Course Syllabus

Code - Course Title	**AŞÇ204U -**
Course Type	IV. SEMESTER
Laboratory + Practice	0+0
ECTS	**7.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ASSOC. PROF. DR. EBRU ZENCİR ÇİFTÇİ

Mode of Delivery	Distance Education
Place of Delivery	Online
Used Educational Platforms	Online
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Zencir, E. (2016). Yöresel Mutfaklar. 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		Local Cuisine in Turkey	
Week - 2		General Geographical Characteristics According to Region	
Week - 3		Local Cuisine of Marmara Region	
Week - 4		Local Cuisine of Central Anatolia Region	
Week - 5		Local Cuisine of Eastern Anatolia Region	
Week - 6		Local Cuisine of Southeastern Anatolia Region	
Week - 7		Local Cuisine of Black Sea Region	
Week - 8		Local Cuisine of Aegean Region	
Week - 9		Local Cuisine of Mediterranean Region	
Week - 10		Local Kitchen Utensils	
Week - 11		Food and Beverage Rituals of Local Cuisine	
Week - 12		Zone-Specific Recipes-1	
Week - 13		Zone-Specific Recipes-2	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Zone-Specific Recipes-3	

Learning Outcomes

#	Learning Outcome
1	Will be able to learn the local cuisines in Turkey.
2	Will be able to give information about the features of local cuisines.

Sustainable Development Goals

✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Responsible Production and Consumption

Course Theme

✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Society, Law and Communication

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

✓ Multiple Choice Test

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**