

BALIKESİR UNIVERSITY
TOURISM FACULTY
UNIVERSITY ELECTIVE COURSE PRESENTATION FORM

Department	Gastronomy and Culinary Arts									
Course title	Turkish Cuisine Culture									
Semester of the Course	Autumn	x			Spring					
Language of Course	Turkish	x			English					
Course Credit	Theoric	2			Practice	0		Total Credit	2	
ECTS	3									
Learning Type of Course	Formal Education									
Course Objective	To teach students Turkish nutrition habits and by the way make them to understand the importance of cuisine in Turkish culture. To teach students meals and ingredients in Turkish cuisine by making practices.									
Course Content	Introducing the fundamentals of Turkish cuisine. Equipments and ingredients in Turkish cuisine. Improve ability to cook examples from Turkish cuisine. To cook and present food from Turkish cuisine.									
Prerequisites and co-requisites	No									
Name of Lecturers	Associate Prof. Dr. Mehmet SARIOĞLAN				mail : mehmet@balikesir.edu.tr					
Assistants	No				mail : -					
Work Placement(s)	No									
Recommended or Required Reading	Halıcı, N.(2009). Turkish Cuisine. Oğlak Publications.									
Course Category	%100 Social Science									
Planned Learning Activities and Teaching Methods	Activities are given in detail in the section of "Assessment Methods and Criteria" and "Workload Calculation"									
Assessment Methods and Criteria			ECTS Allocated Based on Student Workload							
In-Term Studies	Quantity	Percentage (%)	Activities		Quantity	Duration	Total Work Load			
Mid-terms	1	40	Course Duration		14	3	42			
Quizzes	-	-	Assignments		10	3	30			
Assignment	-	-	Presentation		14	3	42			
Attendance	-	-	Mid-terms		1	3	3			
Practice	-	-	Final examination		1	3	3			
Project	-	-	Total Work Load :120							
Final examination	1	60	ECTS Credits :3							
Course Learning Outcomes	1.Students know Turkish nutrition habits 2.Students know and recognize the equipments and ingredients in Turkish cuisine. 3.Students can cook meals from Turkish cuisine. 4.To learn Young Turkish kitchen culture									

Weekly Detailed Course Contents			
Week	Topic	Preliminary	Documents
1	The history of Turkish nutrition habits from past to today.		
2	The history of Turkish cuisine		
3	Turkish Cuisine in Asia		
4	Ottoman Cuisine		
5	Turkish Cuisine in Anatolia		
6	Modern Turkish Cuisine		
7	Meat, chicken and duck in Turkish foods.		
8	Young Turkish Cuisine Culture		
9	Exam Week		
10	Exam Evaluation		
11	Deserts, sherbets and sorbets in Turkish cuisine		
12	Appetizers and fishes in Turkish cuisine		
13	Student practices		
14	Student practices		
Contribution of Learning Outcomes to Programme Outcomes		1.Students know Turkish nutrition habits 2.Students know and recognize the equipments and ingredients in Turkish cuisine. 3.Students can cook meals from Turkish cuisine. 4.To learn Young Turkish kitchen culture	