Course Syllabus

Code - Course Title	**TRZ568 - Sustainable Gastronomy Tourism**
Course Type	I. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ BEYZA UYANIK

Mode of Delivery	face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisites for this course.
Courses Recomended	-
Recommended Resources	Savarin, Jean Anthelme Brillant (2016), Lezzetin Fizyolojisi ya da Yüce Mutfak Üzerine Düşünceler, Oğlak Yay.Standage, Tom, (2016), İnsanlığın Yeme Tarihi, Maya Kitap.Kurgun, H. ve Özşeker, D.B. (Ed.) (2016), Gastronomi ve Turizm, Detay Yay., Ankara.Bahar.,O., Çelik.,N., Samırkaş.,M., (2015). Farklı Boyutları ile Sürdürülebilir Turizm, Süre Yayınevi.
Work Placement	-
Aims of the Course	The aim of this course is to address gastronomy tourism within the framework of sustainability principles—covering conceptual, strategic, and applied dimensions—and to develop students' analytical and critical thinking skills in the areas of local food systems, environmentally friendly tourism practices, destination management, and sustainable gastronomic experience design.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Introduction to sustainable gastronomic tourism	
Week - 2		Concepts of Sustainability and Sustainable Development	
Week - 3		Tourism and Sustainable Tourism Concepts	
Week - 4		The importance of sustainability in tourism and the relationship between natural environment	
Week - 5		Gastronomy in tourism and destinations	
Week - 6		Gastronomy in tourism and destinations	
Week - 7		Gastronomy as tourist product	
Week - 8		Gastronomy as tourist product	
Week - 9		Gastronomic heritage and gastronomy as cultural element	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 10		Localism and autism in sustainable gastronomic tourism	
Week - 11		Trends in sustainable gastronomic tourism	
Week - 12		Trends in sustainable gastronomic tourism	
Week - 13		Organic farming and edible insects (entomophagy) neurogastronomy	
Week - 14		Vertical agriculture (hydroponics), hydroponic and aquaponic systems	

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
7	Examine and understand the current litertaure on gastronomy

Sustainable Development Goals

✓ Sustainable Cities and Communities

Course Theme

✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	10	30
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0.00	0	0
Ödevler	15.00	3	45
Proje - Rapor - Sunum Hazırlama	40.00	1	40
Ara Sınav Hazırlığı (sınav süresi dahil)	20.00	1	20
Final Sınavı Hazırlığı (sınav süresi dahil)	15.00	1	15
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

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