Course Syllabus

Code - Course Title	**BDY211 - Turkish Cuisine**
Course Type	III. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	DOÇ. DR. OSMAN GÜLDEMİR

Mode of Delivery	This course will only face-to-face training.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	-
Courses Recomended	-
Recommended Resources	Güldemir, Osman. (Ed.). (2026). Türk mutfağı. Anadolu Üniversitesi, e-ISBN: 978-975-06-4733-8.Halıcı, Nevin. (2009). Türk Mutfağı. Oğlak Yayınları.
Work Placement	Not applicable.
Aims of the Course	To examine the historical roots and development process of Turkish culinary culture through geographical and cultural interactions; to address traditional food preparation, cooking, and preservation techniques from an academic perspective, and to ensure the preservation, documentation, and transmission of this intangible cultural heritage to future generations.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Historical Development of Turkish Cuisine	Lecture, Question & Answer, Discussion
Week - 2	**LO-1** **LO-2**	Culinary Culture of the Seljuks	Lecture, Discussion, Document/Text/Data Analysis
Week - 3	**LO-1** **LO-2** **LO-3**	Culinary Culture of the Seljuks	Lecture, Question & Answer, Discussion, Document/Text/Data Analysis
Week - 4	**LO-2** **LO-3**	Ottoman Cuisine	Lecture, Observation, Document/Text/Data Analysis
Week - 5	**LO-2** **LO-3**	Ottoman Cuisine	Lecture, Discussion, Document/Text/Data Analysis

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6	LO-1 LO-2 LO-3	Turkish Cuisine in Republic Period	Lecture, Question & Answer, Discussion, Document/Text/Data Analysis
Week - 7	LO-1 LO-2 LO-3	Turkish Cuisine in Republic Period	Lecture, Question & Answer, Discussion, Document/Text/Data Analysis
Week - 8	LO-1 LO-2 LO-3	Regional Cuisines of Turkey	Lecture, Question & Answer, Discussion, Document/Text/Data Analysis
Week - 9	LO-2 LO-3	Interaction of Turkish Cuisine with other cuisines	Lecture, Question & Answer, Discussion, Case Study, Document/Text/Data Analysis
Week - 10	LO-2 LO-3	Interaction of Turkish Cuisine with other cuisines	Lecture, Discussion, Case Study, Document/Text/Data Analysis
Week - 11	LO-2 LO-3	Traditional Food and Drinks and Traditional Food and Drinks Venues in the Context of Turkish Culinary Culture	Lecture, Discussion, Document/Text/Data Analysis
Week - 12	LO-2 LO-3	Traditional Food and Drinks and Traditional Food and Drinks Venues in the Context of Turkish Culinary Culture	Lecture, Discussion, Document/Text/Data Analysis
Week - 13	LO-1 LO-2 LO-3	Selected Examples from Turkish Cuisine	Lecture, Observation, Question & Answer, Discussion, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 14	LO-1 LO-2 LO-3	Selected Examples from Turkish Cuisine	Lecture, Observation, Question & Answer, Discussion, Demonstration and Practice, Practice/Practical Work/Workshop

Learning Outcomes

#	Learning Outcome
1	Explain the historical development of Turkish cuisine.
2	Explains the characteristics of Turkish cuisine according to various periods.
3	Exemplifies the traditional places and products of Turkish cuisine.

Sustainable Development Goals

✓ No more hunger ✓ Health and Quality of Life ✓ Quality Education ✓ Decent Work and Economic Growth ✓ Responsible Production and Consumption ✓ Terrestrial Life ✓ Partnerships for Purposes

Course Theme

✓ Economics, Finance and Management ✓ Media, Design and Creative Arts ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	11	22
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	1.00	11	11
Ödevler	1.00	11	11
Proje - Rapor - Sunum Hazırlama	3.00	2	6
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.)	3.00	1	3
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test ✓ Homework ✓ Presentation

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	20
Final Exam	1	40
2.Midterm Exam	1	40
	Sum (%)	**100**

Community Service Activity

External stakeholders collaborated with in community service activities within the course:
✓ 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 ✓ Local community / general public ✓ Educators

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