Course Syllabus

Code - Course Title	**GMS522 - Culinary Sociology**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. GÖKHAN ŞALLI

Mode of Delivery	Face to face and on-line
Place of Delivery	On Campus
Used Educational Platforms	Online,Face-to-face
Prerequisites	There is no prerequisite and co-requisite for the course.
Courses Recomended	Gastronomy and Popular Culture
Recommended Resources	Beşirli, H. (2025). Sociology of food: A sociological perspective on foods and the kitchen (4th ed.). Phoenix Publishing.
Work Placement	None
Aims of the Course	The purpose of this course is to examine culinary and food culture within the framework of sociological theories, and to analyze—from a critical perspective—the relationships between dietary practices and social structure, culture, identity, class, and globalization.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Introduction to the sociology of the kitchen: Basic concepts, scope, and historical development	
Week - 2		Theoretical foundations of food sociology and sociological approaches	
Week - 3		The relationship between food, culture, and society: Social norms and values	
Week - 4		Food and social identity: Belonging, cultural memory, and traditions	
Week - 5		Food and social class: Differences in status, consumption, and taste	
Week - 6		Gender and division of labor in culinary culture	
Week - 7		The sociological dimensions of food, religion, belief, and rituals	
Week - 8		Globalization, modernization, and the transformation of food cultures	
Week - 9		Migration, diaspora, and intercultural culinary interactions	
Week - 10		Food consumption, consumer society, and gastronomic trends	
Week - 11		Food, media, and digitalization: The effects of social media on culinary culture	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 12		Sustainability, food justice, and the sociology of food	
Week - 13		Evaluation of current food sociology research and student seminars	
Week - 14		Evaluation of current food sociology research and student seminars	

Learning Outcomes

#	Learning Outcome
1	Explains the basic concepts and theoretical approaches of the sociology of the kitchen.
2	It analyzes the relationships between food culture and social structure from a sociological perspective.
3	It evaluates eating habits within the context of culture, identity, class, and gender.
4	It discusses the effects of globalization, migration, and modernization on culinary cultures.
5	It examines food and culinary practices using sociological research methods.
6	Critically evaluates current social issues within the field of gastronomy.

Sustainable Development Goals

✓ Responsible Production and Consumption

Course Theme

✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock

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	8.00	1	8
Proje - Rapor - Sunum Hazırlama	30.00	1	30
Ara Sınav Hazırlığı (sınav süresi dahil)	14.00	1	14
Final Sınavı Hazırlığı (sınav süresi dahil)	14.00	1	14
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

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Oral Examination ✓ Self Assessment ✓ Homework ✓ Presentation