Course Syllabus

Code - Course Title	**GMS521 - Innovation and Product Development in Gastronomy**
Course Type	I. SEMESTER
Laboratory + Practice	2+1
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. SEMA EKİNCEK

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite for this course.
Courses Recomended	No recommended programme component
Recommended Resources	-Fuller, G. W. (2004). New food product development: from concept to marketplace. CRC Press.-Carpenter, R. P., Lyon, D. H., & Hasdell, T. A. (2000). Guidelines for sensory analysis in food product development and quality control. Springer Science & Business Media.-PF Guiné, R., CD Ramalhosa, E., & Paula Valente, L. (2016). New foods, new consumers: innovation in food product development. Current Nutrition & Food Science, 12(3), 175-189.-Harrington, R. J., & Ottenbacher, M. C. (2013). Managing the culinary innovation process: The case of new product development. Journal of Culinary Science & Technology, 11(1), 4-18.
Work Placement	N/A
Aims of the Course	The aim of this course is to ensure that students grasp the theoretical foundations of innovation and product development processes in gastronomy and evaluate examples of innovation by examining the scientific literature in the field. It is intended to develop students' skills in generating creative ideas, creating product concepts, and planning the stages of developing a new gastronomy product through research design, data collection, and sensory evaluation methods. Within the scope of the course, it is aimed for students to analyze and interpret the data they obtain and to present their product development studies in the form of a scientific report.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Innovation and Product Development in Gastronomy: Theoretical Framework	
Week - 2		Review and Reporting of Innovation Literature in Gastronomy	
Week - 3		Review and Reporting of Product Development Literature in Gastronomy	
Week - 4		Analysis of Innovation Cases in Gastronomy	
Week - 5		Scientific Article Reading and Presentation Techniques in Gastronomy	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6		Research Design in the Context of Innovation and Product Development in Gastronomy	
Week - 7		Writing the Research Problem, Aim, Scope, Significance, and Methodology	
Week - 8		Creative Idea Development and Product Concept Design	
Week - 9		Stages of Product Development and Application–II	
Week - 10		Stages of Product Development and Application–II	
Week - 11		Stages of Product Development, Application and Data Collection–III	
Week - 12		Sensory Assessment and Analysis Methods	
Week - 13		Data Analysis and Interpretation	
Week - 14		Writing and Presenting the Research Report	

Learning Outcomes

#	Learning Outcome
1	Able to define the relationship between gastronomy and innovation within a theoretical framework
2	Able to review, analyze, and report innovation and product development literature in gastronomy
3	Able to explain the product development process in gastronomy (from idea to product)
4	Able to design a research study in the context of innovation and product development in gastronomy

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

Course Theme

✓ Media, Design and Creative Arts ✓ Agriculture, Food and Livestock ✓ Artificial Intelligence ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	7	21
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	12	36
Ödevler	3.00	6	18
Proje - Rapor - Sunum Hazırlama	8.00	1	8

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Ara Sınav Hazırlığı (sınav süresi dahil)	12.00	1	12
Final Sınavı Hazırlığı (sınav süresi dahil)	36.00	1	36
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	3.00	5	15
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Performance Assessment (Individual/Panel-Based) ✓ Homework ✓ Presentation