Course Syllabus

Code - Course Title	**AŞÇ102U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ASSOC. PROF. DR. ALEV DÜNDAR ARIKAN

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	Yılmaz, H. ve Dündar, A. (2019). Gastronomi Tarihi. 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		Nutrition of first Human	
Week - 2		Origins of Anatolian Culinary Culture I	
Week - 3		Culinary of Mesopotamia	
Week - 4		Greek Cuisine Culture in Ancient Times	
Week - 5		Ancient Egyptian Culinary Culture	
Week - 6		Historical development of Far Eastern Culinary Culture	
Week - 7		Midterm	
Week - 8		Culinary culture in the Middle Ages and Renaissance	
Week - 9		America's Discovery and New Foods	
Week - 10		Renaissance and Italian Culinary	
Week - 11		Development of French Cuisine in Modern Age	
Week - 12		The Impact of Industrial Revolution and Culinary	
Week - 13		New Trends in Gastronomy	
Week - 14		Final Exam	

Learning Outcomes

#	Learning Outcome
1	Explain nutrition of first human and the origins of Anatolian cuisine.
2	Identify Culinary of Mesopotamia, Ancient Greek, Egypt and Far East.
3	Evaluate the characteristics of Medieval European Culinary and French Culinary.
4	Explain the effects of the Industrial Revolution on the kitchens and the new trends in gastronomy.

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**