Course Syllabus

Code - Course Title	**AŞÇ108U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	LECTURER DR. GÖKHAN ŞALLI

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 internship or practice.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Sociology of Food and Social Theory	
Week - 2		Food, Agriculture and Countryside Argument	
Week - 3		Geographical Indications and Alternative Food Networks	
Week - 4		Social Inequalities, Classes and Food	
Week - 5		Food, Cuisine and Culture	
Week - 6		Food, Cuisine and Culture	
Week - 7		Midterm Exams	
Week - 8		Food and Politics	
Week - 9		Gender, Cooking, Home and Professional Kitchens	
Week - 10		Gender, Cooking, Home and Professional Kitchens	
Week - 11		Food, Globalization, Localization and Identity	
Week - 12		Food, Globalization, Localization and Identity	
Week - 13		Crisis and Gastro-Anxiety in Food Regimes	
Week - 14		Final Exams	

Learning Outcomes

#	Learning Outcome
1	Understanding the sociology of food and social theories.
2	To learn about food, agriculture and countryside discussions, geographical indications and alternative food webs.
3	To know the concepts of social inequalities, classes and food.
4	To understand the concepts of food, cuisine and culture.
5	To learn the relationship between food and politics.
6	Understand the concepts of gender, cooking, home cuisine and professional kitchens.
7	To know the issues of food, globalization, localization and identity.
8	Understanding crisis and gastro-anxiety in food regimens.

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**