazımı. Ankara: Birleşik YaynlarıHalıcı, Nevin. Akdeniz Bölgesi Yemekleri. Arı BasımeviHalıcı, Nevin. Ege Bölgesi Yemekleri. Ankara: Güven MatbaasıHalıcı, Nevin. Geleneksel Konya Yemekleri. Ankara: Güven MatbaasıHalıcı, Nevin. Karadeniz Bölgesi Yemekleri. Gür-Ay Ofset Matbaacılık San.Halıcı, Nevin. Konya Yemek Kültürü ve Konya Yemekleri. Konya: Rumi YayınlarıKrohn, Julius ve Krohn Kaarle. (1996). Haşl Bili,m Yöntemi (Hazırlayan: Fikret Türkmen). Ankara: Türk Dil Kurumu Yayınları
Work Placement	---
Aims of the Course	To provide students with the competence to compile and document local culinary heritage through scientific methods by teaching them the scope of culinary culture and food research, qualitative research methods, field study (ethnographic observation and interview) techniques, document compilation, transcription, and academic reporting processes.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	LO-1	Culinary culture	Lecture, Question & Answer, Discussion
Week - 2	LO-1 LO-2	Understanding of qualitative research	Lecture, Discussion, Case Study
Week - 3	LO-2	Interview and focus group interviews	Lecture, Question & Answer, Interview
Week - 4	LO-2	Document collections, photographing and labeling	Case Study, Interview, Practice/Practical Work/Workshop

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	LO-2	Communication and make an appointment with people who will be interviewed	Observation, Demonstration, Interview, Practice/Practical Work/Workshop
Week - 6	LO-2	Sound recording and voice recording	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 7	LO-2	Transcripting	Lecture, Practice/Practical Work/Workshop
Week - 8	LO-2 LO-3	Archiving	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 9	LO-2	Bringing together similar information with the content analysis	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 10	LO-2 LO-3	Doing culinary literature research	Lecture, Research and Inquiry, Document/Text/Data Analysis
Week - 11	LO-3	Reporting	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 12	LO-3	Writing abstract and introduction	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 13	LO-3	Creation of table of content and insertion	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 14	LO-3	Writing references and present	Question & Answer, Discussion, Demonstration

Learning Outcomes

#	Learning Outcome
1	Explains what is the research of culinary culture and dishes and how it is done.
2	Will be able to perform the research stage by stage.

Learning Outcomes

#	Learning Outcome
3	Repors the study and presents.

Sustainable Development Goals

✓ Quality Education ✓ Gender Equality ✓ Sustainable Cities and Communities ✓ Peace, Justice and Strong Institutions

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	3	3
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	10	20
Ödevler	2.00	10	20
Proje - Rapor - Sunum Hazırlama	7.00	2	14
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	3	3
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	3	3
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	3.00	5	15
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Performance Assessment (Individual/Panel-Based) ✓ Portfolio (Student Work Portfolio)/e-portfolyo ✓ Project ✓ Homework ✓ Presentation

Community Service Activity

External stakeholders collaborated with in community service activities within the course:
✓ Local governments ✓ Non-governmental organizations (NGOs) ✓ Professional chambers and professional organizations ✓ Those living in rural areas / local people

Target audience of the community service activities carried out within the course:
✓ Youth ✓ Elderly people ✓ Women ✓ Rural residents ✓ Local community / general public

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