Course Syllabus

Code - Course Title	**TRZ626 - Gastronomy in Culture and Arts**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**7.5**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	PROF. DR. SİBEL ÖNÇEL GÜLER

Mode of Delivery	Face to Face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	None
Work Placement	None

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Concepts of Culture, Art and Kitchen	
Week - 2		Culture, Culture of Art and Culinary Culture	
Week - 3		Eeating Drinking Culture	
Week - 4		Space, environment and human relations	
Week - 5		Change of Food and Culture by Region	
Week - 6		Culture and by era Drinks	
Week - 7		Kitchen the Relationship of Architecture with Interior Architecture	
Week - 8		Historical Container and Container Used in Process, Tools	
Week - 9		Eating and Drinking Culture Influence on Photography	
Week - 10		Visual Arts in Cinema Importance of Food Culture	
Week - 11		Kitchen Factor Plastic Effects on Arts	
Week - 12		Culture and Kitchen Materials Used by Era	
Week - 13		Environment and Changes in Human Relations	
Week - 14		Kitchen Factor Effects on Art	

Learning Outcomes

#	Learning Outcome
1	1. Examine and understand the current literature on gastronomy.
2	3. Define the basic currents and research subjects related to gastronomy..
3	4. Plan, organize, design, and construct gastronomy research.
4	5. Effectively communicate research.
5	Understands the theories and methods related to gastronomy
6	Understands the theories and methods related to gastronomy

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**