Course Syllabus

Code - Course Title	**AŞÇ201U -**
Course Type	I. SEMESTER
Laboratory + Practice	0+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	PROF. DR. SİBEL ÖNÇEL GÜLER

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Dündar Arıkan, A. (2016). Türk Mutfak Kültürü. Eskişehir: Anadolu Üniversitesi Yayınları
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Historical Development of Turkish Cuisine	
Week - 2		Culinary Culture of the Seljuks	
Week - 3		Culinary Culture of the Seljuks	
Week - 4		Ottoman Cuisine	
Week - 5		Ottoman Cuisine	
Week - 6		Turkish Cuisine in Republic Period	
Week - 7		Turkish Cuisine in Republic Period	
Week - 8		Regional Cuisines of Turkey	
Week - 9		Interaction of Turkish Cuisine with other cuisines	
Week - 10		Interaction of Turkish Cuisine with other cuisines	
Week - 11		Traditional Food and Drinks and Traditional Food and Drinks Venues in the Context of Turkish Culinary Culture	
Week - 12		Traditional Food and Drinks and Traditional Food and Drinks Venues in the Context of Turkish Culinary Culture	
Week - 13		Selected Examples from Turkish Cuisine	
Week - 14		Selected Examples from Turkish Cuisine	

Learning Outcomes

#	Learning Outcome
1	Explain the historical development of Turkish cuisine.
2	Explain the products consumed in Turkish cuisine according to various periods.
3	Explain the traditional places and traditions of Turkish cuisine.

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**