Course Syllabus

Code - Course Title	**AŞÇ213U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	ASSIST. PROF. DR. BEYZA UYANIK

Mode of Delivery	This course is conducted only in the form of online teaching.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	None
Recommended Resources	(2016). Dünya Mutfakları, Ed.Yılmaz Hakan, Eskişehir, Anadolu Üniversitesi.(2016). Gastronomi ve Turizm, Ed. Hülya Kurgun, Demet Bağıran Özşeker, Ankara: Detay Yayıncılık.(2013). Uluslararsı Gastronomi, Ed. Mehmet Sarıışık, Ankara: Detay Yayıncılık.
Work Placement	None

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Historical cuisines	
Week - 2		Global cuisine	
Week - 3		Cuisine styles	
Week - 4		Turkish public cuisine	
Week - 5		French cuisine	
Week - 6		South Europe	
Week - 7		North Europe	
Week - 8		East Europe	
Week - 9		North America	
Week - 10		South America	
Week - 11		East Asia	
Week - 12		South Asia	
Week - 13		Middle east	

Learning Outcomes

#	Learning Outcome
1	Will be able to give information about global kitchens.
2	Will be able to explain the historical and cultural factors upon culinary culture.
3	Will be able to give information about well-known country cuisine on the world.

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.