Course Syllabus

Code - Course Title	**GMS218 - Current Approaches in Gastronomy**
Course Type	IV. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ ERDEM KORKMAZ

Mode of Delivery	Face to Face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisites and co-requisities for this course.
Courses Recomended	There is no recommended optional programme component.
Recommended Resources	Gastronominin Temelleri , Anadolu Üniversitesi Yayınları
Work Placement	N/A
Aims of the Course	The objective of this course is to introduce students to the latest developments, modern techniques, and industry trends in the field of gastronomy and culinary arts. The course aims to enable students to comprehend innovative approaches such as sustainability, zero-waste kitchens, molecular gastronomy, fusion cuisine, new food technologies, and changing consumer dietary habits (vegan, gluten-free, functional foods, etc.). It also seeks to equip students with the professional awareness to analyze local and global shifts and integrate this vision into modern culinary practices.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Gastronomy From Historical Context.	
Week - 2		Sustainable Gastronomy	
Week - 3		Fusion Cuisine	
Week - 4		Molecular Gastronomy	
Week - 5		Slow Food Movement.	
Week - 6		Mid-term Exam	
Week - 7		Permaculture Studies.	
Week - 8		Green Restaurants.	
Week - 9		Nutrition Trends	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 10		Nutrition Trends.	
Week - 11		Vegan and Vegeterian Nutrition	
Week - 12		Contemporary Nutrition Trends	
Week - 13		Overall Assesment.	
Week - 14		Final Exam.	

Learning Outcomes

#	Learning Outcome
1	Define the concept of gastronomy and development.
2	Apprehend alternatve food production types.
3	Explain nutrition trends.
4	Review gastronomic trends.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Clean Water and Sanitation ✓ Accessible and Clean Energy ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption ✓ Life in Water ✓ Terrestrial Life

Course Theme

✓ Economics, Finance and Management ✓ Entrepreneurship ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	14.00	2	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	10.00	2	20
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	5.00	2	10
Final Sınavı Hazırlığı (sınav süresi dahil)	10.00	2	20
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

✓ Open-Ended Test