Course Syllabus

Code - Course Title	**GMS524 - Restaurant Design in Historical Periods**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. PINAR ŞENEL

Mode of Delivery	Face to face
Prerequisites	There is no prerequisite or co-requisite for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food and designs in the early ages	
Week - 2		Neolithic food and design	
Week - 3		Civilizations, food, tables and banquets in antiquity	
Week - 4		Dining and restaurant design in the modern era	
Week - 5		Food and restaurant design in the postmodern era	
Week - 6		Food and restaurant design in the postmodern era	
Week - 7		Midterm week	
Week - 8		The emergence of sustainability awareness, sustainable eating and sustainable restaurant designs	
Week - 9		Eclecticism, eclectic food and eclectic restaurant design	
Week - 10		Humanism, experiential eating and experience-oriented restaurant design	
Week - 11		Food and service design in themed restaurants	
Week - 12		Atmosphere design in themed restaurants	
Week - 13		Minimalism, minimal food and minimal restaurant design	
Week - 14		Futurism, futuristic food and futuristic restaurant design	

Learning Outcomes

#	Learning Outcome
1	Knowing social, scientific and artistic periods and understanding the reasons for their emergence

Learning Outcomes

#	Learning Outcome
2	Learning the food consumed in social, scientific and artistic periods
3	Learning food movements in social, scientific and artistic periods
4	Learning table design and kitchen equipment in social, scientific and artistic periods
5	Learning restaurant designs in social, scientific and artistic periods

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.