Course Syllabus

Code - Course Title	**GMS523 - Comparative Culinary Culture Studies**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. OSMAN GÜLDEMİR

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	---

Recommended Resources	Akın, G., Özkoçak, V., & Gültekin, T. (2015). Geçmişten Günümüze Geleneksel Anadolu Mutfak Kültürünün Gelişimi. Antropoloji, 30, 33-52. https://doi.org/10.1501/ANTRO_0000000319Appadurai, A. (1988). How to Make a National Cuisine: Cookbooks in Contemporary India. Comparative Studies in Society and History, 30(1), 3-24. https://doi.org/10.1017/S0010417500015024Cekal, N. (2014). Traditional foods of Turkish cuisine. Social Sciences (Pakistan). https://doi.org/10.3923/sscience.2014.1.6Chambers, S., Lobb, A., Butler, L., Harvey, K., & Bruce Traill, W. (2007). Local, national and imported foods: A qualitative study. Appetite. https://doi.org/10.1016/j.appet.2007.02.003Chen, Y. J. (2011). Ethnic politics in the framing of national cuisine. Food, Culture and Society, 14(3), 315-333. https://doi.org/10.2752/175174411X12961586033483Ferguson, P. P. (2010). Culinary nationalism. Gastronomica : the journal of food and culture, 10(1), 102-109. https://doi.org/10.1525/gfc.2010.10.1.102Güldemir, O., & Özdemir, S. S. (2022). Günümüz Mutfak Kültüründe Türkçe Terim ve Teknikler. Folklor/Edebiyat Dergisi, 28(1), 183-200. https://doi.org/10.22559/folklor.1786Karaosmanoğlu, D. (2020). How to study ethnic food: Senses, power, and intercultural studies. Journal of Ethnic Foods, 7(1), 1-7. https://doi.org/10.1186/s42779-020-00049-1Karaosmanoğlu, D. (2007). Cooking the past : the revival of Ottoman cuisine. Library and Archives Canada = Bibliothèque et Archives Canada.Kelimeler, A., & Geli, T. (2015). Türk Mutfak Kültürünün Tarihsel Gelişiminde Yaşanan Değişimler. Abant İzzet Baysal Üniversitesi Sosyal Bilimler Enstitüsü Dergisi, 14(3), 191-210. https://doi.org/10.11616/AbantSbeKwon, D. Y. (2015). Why ethnic foods? Journal of Ethnic Foods, 2(3), 91. https://doi.org/10.1016/j.jef.2015.08.006Nampoothiri, K. M., Nair, N. R., & Soumya, M. P. (2020). Ethnic fermented foods and beverages of Kerala. Içinde Ethnic Fermented Foods and Beverages of India: Science History and Culture. https://doi.org/10.1007/978-981-15-1486-9_11Nenes, M. F. (2009). International Cuisine. John Wiley & Sons. http://books.google.com/books?id=g9KcADhDPqkC&pgis=1Ögel, B. (1978). Türk Kültür Tarihine Giriş (4. cilt: Türklerde Yemek Kültürü). Kültür Bakanlığı Yayınları.Özer, Ç., Bruwier, F. G., & Olgay, P. (2020). Potatoes with its History, Usage in Turkish-French Cuisine and Outstanding Features in French Cuisine. Gastroia: Journal of Gastronomy and Travel Research, 4(2), 300-312.Ranta, R. (2015). Food and Nationalism. World Policy Journal, 32(3), 33-40. https://doi.org/10.1177/0740277515605287Sproesser, G., Ruby, M. B., Arbit, N., Akotia, C. S., Alvarenga, S., Bhangaokar, R., Furumitsu, I., Hu, X., Imada, S., Kaptan, G., Kaufer-Horwitz, M., Menon, U., Fischler, C., Rozin, P., Schupp, H. T., & Renner, B. (2022). Similar or different? Comparing food cultures with regard to traditional and modern eating across ten countries. https://doi.org/10.1016/j.foodres.2022.111106Susan L. Andreatta. (2002). We Are What We Eat: Ethnic Food and the Making of Americans. Culture & Agriculture, 24(2), 66-66. https://doi.org/10.1525/CAG.2002.24.2.66Thomson, R. (2020). The emergence of national food: the dynamics of food and nationalism. Food, Culture & Society, 23(1), 97-98. https://doi.org/10.1080/15528014.2019.1688609Tikici, Mehmet, Karatepe, Selma, Erdem, O. (t.y.). Balkanlarda Türk Kültürü: Osmanli Sonrasi Kosova'Da YaşayanTürklerin KültüreÖzellikleri VeTürkiyeİlişkileriÜzerineBirDeğerlendirme. 1.Uluslararası Balkanlarda Tarih ve Kültür Kongresi, 147-162.Ünalan, İ. (2016). Kültürlerarası ilişki bağlamında Türk ve Arap mutfak kültürü. Içinde Kültürlerarası İletişim Öğrenci Sempozyumu Bildirileri.Wilk, R. (2012). Nationalizing the Ordinary Dish Rice and Beans in Belize. Rice and Beans A Unique Dish in a Hundred Places, 203-218.
Work Placement	Comparative culinary culture research is carried out.

Aims of the Course	To enable students to comprehend sociological and geographical components such as food heritage, eating habits, cultural identity, gender in the kitchen, taboos, and rites of passage. Furthermore, it aims to provide students with the skill to conduct one-dimensional and multi-dimensional comparative academic research among different culinary cultures by adopting these components.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2** **LO-3**	Links between food heritage and cultural identities	Lecture, Question & Answer, Discussion, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 2	**LO-1** **LO-2** **LO-3**	Eating habits	Lecture, Question & Answer, Discussion, Team/Group Work, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 3	**LO-1** **LO-2** **LO-3**	Eating on the street	Lecture, Question & Answer, Discussion, Case Study, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 4	**LO-1** **LO-2** **LO-3**	Eating at home	Lecture, Question & Answer, Discussion, Team/Group Work, Problem Solving, Research and Inquiry, Document/Text/Data Analysis
Week - 5	**LO-1** **LO-2** **LO-3**	Cooking behaviors	Lecture, Question & Answer, Discussion, Brain Storming, Research and Inquiry, Document/Text/Data Analysis
Week - 6	**LO-1** **LO-2** **LO-3**	Food preparation and presentation methods	Lecture, Question & Answer, Discussion, Proje Design/Management, Research and Inquiry, Document/Text/Data Analysis

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 7	LO-1 LO-2 LO-3	Consumption of food groups	Lecture, Question & Answer, Discussion, Brain Storming, Research and Inquiry, Document/Text/Data Analysis
Week - 8	LO-1 LO-2 LO-3	Gender in the kitchen	Lecture, Observation, Question & Answer, Discussion, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 9	LO-1 LO-2 LO-3	Seasonal variations	Lecture, Observation, Question & Answer, Discussion, Case Study, Research and Inquiry, Document/Text/Data Analysis
Week - 10	LO-1 LO-2 LO-3	Rituals associated with food during transition periods	Lecture, Observation, Question & Answer, Discussion, Team/Group Work, Problem Solving, Research and Inquiry, Document/Text/Data Analysis
Week - 11	LO-1 LO-2 LO-3	Food and socializing	Lecture, Observation, Question & Answer, Discussion, Team/Group Work, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 12	LO-1 LO-2 LO-3	Culinary culture and taboos	Lecture, Observation, Question & Answer, Discussion, Team/Group Work, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 13	LO-1 LO-2 LO-3	Geographical differences and culinary cultures	Lecture, Observation, Question & Answer, Discussion, Team/Group Work, Critique/Critical Reading, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis
Week - 14	LO-1 LO-2 LO-3	One-dimensional and multi-dimensional culinary culture comparisons	Lecture, Observation, Question & Answer, Discussion, Team/Group Work, Case Study, Problem Solving, Brain Storming, Proje Design/Management, Critique/Critical Reading, Practice/Practical Work/Workshop, Research and Inquiry, Document/Text/Data Analysis

Learning Outcomes

#	Learning Outcome
1	Explains the culinary culture.
2	Adopts the components that make up the culinary culture.
3	Conducts comparative culinary culture research.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Gender Equality ✓ Reducing Inequalities ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

Course Theme

✓ Agriculture, Food and Livestock ✓ Society, Law and Communication

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	14	42
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	14	42
Ödevler	3.00	11	33
Proje - Rapor - Sunum Hazırlama	5.00	1	5
Ara Sınav Hazırlığı (sınav süresi dahil)	7.00	1	7
Final Sınavı Hazırlığı (sınav süresi dahil)	9.00	1	9
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	1.00	11	11
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Oral Examination ✓ Performance Assessment (Individual/Panel-Based) ✓ Project ✓ 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 ✓ Other universities / academic institutions

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:
✓ Education and knowledge sharing ✓ Cultural / artistic contribution ✓ Research and knowledge production