Course Syllabus

Code - Course Title	**GMS514 - Research On Ottoman Cuisine**
Course Type	II. 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	Cavid, Ahmed. (2006). Tercüme-i Kenzü'l-İştihâ. (Hazırlayanlar: Seyit Ali Kahraman ve Priscilla Mary Işın). İstanbul: Kitap Yayınevi Argunşah, Mustafa ve Çakır, Müjgân. (2005). 15. Yüzyıl Osmanlı Mutfağı. İstanbul: Gökkubbe.Güldemir, Osman. Bir Osmanlı Yemek Yazması Kitabüt Tabbhin. Oğlak Yayıncılık.Işın, Priscilla Mary. (2010). Osmanlı Mutfak Sözlüğü. İstanbul: Kitap Yayınevi.Kâmil, Mehmet. (1997). Melceü't-Tabbâhîn (Aşçıların Sığınağı). (Hazırlayan: Cüneyt Kut). İstanbul: Duran Ofset.Kut, Turgut. (1985). Açıklamalı Yemek Kitapları Bibliyografyası (Eski Harfli Yazma ve Basma Eserler). Ankara: Kültür ve Turizm Bakanlığı, Milli Folklor Araştırma Dairesi Yayınları: 67, Biyografiler-Bibliyografyalar Dizisi: 12.Yerasimos, Marianna. (2011). Evliya Çelebi Seyahatnamesi'nde Yemek Kültürü. İstanbul: Kitap Yayınevi.Yerasimos, Marianna. Osmanlı Mutfağı. Boyut Yayınları.Yerasimos, Stefanos. (2002). Sultan Sofraları 15. ve 16. Yüzyılda Osmanlı Saray Mutfağı. İstanbul: Yapı Kredi Yayınları.
Work Placement	Ottoman cuisine research is carried out.
Aims of the Course	To enable students to comprehend Ottoman culinary culture by examining historical and academic sources, such as manuscripts, printed works, articles, and conference papers. Furthermore, the objective is to provide students with advanced academic research skills, including identifying the correct topic in Ottoman culinary research, employing appropriate research methods, adopting academic language and style, and reporting and presenting research findings.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Ottoman cuisine manuscripts	Lecture, Question & Answer, Research and Inquiry, Document/Text/Data Analysis
Week - 2	**LO-1** **LO-2**	Ottoman cuisine printed books	Lecture, Discussion, Document/Text/Data Analysis

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 3	LO-1 LO-2	Articles that include Ottoman cuisine	Lecture, Question & Answer, Discussion, Case Study, Critique/Critical Reading, Document/Text/Data Analysis
Week - 4	LO-1 LO-2	Papers that include Ottoman cuisine	Lecture, Question & Answer, Discussion, Case Study, Critique/Critical Reading, Document/Text/Data Analysis
Week - 5	LO-1 LO-2	Subjects on Ottoman cuisine studies	Lecture, Question & Answer, Discussion, Critique/Critical Reading, Document/Text/Data Analysis
Week - 6	LO-1 LO-2	Method on Ottoman cuisine studies	Lecture, Discussion, Critique/Critical Reading, Research and Inquiry, Document/Text/Data Analysis
Week - 7	LO-1 LO-2	Language and writing style on Ottoman cuisine studies	Lecture, Question & Answer, Discussion, Case Study, Critique/Critical Reading, Document/Text/Data Analysis
Week - 8	LO-1 LO-2	Reporting on Ottoman cuisine studies	Lecture, Discussion, Case Study, Proje Design/Management, Document/Text/Data Analysis
Week - 9	LO-1 LO-2	Examples for Ottoman cuisine studies	Lecture, Question & Answer, Discussion, Proje Design/Management, Document/Text/Data Analysis

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 10	LO-2 LO-3	Determining a research topic focused on Ottoman cuisine	Lecture, Question & Answer, Discussion, Proje Design/Management, Research and Inquiry, Document/Text/Data Analysis
Week - 11	LO-2 LO-3	Doing a research focused on Ottoman cuisine	Lecture, Question & Answer, Discussion, Research and Inquiry
Week - 12	LO-2 LO-3	Reporting a research focusing on Ottoman cuisine	Lecture, Question & Answer, Discussion, Research and Inquiry, Document/Text/Data Analysis
Week - 13	LO-2 LO-3	Presenting the study on Ottoman cuisine	Lecture, Question & Answer, Discussion, Proje Design/Management, Research and Inquiry
Week - 14	LO-2 LO-3	Presenting the study on Ottoman cuisine	Lecture, Question & Answer, Discussion, Proje Design/Management, Research and Inquiry

Learning Outcomes

#	Learning Outcome
1	Explains Ottoman cuisine.
2	Will be able to adopt subject, method, language and style in Ottoman cuisine studies.
3	Will be able to research on Ottoman cusine.

Sustainable Development Goals

✓ Quality Education ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

Course Theme

✓ Educational Sciences and Educational Technologies ✓ Media, Design and Creative Arts ✓ 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	4.00	7	28
Proje - Rapor - Sunum Hazırlama	7.00	2	14
Ara Sınav Hazırlığı (sınav süresi dahil)	0.00	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0.00	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	3.00	7	21
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Self Assessment ✓ Peer Assessment ✓ Project ✓ Homework ✓ Presentation

Community Service Activity

This course does not include any Community Service activities.