

BALIKESİR UNIVERSITY
TOURISM FACULTY
UNIVERSITY ELECTIVE COURSE PRESENTATION FORM

Department	Gastronomy and Culinary Arts									
Course title	World Cuisine									
Semester of the Course	Autumn			Spring	x					
Language of Course	Turkish	x		English						
Course Credit	Theoric	2		Practice	1		Total Credit	2.5		
ECTS	3									
Learning Type of Course	Formal Education									
Course Objective	To introduce the world cuisines and to explain the structure of the dishes and to have them applied.									
Course Content	French cuisine, Italian cuisine, Greek cuisine, Asian cuisine, African cuisine									
Prerequisites and co-requisites	No									
Name of Lecturers	Asist Prof. Dr. Göksel Kemal GİRGIN				mail : girgin@balikesir.edu.tr					
Assistants	No				mail : -					
Work Placement(s)	No									
Recommended or Required Reading	Fumey, G. & Etcheverria, O. (2007). Atlas of World Cuisine. NTV 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	2	28			
Quizzes	-	-	Assignments		14	2	28			
Assignment	-	-	Presentation		10	3	30			
Attendance	-	-	Mid-terms		1	2	2			
Practice	-	-	Final examination		1	2	2			
Project	-	-	Total Work Load : 90							
Final examination	1	60	ECTS Credits : 3							
Course Learning Outcomes		1. Students know the world cuisines. 2. Students can cook meals from French and Italian cuisine. 3. Students can cook meals from Greek cuisine. 4. Students can cook meals from Asian and African cuisines.								

Weekly Detailed Course Contents			
Week	Topic	Preliminary	Documents
1	World Cuisine		
2	World Cuisine		
3	French Cuisine		
4	French Cuisine Practices		
5	Italian Cuisine		
6	Italian Cuisine Practices		
7	Greek Cuisine		
8	Greek Cuisine Practices		
9	Exam Week		
10	Exam Evaluation		
11	Asian Cuisine		
12	Asian Cuisine Practices		
13	African Cuisine		
14	African Cuisine Practices		
Contribution of Learning Outcomes to Programme Outcomes		1. Students know the world kitchens. 2. Students can cook meals from French and Italian cuisine. 3. Students can cook meals from Greek cuisine. 4. Students can cook meals from Asian and African cuisines.	