Course Syllabus

Code - Course Title	**AŞÇ101U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	LECTURER DR. ESRA ZIVALI

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no recommended optional programme component for this course.
Work Placement	Not Applicable

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Fundamental Terms of Gastronomy	
Week - 2		Gastronomy Discipline and Relation	
Week - 3		Gastronomy and Religion	
Week - 4		Gastronomy and Art	
Week - 5		Midterm Exam Question Solution I	
Week - 6		Midterm Exam Question Solution II	
Week - 7		Gastronomy and Agriculture	
Week - 8		Gastronomy and Anthropology	
Week - 9		Gastronomy and Sociology	
Week - 10		Gastronomy and Geography	
Week - 11		Final Exam Question Solution I	
Week - 12		Final Exam Question Solution II	

Learning Outcomes

#	Learning Outcome
1	Defines the fundamental terms of gastronomy.

Learning Outcomes

#	Learning Outcome
2	Understands the discipline of gastronomy.
3	Explains the relationship of gastronomy with other disciplines.

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.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**