Course Syllabus

Code - Course Title	**AŞÇ214U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	Lecturer Esra Zıvalı Bilgin

Mode of Delivery	Distance Education
Prerequisites	There are no prerequisites or co-conditions for this course.
Courses Recomended	None
Recommended Resources	Yılmaz, H. (2022). Gastronomide Yeni Akımlar. Anadolu Üniversitesi Açıköğretim Yayınları, Eskişehir
Work Placement	None

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Molecular Gastronomy and Fusion Kitchen	
Week - 2		Fast Food, Slow Food, Organic Agriculture and Organic Food	
Week - 3		Vegan and Ayurvedic Nutrition	
Week - 4		Green Restaurants and Themed Restaurants	
Week - 5		Solving Sample Question	
Week - 6		Solving Sample Question	
Week - 7		Midterm exam	
Week - 8		Geo-Marked Products and Functional Products	
Week - 9		Street Delicacies	
Week - 10		Neurogastronomy and Gastrophysics	
Week - 11		Alternating Currents in Gastronomy	
Week - 12		Solving Sample Question	
Week - 13		Solving Sample Question	
Week - 14		Final Exam	

Learning Outcomes

#	Learning Outcome
1	Have knowledge about gastronomy trends.
2	Gastronomi akımları ile ilgili felsefi yaklaşımları öğrenir.
3	Can evaluate and discuss current problems.

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**