Course Syllabus

Code - Course Title	**GMS507 - Food, Restaurant Design and Postmodernism**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. PINAR ŞENEL

Mode of Delivery	Face to face
Prerequisites	There are no prerequisites for the course.
Courses Recomended	-
Recommended Resources	Baraban, R. S. & Durocher, J. F. (2010). Succesful Restaurant Design. John Wiley & Sons.
Work Placement	-

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Restaurant History and Types	
Week - 2		Postmodernism, Identity and Restaurants	
Week - 3		Concept Restaurants	
Week - 4		Restaurant Design Principles	
Week - 5		Restaurant Design Principles	
Week - 6		Article Review	
Week - 7		Preliminary Report Presentation	
Week - 8		Design Trends and Example Restaurants	
Week - 9		Design Trends and Restaurant Examples	
Week - 10		21. century food trends	
Week - 11		21. Century Design Trrends	
Week - 12		21. century restaurant design	
Week - 13		Report presantation	
Week - 14		Report presentation	

Learning Outcomes

#	Learning Outcome
1	Learning the Modernism and Postmodernism
2	Explaning the Postmodernism Effects on Food and Restaurants

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.