Course Syllabus

Code - Course Title	**AŞÇ202U -**
Course Type	IV. SEMESTER
Laboratory + Practice	0+0
ECTS	**7.0**
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	Bilgin, A. ve Önçel, S. (2016). Osmanlı Mutfağı. 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 in the Capital of Ottoman and İstanbul Culinary Culture	
Week - 2		Ottoman Cuisine I	
Week - 3		Palace Cuisine II	
Week - 4		Ottoman Cuisine I	
Week - 5		Ottoman Cuisine II	
Week - 6		Meals: General Features, Cooking Techniques and Applications I	
Week - 7		Meals: General Features, Cooking Techniques and Applications II	
Week - 8		Meals: General Features, Cooking Techniques and Applications III	
Week - 9		Meals: Application Examples	
Week - 10		Beverage culture	
Week - 11		Kitchen and Tableware Tools I	
Week - 12		Kitchen and Tableware Tools II	
Week - 13		Modernization in Ottoman Cuisine I	
Week - 14		Modernization in Ottoman Cuisine II	

Learning Outcomes

#	Learning Outcome
1	Explains Ottoman cuisine.
2	Will be able to be prepare and present Ottoman dishes in an appropriate manner of the period.
3	Will be able to explain and implement the Ottoman dishes from soups to drinks.

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**