ESKISEHİR OSMANGAZİ UNİVERSİTY

TOURİSM FACULTY

GASTRONOMY AND CULINARY ARTS

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **1ST SEMESTER (FALL)** | | | | | | |
| **CODE** | **NAME** | **C/E** | **TEO** | **PRA** | **Credits** | **ECTS** |
| [271211012](#aiitI) | Principles of Ataturk and History of Turkish Revolution I | Z | 2 | 0 | 2 | 2 |
| [271211013](#TLI) | Turkish Language I | Z | 2 | 0 | 0 | 2 |
| [271211014](#GT) | General Tourism | Z | 2 | 0 | 2 | 3 |
| [271211015](#ıb) | Introduction to Business | Z | 2 | 0 | 2 | 4 |
| [271211016](#KDAM) | Kitchen Design and Management | Z | 2 | 0 | 2 | 4 |
| [271211017](#KT) | Kitchen Terminology | Z | 2 | 0 | 2 | 4 |
| [271211018](#AO) | Academic Orientation | Z | 1 | 0 | 0 | 1 |
| [271211019](#ENG) | English 1 | Z | 6 | 0 | 6 | 7 |
| **TOTAL** | | | **19** | **0** | **16** | **27** |
| **2ND SEMESTER (SPRING)** | | | | | | |
| [271212011](#aiitII) | Principles of Ataturk and History of Turkish Revolution II | Z | 2 | 0 | 2 | 2 |
| [271212014](#TII) | Turkish Language II | Z | 2 | 0 | 0 | 2 |
| [271212015](#OS) | Occupational Safety | Z | 1 | 0 | 1 | 3 |
| [271212016](#NUT) | Principles of Nutrition | Z | 3 | 0 | 3 | 7 |
| [271212017](#FAB) | Food and Beverage Management | Z | 3 | 0 | 3 | 5 |
| [271212018](#health) | Health Precautions and First-aid | Z | 1 | 0 | 0 | 1 |
| [271212019](#ENGII) | English 1I | Z | 6 | 0 | 6 | 7 |
| **TOTAL** | | | **18** | **0** | **15** | **27** |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **TERM** | Fall |

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| **COURSE CODE** | 271211012 | **COURSE NAME** | Principles of Ataturk and History of Turkish Revolution I |

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** | |
| I | 2 | | 0 | 0 | 2 | | 2 | CORE (X) ELECTIVE ( ) | | Turkish | |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | **Activity** | | | | **Number** | | | | **Percentage (%)** |
| I. Mid-Term | | | |  | | | | 40 |
| II. Mid-Term | | | |  | | | |  |
| Quiz | | | |  | | | |  |
| Homework | | | |  | | | |  |
| Project | | | |  | | | |  |
| Report | | | |  | | | |  |
| Other (………) | | | |  | | | |  |
| **FINAL EXAM** | | |  | | | |  | | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | |  | | | | | | | | |
| **COURSE CONTENT** | | | Meaning of Revolution History, Congresses | | | | | | | | |
| **COURSE OBJECTIVES** | | | To teach the causes which prepared Turkish War of Independence and the aims of the revaluation under the leadership of Mustafa Kemal in Anatolia has been aimed. | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | |  | | | | | | | | |
| **COURSE OUTCOMES** | | | To be able to assess the causes which have prepared Turkish War of Independence  To be able to analyze the similarity and distinction points of Turkish Revolution with other revolution in the world  To be able to compare managerial, economical, political and social condition of the empire with developments in the world  To be able to analyze the occurred processes World War I and the policies of Mustafa Kemal and his friends in view of the facts  To be able to appraise why Amasya circular was defined as revolution announcement  To be able to cognize and debate about the severity of Erzurum and Sivas congresses in aspects of Turkish War of Independence  To be able to analyze the place of national pact in Turkish revolution | | | | | | | | |
| **TEXTBOOK(S)** | | | Atatürk İlkeleri ve İnkılâp Tarihi I/1, Türk İnkılâbı´nın Hazırlık Dönemi ve Türk İstiklâl Savaşı, Yüksek Öğretim Kurulu Yayınları, Ankara 1997. | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | Atatürk İlkeleri ve İnkılâp Tarihi I/1, Türk İnkılâbı´nın Hazırlık Dönemi ve Türk İstiklâl Savaşı, Yüksek Öğretim Kurulu Yayınları, Ankara 1997 | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | |  | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Meaning of Revolution History |
| 2 | Explanation and comparison of the concepts of reform, evolution, cou’p d’etat |
| 3 | Reasons bringing the Turkish Revolution |
| 4 | Participation of the Ottoman State to the First World War; End of War |
| 5 | Division of the Ottoman State |
| 6 | Establishment of the Associations of Müdafa-i Hukuk |
| 7 | Mid-term Exam |
| 8 | Activities of Mustafa Kemal in Istanbul |
| 9 | Travelling of Mustafa Kemal to Anatolia |
| 10 | Activities in Samsun and Havza, Circular of Amasya |
| 11 | Congresses, Erzurum and Sivas |
| 12 | From the National Pact to the Turkish Grand Assembly, Negotiations of Amasya |
| 13 | Opening of Meclis-i Mebusan |
| 14 | Preparations for the opening of the Turkish Grand National Assembly |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **X** |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **SEMESTER** | Fall |

|  |  |  |  |
| --- | --- | --- | --- |
| **COURSE CODE** | 271211013 | **COURSE NAME** | Turkish Language I |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE PERIOD** | | | | | | **COURSE OF** | | | | | |
| **Theoretical** | | **Practice** | | **Labratory** | | **Credit** | **ECTS** | **TYPE** | | | **LANGUAGE** |
| 1 | 2 | | 0 | | 0 | | 0 | 2 | COMPULSORY (X) ELECTIVE ( ) | | | Turkish |
| **COURSE CATAGORY** | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | | Proficiency/Field | | | | | Human, Communication, and Management Skills | Transferable Skills |
|  | | X | | | |  | | | | |  |  |
| **ASSESSMENT CRITERIA** | | | | | | | | | | | | |
| **DURING-TERM** | | | | **Evaluation Type** | | | | | | **Quantity** | | **%** |
| 1st Mid-Term | | | | | |  | | 40 |
| 2nd Mid-Term | | | | | |  | |  |
| Quiz | | | | | |  | |  |
| Homework | | | | | |  | |  |
| Project | | | | | |  | |  |
| Report | | | | | |  | |  |
| Others (………) | | | | | |  | | 60 |
| **FINAL EXAM** | | | |  | | | | | |  | |  |
| **PREREQUIEITE(S) (IF ANY)** | | | |  | | | | | | | | |
| **COURSE CONTENT** | | | | The definition and properties of language, The development of Turkish language, Phonetics. | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To enable to provide necessary teachings for understanding a text to be read or listened, to enable to supply with the skill to examine literary and scientific texts and take notes, to help to develop vocabulary by various classic and recent texts, to enable reading habits, to enable to give presentation ability before public, to introduce the first work arts of our language by indicating the position of Turkish language among world languages, to enable to use punctuation marks correctly by teaching the phonetic and morphological structure of Turkish, to introduce verbal and written literary genres. | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | |
| **COURSE OUTCOMES** | | | | The learner grasps the morphology of Turkish, uses punctuation marks in a correct way.  The learner gets the habit of reading, follows daily newspapers and periodical publications.  The learner can figure out the effects of words which cause language impurity in nearby.  The learner speaks Turkish in an accurate, consistent and successful way; gains the ability of self-expression.  The learner gets the ability of presenting himself before public, expresses his knowledge and opinions in a level which others can understand, and uses effective communication. The learner acquires the skill of examining literary and scientific and literary texts.  The learner gets the habit of using dictionary and spelling guide.  The learner knows Turkish equivalents of foreign words frequently used in his environment.  The learner can convert his self-studies into team-works if necessary and get the ability of leadership  The learner has enough information and understanding on the point of using Turkish as a science language and superiority of Turkish among world languages.  The learner can use Turkish language in academic theses (bachelor’s degree, master degree and PhD. degree) in the rules of writing theses.  The learner knows the historical structure of Turkish language. | | | | | | | | |
| **TEXTBOOK(S)** | | | | YAVUZ, Prof. Dr. Kemal; YETİŞ, Prof. Dr. Kâzım; BİRİNCİ, Prof. Dr. Nejat; ÜNİVERSİTE TÜRK DİLİ VE KOMPOZİSYON DERSLERİ, Bayrak Yayınları, İstanbul, 2001 | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | YAZIM KILAVUZU; TDK Yayınları, Ankara, 2005.  GÜNCEL TÜRKÇE SÖZLÜK VE YAZIM KILAVUZU ETKİLEŞİMLİ YOĞUN DİSKİ, TDK Yayınları, Ankara, 2007. | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | The definition and properties of language, the place and importance of language in our social life. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The places of where full stop is used. |
| 2 | Language-thought connection, language-nation connection, language-culture connection; the definition of culture. . Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. |
| 3 | The languages in all over the world, world languages in terms of source, world languages in terms of structure, language differentiation; written language, spoken language (dialect, accent, beak). Petition, Presentation, poem, essay, composition, story. |
| 4 | The languages in all over the world, world languages in terms of source, world languages in terms of structure, language differentiation; written language, spoken language (dialect, accent, beak). Petition, Presentation, poem, essay, composition, story. |
| 5 | The development of Turkish language, time of ALTAY, the oldest Turkish language, the first Turkish language, old Turkish language, Gokturk Inscriptions. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications |
| 6 | The development of Turkish language; middle Turkish, Karahanlı Turkish, Harzem Turkish, Kuman-Kıpçak Turkish, old-Anatolian Turkish, Çagatay Turkish. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introduction. |
| 7 | Mid-term Exam |
| 8 | The development of Turkish language; new Turkish, modern Turkish, dialect, accent, beak. Current situation of Turkish language and spreading area, the alphabets Turks have used so far, linguistics. Presentation, poem, essay, composition, story, newspaper. |
| 9 | Phonetics. Sounds in Turkish and their classification, the morpheme structure of Turkish, word emphasis. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The writing of how to write compound. |
| 10 | Phonetics. Sound events; sound derivation, the fall of sounds, vowel alteration, and assimilation. Main sound similarities in Turkish words. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. |
| 11 | The words in terms of meaning and function. Nouns, pronouns. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. ‘Ki’ connector and ‘ki’ possessive’s writing style. |
| 12 | Words in terms of meaning and function. Adjectives, adverbs. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. |
| 13 | Words in terms of meaning and function. Prepositions, gerunds. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications, book introductions. The style of writing’ mı, mi, mu, mü’ question marks. |
| 14 | Verbs; infection of verbs, verb forms, the personal additions inside the verbs. Adjunctive. Verbs in terms of structure, auxiliary verbs, compound verbs. Presentation, poem, essay, composition, story, newspaper, magazine studies and applications. |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271211014 | **COURSE NAME** | General Tourism |

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| **SEMESTER** | | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** | |
| I | | 2 | | 0 | | | 0 | 2 | | | 3 | CORE (X) ELECTIVE ( ) | | | Turkish | |
| **COURSE CATEGORY** | | | | | | | | | | | | | | | | |
| Supportive Courses | | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | | |
|  | | | X | | |  | | |  | | | |  | | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | | | |
| **DURING TERM** | | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | | |
| I. Mid-Term | | | | |  | | | | 40 | | |
| II. Mid-Term | | | | |  | | | |  | | |
| Quiz | | | | |  | | | |  | | |
| Homework | | | | |  | | | |  | | |
| Project | | | | |  | | | |  | | |
| Report | | | | |  | | | |  | | |
| Other (………) | | | | |  | | | |  | | |
| **FINAL EXAM** | | | | |  | | | | |  | | | | 60 | | |
| **PREREQUISITE(S) (IF ANY)** | | | | |  | | | | | | | | | | | |
| **COURSE CONTENT** | | | | | This lesson; It is an introduction to the tourism industry for tourism students. It includes basic concepts related to general tourism and topics containing general culture about tourism. | | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | | Fundamental concepts of tourism and economical, social and physical effects of tourism will be examined as a whole. | | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | |  | | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | | * To be able to explain the evaluation of tourism sector in Turkey and in the world * To be able to explain the contribution of tourism in the economies of countries * To be able to evaluate the positive and negative effects of tourism on physical environment * To be able to analyze the dimensions of tourism activities before the declaration of Republic * To be able to analyze the reasons and dimensions of amendments in tourism sector after 1980 * To be able to make estimates about the tourism types of the future | | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | | Kozak, Nazmi vd.(2006), Genel Turizm, Detay Yayınları, Ankara Usta, Öcal (2008), Turizme Giriş, İzmir | | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | | Batman, O. (2008), Turizme Giriş, Ders Notları, Sakarya Hacıoğlu,N. Ve C.Avcıkurt (2008), Turistik Ürün Çeşitlendirmesi, Nobel Yayınları, İstanbul | | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | |  | | | | | | | | | | | |
| **COURSE OUTLINE** | | | | | | | | | | | | | | | |
| **WEEK** | **SUBJECTS / TOPICS** | | | | | | | | | | | | | | |
| 1 | Notions of Tourist and Tourism | | | | | | | | | | | | | | |
| 2 | The factors that are effective on improvement of Tourism | | | | | | | | | | | | | | |
| 3 | Touristic product and its related factors | | | | | | | | | | | | | | |
| 4 | Tourism and economical environment | | | | | | | | | | | | | | |
| 5 | The social effects of tourism | | | | | | | | | | | | | | |
| 6 | Tourism And physical environment | | | | | | | | | | | | | | |
| 7 | Analyze of Turkish tourism industry | | | | | | | | | | | | | | |
| 8 | **Mid Term Exam** | | | | | | | | | | | | | | |
| 9 | The matters of Turkish tourism | | | | | | | | | | | | | | |
| 10 | Touristic Product, Alternative Tourism Types | | | | | | | | | | | | | | |
| 11 | Third Age Tourism, Youth Tourism, Rural Tourism, National Parks, Ecotourism | | | | | | | | | | | | | | |
| 12 | Plateau Tourism, Cultural Tourism, Religious Tourism, Congress Tourism | | | | | | | | | | | | | | |
| 13 | Special Interest Tourism, Health Tourism, Hunting Tourism, Cave Tourism | | | | | | | | | | | | | | |
| 14 | Yacht Tourism, Sport Tourism, Golf Tourism, Cuisine Tourism, Camping | | | | | | | | | | | | | | |
| 15,16 | Final Exam | | | | | | | | | | | | | | |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271211015 | **COURSE NAME** | Introduction to Business |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| I | 2 | | 0 | | 0 | 2 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | To convey general information and terminology related to the field of business administration. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Gaining knowledge and skills regarding food styling and photography | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students taking this course know, develop and apply general knowledge about business, especially food and beverage businesses or gastronomy businesses. | | | | | | | |
| **COURSE OUTCOMES** | | | | Students who successfully complete this course gain analytical thinking skills and interpret the situation and developments in the field of business. | | | | | | | |
| **TEXTBOOK(S)** | | | | İşletme Yöneticiliği, Tamer Koçel  Modern İşletmecilik, İsmet Mucuk. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Genel İşletme, AÖF Yayını, 2018 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Business Concept and its historical development |
| 2 | Basic concepts of business |
| 3 | Purposes and Functions of Businesses |
| 4 | Classification and Types of Businesses |
| 5 | Establishment of Businesses |
| 6 | Business Growth |
| 7 | Social Responsibility and Business Ethics |
| 8 | Business and Competition in the Global Environment |
| 9 | Management in Businesses |
| 10 | Product and Production in Businesses |
| 11 | Marketing in Businesses |
| 12 | Human Resources Management in Businesses |
| 13 | International Business |
| 14 | Current Debates in Gastronomy Management |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| --- | --- |
| **TERM** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271211016 | **COURSE NAME** | Kitchen Design and Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| I | 2 | | 0 | 0 | 2 | | 4 | CORE (X ) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | | 1 | | | 40 | |
| Project | | |  | | |  | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Equipment and design planning of kitchens | | | | | | | |
| **COURSE OBJECTIVES** | | | | To perform recipe analysis and generate codes  To conduct equipment analyses and create a reasoned list  To position equipment within a physical space and under certain rules | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Justifying and planning production factors in hardware and design examples | | | | | | | |
| **COURSE OUTCOMES** | | | | To do the job description by coding the actions and methods that make up the job.  Planning hardware and design by associating it with the job description. | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | **Sever, Y.** (2023). Equipment and Design Planning of Educational Kitchens. Gece Kitaplığı, Ankara.  **Sever, Y.** (2021). Gerekçeli Düşünme Yaklaşımı ve Mutfak Ekipmanları (kitap bölümü). Temel Mutfak Bilimleri (kitap). Detay, Ankara.  **İlban, M. O., Karadut, G.** (2018). Toplu Yemek İşletmeleri İçin Yiyecek İçecek Yönetimi, Detay, Ankara. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Informing about the course of the course and the time plan during the term. Transfer of the course strategy with the aim-method-result predictions. |
| 2 | Food and Beverage Industry and Kitchen. Menu planning |
| 3 | Kitchen Functions and Units. Menu planning |
| 4 | Kitchen equipment. Menu planning |
| 5 | Standard recipes |
| 6 | Recipe analysis and Coding |
| 7 | Recipe analysis and justification approach |
| 8 | Evaluation and discussions on the course of the course and its efficiency |
| 9 | Equipment analysis |
| 10 | Equipment analysis |
| 11 | Physical Features of the Kitchen and Equipment Relations |
| 12 | Physical Features of the Kitchen and Design Principles of the Kitchen |
| 13 | Physical Features of the Kitchen and Design Principles of the Kitchen |
| 14 | Physical Features of the Kitchen and Design Principles of the Kitchen |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **x** |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **x** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **x** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **x** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **x** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **x** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **x** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **x** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **x** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **x** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **x** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **x** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **x** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **x** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **x** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271211017 | **COURSE NAME** | Kitchen Terminology |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| I | 2 | | 0 | | 0 | 2 | | 4 | CORE (X) ELECTIVE( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Having knowledge about kitchen sections, equipment and tools in the kitchen environment | | | | | | | |
| **COURSE OBJECTIVES** | | | | To provide information about basic kitchen principles in a professional kitchen environment | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Learn professional kitchen culture, kitchen tools and equipment. Have knowledge about the terms used in industrial kitchens. | | | | | | | |
| **TEXTBOOK(S)** | | | | Larousse Gastronomique Dünyanın En Büyük Mutfak Ansiklopedisi · 1. Baskı, 2005 Oğlak Publishing | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Gastronomi Sözlüğü (A'dan Z'ye), 1. Baskı. DETAY. PUBLISHING | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction and information about the course process |
| 2 | Kitchen organizations and staff job descriptions |
| 3 | Hygiene sanitation and HACCP |
| 4 | Meat and meat products |
| 5 | Blades |
| 6 | Cookware and gastronomes |
| 7 | Cooking methods |
| 8 | Midterm |
| 9 | Culinary Terminology (a-b) |
| 10 | Culinary Terminology (c-f) |
| 11 | Culinary Terminology (f-k) |
| 12 | Culinary Terminology (k-p) |
| 13 | Culinary Terminology (o-z) |
| 14 | Culinary Terminology (a-z) |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **X** |  |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271211018 | **COURSE NAME** | Academic Orientation |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | | **Practice** | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| I | 1 | | | 0 | 0 | 0 | | 1 | CORE (X) ELECTIVE () | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | **Activity** | | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | | 40 |
| II. Mid-Term | | | | |  | | |  |
| Quiz | | | | |  | | |  |
| Homework | | | | |  | | |  |
| Project | | | | |  | | |  |
| Report | | | | |  | | |  |
| Other (………) | | | | |  | | |  |
| **FINAL EXAM** | | |  | | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | |  | | | | | | | | |
| **COURSE CONTENT** | | | Eskişehir Osmangazi University Library, Eskisehir Osmangazi University Management Scheme, Academic Departments, Academic Calendar, Student Affairs Department (Structure, Duties), Library Department (Structure, Duties), Library Services, Library Research and Information Sources, (Structure and Duties), Eskişehir Osmangazi University Education-Training Regulation, Higher Education Institution Disciplinary Regulation, Regulation on Higher Education Law, Erasmus Office, Publicity and Public Relations  Directorate (Structure and Duties), Ministry of Health, Culture and Sports Directorate, Eskişehir Osmangazi University Alumni Association. | | | | | | | | |
| **COURSE OBJECTIVES** | | | student clubs; Providing information about the Disciplinary Regulations of Higher Education Institutions, Higher Education Law, Eskisehir Osmangazi University Education-Training Regulations and providing orientation and orientation to first grade students to inform students in academic, social and cultural issues. | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | |  | | | | | | | | |
| **COURSE OUTCOMES** | | | Has knowledge about the functioning of the university  Explain the administrative and academic units of the university Explains Library Department, its duties, databases  Eskişehir Osmangazi University explains cultural, artistic and scientific activities | | | | | | | | |
| **TEXTBOOK(S)** | | | Higher Education Institutions Student Discipline Regulation ESOGÜ Student Guide | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | |  | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | |  | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | The emphasis of the course in the curriculum and its interaction with other lessons |
| 2 | University Academic Structure |
| 3 | Introduction of Administrative Units - Student Affairs Department |
| 4 | Eskişehir Osmangazi University Library Department |
| 5 | Directorate of Health, Culture and Sports |
| 6 | Higher Education Law |
| 7 | Mid term Exam |
| 8 | Eskişehir Osmangazi University Education-Training Regulation |
| 9 | Disciplinary Regulation for Higher Education Institutions |
| 10 | Erasmus Office |
| 11 | Publicity and Public Relations Department |
| 12 | Eskişehir Osmangazi University culture, art and science activities. |
| 13 | Information on Social Assistance Projects Supported by Eskişehir Osmangazi University |
| 14 | Presentation of Eskişehir Osmangazi University Graduates Association |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271211019 | **COURSE NAME** | English 1 |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| I | 6 | | 0 | | 0 | 6 | | 7 | CORE (X) ELECTIVE | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Basic English structures and vocabulary including some food terminology | | | | | | | |
| **COURSE OBJECTIVES** | | | | To make students express themselves well especially in dialogues about food, restaurant | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students can understand and talk about food , kitchen in English. | | | | | | | |
| **TEXTBOOK(S)** | | | | Flash ın English for Cooking , Catering and Reception ve  FOCUS -1 | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Dersin işleniş ile ilgili tanıtım. Temel bilgiler (Verb to be, have/has got) |
| 2 | An intro to the catering industry |
| 3 | Focus-1 Food (UNit 2) |
| 4 | Countable , unc. Nouns |
| 5 | The restaurant : meet the staff |
| 6 | Clothes and personal hygiene |
| 7 | Food and recipes |
| 8 | Cooking verbs (collocations adjectives) |
| 9 | Kitchen areas kitchen machinery &equipment |
| 10 | Present Simple |
| 11 | Phrases related to food , food containers/products |
| 12 | Food markets, food adjectives |
| 13 | Food , nutrients (Flash UNit 5) |
| 14 | Dishes, courses types of menus |
| 15/16 | Final Exam |

|  |  |  |  |  |
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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271212011 | **COURSE NAME** | Principles of Ataturk and History of Turkish Revolution II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| II | 2 | | 0 | | 0 | 2 | | 2 | CORE (X) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | | |  | | | 40 | |
| II. Mid-Term | | | |  | | |  | |
| Quiz | | | |  | | |  | |
| Homework | | | |  | | |  | |
| Project | | | |  | | |  | |
| Report | | | |  | | |  | |
| Other (………) | | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | |
| **COURSE CONTENT** | | | | Preparations for the opening of the Turkish Grand National Assembly Reactions against the Turkish Grand National Assembly: Commotion  Construction of national army, human, money and equipment resources | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Appraising the political, economical, social and psychological atmosphere of those days of struggle for liberation and analyzing the main causes to reach achievement at Anatolia revolution has been aimed. | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | |
| **COURSE OUTCOMES** | | | | To be able to cognize political and military hindrances during the opening of the Turkish Grand National Assembly  To be able to sample the handy collaboration of Istanbul authority and occupant states  To be able to sample how the lacks of human resources were obviated  To be able to sample how the lacks of money and equipments were  To be able to sample military achievements at the front lines and their factors  To be able to evaluate with results how military achievements were moved to political ground  To be able to compare multi-dimensional Montrose cease-fire agreement with Mudanya cease-fire agreement | | | | | | | | |
| **TEXTBOOK(S)** | | | | Atatürk İlkeleri ve İnkılâp Tarihi I/1, Türk İnkılâbı´nın Hazırlık Dönemi ve Türk İstiklâl Savaşı, Yüksek Öğretim Kurulu Yayınları, Ankara 1997. | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Atatürk İlkeleri ve İnkılâp Tarihi I/2, Atatürk İnkılâpları, Yüksek Öğretim Kurulu Yayınları, Ankara 1997. | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Preparations for the opening of the Turkish Grand National Assembly |
| 2 | Opening, structure and performances of the Turkish Grand National Assembly |
| 3 | Reactions against the Turkish Grand National Assembly: Commotion |
| 4 | Construction of national army, human, money and equipment resources |
| 5 | Sevres Treaty and adjudications |
| 6 | East Front, Gümrü Treaty |
| 7 | Mid-term Exam |
| 8 | East front, West Front: Inönü War I and Conference of London |
| 9 | Moscow Treaty, First constitution of the Turkish Grand National Assembly |
| 10 | Sakarya War and the conclusions, Ankara Treaty |
| 11 | Inönü War II, Battles of Kütahya and Eskişehir |
| 12 | Ideological differences in the Turkish Grand National Assembly |
| 13 | The Great offensive |
| 14 | Mudanya cease- fire agreement |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271212014 | **COURSE NAME** | Turkish Language II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| II | 2 | | 0 | | | 0 | 0 | | | 2 | CORE (X) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Morphology, Word groups, Expression disorders | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To enable to provide necessary teachings for understanding a text to be read or listened, to enable to supply with the skill to examine literary and scientific texts and take notes, to help to develop vocabulary by various classic and recent texts, to enable reading habits, to enable to give presentation ability before public, to introduce the first work arts of our language by indicating the position of Turkish language among world languages, to enable to use punctuation marks correctly by teaching the phonetic and morphological structure of Turkish, to introduce verbal and written literary genres. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | The learner grasps the morphology of Turkish, uses punctuation Marks in a correct way.  The learner gets the habit of reading, follows daily newspapers and periodical publications.  The learner can figure out the effects of words which cause language impurity in nearby.  The learner speaks Turkish in an accurate, consistent and successful way; gains the ability of self-expression.  The learner gets the ability of presenting himself before public, expresses his knowledge and opinions in a level which others can understand, and uses effective communication. The learner acquires the skill of examining literary and scientific texts.   * The learner gets the habit of using dictionary and spelling guide. * The learner knows Turkish equivalents of foreign words frequently used in his environment. * The learner can convert his self-studies into team-works if necessary and get the ability of leadership * The learner has enough information and understanding on the point of using Turkish as a science language and superiority of Turkish among world languages. * The learner can use Turkish language in academic theses (bachelor’s degree, master degree and PhD. degree) in the rules of writing theses. * The learner knows the historical structure of Turkish language. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | YAVUZ, Prof. Dr. Kemal; YETİŞ, Prof. Dr. Kâzım; BİRİNCİ, Prof. Dr. Nejat; ÜNİVERSİTE TÜRK DİLİ VE KOMPOZİSYON DERSLERİ, Bayrak Yayınları, İstanbul, 2001 | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Yazım Klavuzu, 2005. TDK Yayınları, Ankara.  Türkçe sözlük, 2005 TDK yayınları, Ankara.  GÜNCEL TÜRKÇE SÖZLÜK VE YAZIM KILAVUZU | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Morphology (noun roots, verb roots, double roots) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Parenthesis, bracket |
| 2 | Morphology (suffixes and prefixes in Turkish language) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. The writing of numbers. |
| 3 | Morphology (noun-forming verb affixes, verb-forming verb affixes) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Circumflex |
| 4 | Morphology (inflections; inflected nouns, inflected verbs) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Apostrophe |
| 5 | Word groups. Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. The writing of words that are not fitted into the end of line |
| 6 | Word groups. Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Quotation mark |
| 7 | **MIDTERM EXAM** |
| 8 | Sentence (the elements of sentence; predicate, subject, object, indirect object, adverbial) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Ellipsis, inclined mark |
| 9 | Sentence (types of sentence; Simple sentence, compound sentence, serial sentence, linking sentence) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Hyphen, dash |
| 10 | Sentence (types of sentence, sentence analysis) Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. The writing of foreign proper nouns |
| 11 | Expression disorders. Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. Interjection |
| 12 | Expression disorders. Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. The writing of infinitives |
| 13 | The styles of expression. Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions. The usage of punctuation marks |
| 14 | Research papers Presentation, poem, essay, story, composition, newspaper, magazine studies and applications, book introductions The usage of punctuation marks |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

** ESKİŞEHİR Osmangazİ UNIVERSITY**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Department Course Information Form**

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| **SEMESTER** | Spring |

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| **COURSE CODE** | 271212015 | **COURSE NAME** | Occupational Safety |

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| **SEMESTER** | **WEEKLY COURSE PERIOD** | | | | | | **COURSE OF** | | | | |
| **Theory** | | **Practice** | | **Laboratory** | | **Credit** | **ECTS** | | **TYPE** | **LANGUAGE** |
| II | 1 | | 0 | | 0 | | 1 | 2 | | CORE (X ) ELECTIVE ( ) | Turkish |
| **COURSE CATAGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | | Proficiency/Field | | | Human, Communication, and Management Skills | | Transferable Skills |
| X | |  | | | |  | | |  | |  |
| **ASSESSMENT CRITERIA** | | | | | | | | | | | |
| **MID-TERM** | | | | **Evaluation Type** | | | | | **Quantity** | | **%** |
| Mid-Term | | | | | 1 | | 40 |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Others (………) | | | | |  | |  |
|  | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUIEITE(S)** | | | |  | | | | | | | |
| **COURSE DESCRIPTION** | | | | Occupational healthy and safety definition, importance, historical development and basic concepts of the subject, Occupational safety culture, OHS legislation, Hazard sources and classification, Occupational accidents, Occupational diseases, Impact on employees of the work environment (physical, chemical, psychosocial, etc. factors), Basic Occupational safety in workplaces, Risk assessment, Personal protective Equipment (PPE), Fire, The relevant legislation | | | | | | | |
| **COURSE OBJECTIVES** | | | | The main objective of the course is to teach prevention methods of occupational accidents an occupational diseases in the workplace. | | | | | | | |
| **ADDITIVE OF COURSE TO APPLY PROFESSIONAL EDUATION** | | | | Knowing the possible precautions against accidents and occupational diseases in the workplace to protect human health and improve the efficiency of labor | | | | | | | |
| **COURSE OUTCOMES** | | | | 1. Ability to interpretation the regulation on Occupational Health and Safety  2. To improve the physical conditions of the workplace, develop alternative solutions and solving.  3. Ability to identify hazards and risks existing in the workplace.  4. Ability to apply the concept of risk assessment | | | | | | | |
| **TEXTBOOK** | | | | 1. Kahya, E., 2022, **İş Güvenliği**, ESOGÜ Yayın No :246, Eskişehir. 2. 6331 Sayılı İş Sağlığı ve Güvenliği Kanunu. | | | | | | | |
| **OTHER REFERENCES** | | | | Yiğit, A., **İş Güvenliği**, 2013, Dora basım-Yayın Dağıtım Ltd. Şti, Bursa.   1. Ayır, M. ve Ergül, M., 2006, **İş Güvenliği ve Risk Değerlendirme Uygulamaları**, Bursa. 2. Dizdar, E.N., 2008, **İş Güvenliği**, 4.Baskı, Murathan Yayınevi, Trabzon. | | | | | | | |
| **TOOLS AND EQUIPMENTS REQUIRED** | | | | Computer, projection equipment, personal protective equipment | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **TOPICS** |
| 1 | Course scope, execution, evaluation  Occupational Safety (defines, importance, etc.) |
| 2 | Occupational Safety Culture |
| 3 | OHS legislation |
| 4 | OHS legislation |
| 5 | Occupational accidents (agents, type, statistics) and basic safety precautions |
| 6 | Occupational accidents (agents, type, statistics) and basic safety precautions |
| 7 | Occupational diseases |
| 8 | Mid-Term Examination |
| 9 | Basic safety rules in workplaces. |
| 10 | Risk Factors |
| 11 | Risk Factors |
| 12 | Risk Assesment |
| 13 | Personal Protective Equipment |
| 14 | Fire |
| 15,16 | Final Exam |

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| **NO** | **PROGRAM OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | X |
| 2 | Have knowledge about nutrition principles and food science. |  |  | X |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | X |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | X |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | X |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | X |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | X |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | X |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | X |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | X |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | X |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | X |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. | X |  |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | X |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | X |
| **1:Never. 2:Few. 3:Many.** | |  | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271212016 | **COURSE NAME** | Principles of Nutrition |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| II | 3 | | 0 | | 0 | 3 | | 7 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Starting from the importance of adequate and balanced nutrition, learning nutrition and nutrition groups and preparing menus; It consists of topics to raise awareness for those who need special nutrition. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To ensure that students learn about basic nutrition principles | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students taking this course gain important knowledge about healthy and balanced nutrition, both personally and professionally, and improve their skills in preparing professional menus and grouping foods according to their nutritional values. | | | | | | | |
| **COURSE OUTCOMES** | | | | Students who successfully complete this course explain the importance of nutrition on growth, development and health; Can list food groups, have information about diseases caused by malnutrition, and prepare menus for those with various needs. | | | | | | | |
| **TEXTBOOK(S)** | | | | Beslenmenin Temel Eğitimi AÖF 2018 | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Beslenme ve Diyet Ayşe Baysal  Beslenme ve Diyet İlkeleri Haydar Özpınar  Beslenme İlkeleri ve Menü Planlama Sıdıka Bulduk | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Nutrition and Today's Nutrition Trends |
| 2 | The Importance of Nutrition and General Concepts |
| 3 | Essential Nutrients 1 (Proteins, Fats) |
| 4 | Essential Nutrients 2 (Carbohydrates) |
| 5 | Vitamins 1 (A,D,E,K) |
| 6 | Vitamins 2 (group B and C) |
| 7 | The Importance of Water and Minerals in Nutrition |
| 8 | Energy Value of Foods |
| 9 | Major Food Groups |
| 10 | Nutrition in Special Situations 1 |
| 11 | Nutrition in Special Situations 2 |
| 12 | Functional Nutrition |
| 13 | Principles of preparing, chopping, cooking and storing food |
| 14 | Nutritional Safety and Supplements |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. | **X** |  |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Spring |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271212017 | **COURSE NAME** | Food and Beverage Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| II | 3 | | 0 | | 0 | 3 | | 5 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Management process in food and beverage operations, menu planning, purchasing, receiving and storage, sanitation, cost control, pricing and marketing | | | | | | | |
| **COURSE OBJECTIVES** | | | | To be able to know food and beverage businesses in detail and to understand the management process, menu planning, purchasing, receiving and storage, sanitation, cost control, pricing and marketing processes in food and beverage operations | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students taking the course get to know food and beverage businesses in detail and obtain and apply information about the management process, menu planning, purchasing, receiving, storage, sanitation, cost control, pricing and marketing processes in food and beverage operations | | | | | | | |
| **TEXTBOOK(S)** | | | | Food and Beverage Services Management - Adnan Türksoy; Food and Beverage Services Management - Nilüfer Koçak | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Food and Beverage Industry |
| 2 | Management and Its Importance in Food and Beverage Businesses |
| 3 | Basic Functions of Food and Beverage Management |
| 4 | Basic Functions of Food and Beverage Management |
| 5 | Basic Functions of Food and Beverage Management |
| 6 | Menu Planning |
| 7 | In-Term Evaluation |
| 8 | Purchasing, Receiving and Storage |
| 9 | Purchasing, Receiving and Storage |
| 10 | Sanitation in Food and Beverage Businesses |
| 11 | Cost Control in Food and Beverage Businesses |
| 12 | Cost Control in Food and Beverage Businesses |
| 13 | Pricing in Food and Beverage Establishments |
| 14 | Marketing in Food and Beverage Businesses |
| 15/16 | Final exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **X** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271212018 | **COURSE NAME** | Health Precautions and First-aid |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| II | 1 | | 0 | | | 0 | 0 | | | 1 | CORE (X ) ELECTIVE () | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Definition of first aid, its importance and principles, Evaluation of the accident environment of wounded and patients, Ways of carrying wounded and patients | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To help the students to gain basic knowledge about first-aid to prevent accidents of a person during their tours | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | * They gain the basic knowledge and ability of preventing accidents in tourism managements * They gain first-aid knowledge and ability * They gain the ability of interfering in accidents | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Şelimen, D., Olgun, N. Eti Aslan F. and Kuğuoğlu S. Emergency Maintenance, Yüce Publications, İstanbul, 1998  Ege, R. First-aid in Conditions of Accident, Disease and Injury, Turkish Airline Association, 1999 | | | | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Definition of first aid, its importance and principles |
| 2 | The differences between firs-aid and urgent aid |
| 3 | Evaluation of the accident environment of wounded and patients |
| 4 | The competencies of first-aid personnel |
| 5 | Ways of carrying wounded and patients |
| 6 | First-aid for respiration system in emergency |
| 7 | Mid-Term Exam |
| 8 | First-aid for circulation system in emergency |
| 9 | First-aid for unconscious situation |
| 10 | First-aid in the situation of bleeding, broken, twisting, dislocating |
| 11 | First-aid in the situation of wounding |
| 12 | First-aid in the situation of burning and freezing |
| 13 | First-aid in the situation of electric shock and poisoning |
| 14 | First-aid in the situation of eye, nose and ear injuries (something has become embedded in the eye, nose and ear) |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271212019 | **COURSE NAME** | Foreign Language (English) II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| II | 6 | | 0 | | | 0 | 6 | | | 7 | CORE (X) ELECTIVE ( ) | | | English |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Past simple (regular, irregular), Present simple ve continuous, possessive adjectives, pronouns, Present perfect and past simple, Comperatives, offers and request | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to improve the English level of the students from pre intermediate to intermediate level | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | * The lessons contribute to students that teaching the grammer rules and vocabularies for intermediate level * The lessons contribute to the students and it will improve their listening, speaking and reading abilities. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Crace, Aramanta, and Wileman Robin, 2004. Language to go, Intermediate, Longman Publishing, U.K. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Past simple (regular, irregular) |
| 2 | Past simple (regular, irregular) |
| 3 | Likes, dislikes, +ing form, qulifiying adverbs |
| 4 | Likes, dislikes, +ing form, qulifiying adverb |
| 5 | Present simple ve continuous, possessive adjectives, pronouns |
| 6 | Present simple ve continuous, possessive adjectives, pronouns |
| 7 | Mid-term Exam |
| 8 | Should, shouldn’t and imperatives, the future with “going to |
| 9 | Should, shouldn’t and imperatives, the future with “going to |
| 10 | Present perfect and past simple |
| 11 | Present perfect and past simple |
| 12 | Comperatives, offers and request |
| 13 | Comperatives, offers and request |
| 14 | Zero conditional (if+present form, present form) |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **3RD SEMESTER (FALL)** | | | | | | |
| [271213011](#KITCI) | Kitchen Practices I | Z | 2 | 2 | 3 | 8 |
| [271213012](#MARC) | Marketing of Food And Beverage Business | Z | 2 | 0 | 2 | 4 |
| [271213013](#COST) | Cost Control in Food and Beverage Businesses | Z | 2 | 0 | 2 | 4 |
| [271213014](#HYG) | Food Hygiene and Safety | Z | 3 | 0 | 3 | 4 |
| [271213015](#ENGIII) | Foreign Language III(A) | Z | 6 | 0 | 6 | 7 |
| **TOTAL** | | | **15** | **2** | **16** | **27** |
| **4TH SEMESTER (SPRING)** | | | | | | |
| [271214011](#KT) | Kitchen Practices II | Z | 2 | 2 | 3 | 8 |
| [271214012](#CUS) | Turkish Cuisine | Z | 2 | 2 | 3 | 7 |
| [271214013](#SER) | Service and Bar Knowledge | Z | 2 | 0 | 2 | 5 |
| [271214014](#ENGIV) | Foreign Language IV(A) | Z | 6 | 0 | 6 | 7 |
| **TOTAL** | | | **12** | **4** | **14** | **27** |

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**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271213011 | **COURSE NAME** | Kitchen Practices I |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 2 | | 0 | 3 | | 8 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| III | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 50 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 50 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Learning kitchen utensils, cutting techniques, hand tools used in the kitchen and applied cooking methods | | | | | | | |
| **COURSE OBJECTIVES** | | | | Practical teaching of kitchen tools, cutting techniques and general cooking methods. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Recognizes the tools and equipment used in the kitchen.  Knows and applies egg, dairy and meat cutting techniques.  Knows and applies various cooking methods. | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Information about the course process |
| 2 | Eggs and egg cooking methods |
| 3 | Milk and milk products |
| 4 | Applied cooking methods: Pan cooking and Boiling |
| 5 | Meat, vegetable, chicken stocks and Soups |
| 6 | Egg products: Pan-frying, lightly boiling and baking |
| 7 | Applied cooking methods: Boiling, Frying, Pan-frying and Boiling |
| 8 | Applied cooking methods: Knives, general chopping methods and Pan cooking |
| 9 | Exam Evaluation |
| 10 | Applied cooking methods: Bleaching, Boiling, Frying, Pan and Oven cooking |
| 11 | Applied cooking methods: Boiling, Grilling, Frying, Pan and Oven cooking |
| 12 | Applied cooking methods: Boiling, Grilling, Pan-Frying and Oven cooking |
| 13 | Applied cooking methods: Blanching, Boiling, Pan and Oven cooking |
| 14 | Topic Repetition |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **X** |  |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **X** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271213012 | **COURSE NAME** | Marketing in Food and Beverage Businesses |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| III | 2 | | 0 | | 0 | 2 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | All aspects of food and beverage marketing and sales operations are covered, focusing on marketing, marketing mix, marketing plan development, market segmentation and positioning, and social media marketing. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach students theoretical knowledge about the marketing strategies used in the food and beverage industry and how they can act in line with the marketing mix by understanding the customer profile and communication. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students taking this course know, develop and apply general knowledge about marketing, especially food and beverage businesses or gastronomy businesses. | | | | | | | |
| **COURSE OUTCOMES** | | | | Defines the concept of marketing, understands the marketing mix elements and their characteristics, and gains skills in market segmentation studies and marketing research in the gastronomy sector. | | | | | | | |
| **TEXTBOOK(S)** | | | | İsmet Mucuk Pazarlama İlkeleri İsmet Mucuk  Yiyecek İçecek Pazarlaması Şevki Ulema  Yiyecek İçecek İşletmelerinde Pazarlama Burhanettin Zengin | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Marketing Concept and Historical Development |
| 2 | Marketing Environment in Food and Beverage Businesses |
| 3 | Product and Price in Food and Beverage Businesses |
| 4 | Distribution and Promotion in Food and Beverage Businesses |
| 5 | Physical Evidence and Process in Food and Beverage Businesses |
| 6 | People in Food and Beverage Businesses |
| 7 | Consumer Behavior in Food and Beverage Businesses |
| 8 | Market Segmentation and Positioning in Food and Beverage Businesses |
| 9 | Marketing Planning in Food and Beverage Businesses |
| 10 | Brand and Branding Studies in Food and Beverage Businesses |
| 11 | Marketing Communication in Food and Beverage Businesses |
| 12 | Digital Marketing in Food and Beverage Businesses |
| 13 | Social Responsibility Practices in Food and Beverage Businesses |
| 14 | Current Marketing Examples in Food and Beverage Businesses |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271213013 | **COURSE NAME** | Cost Control in Food and Beverage Businesses |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| III | 2 | | 0 | | 0 | 2 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | It consists of informative topics and various sample calculations about the costs before, during and after production in a food and beverage business. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To ensure that Gastronomy and Culinary Arts students learn how to reduce costs in the process from purchasing food and beverages to the business and presenting them to the customers. To raise awareness of making updates in production by receiving feedback from customers. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students taking this course can purchase the desired product effectively, accurately, in the desired quality and quantity. Knowing the importance of using standard recipes, one can minimize the production costs of food. Performs accurate stock control. It provides successful business management with effective pricing strategies. | | | | | | | |
| **TEXTBOOK(S)** | | | | Yiyecek İçecek İşletmelerinde Maliyet Kontrolü, Mehmet Sarıışık | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Turizm İşletmelerinde Maliyetler ve Kontrolü- Nurettin Ayaz Bayram Akay | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Cost Control and Its Importance in Food and Beverage Businesses, General Concepts |
| 2 | Revenue Management in Food and Beverage Businesses |
| 3 | Food and Beverage Sales Forecasts |
| 4 | Purchasing and Receiving |
| 5 | Food and Beverage Inventory Management |
| 6 | Food Beverage Production Control |
| 7 | Pricing in Food and Beverage Establishments |
| 8 | Labor Cost Control in Food and Beverage Businesses |
| 9 | Control of General Production Expenses |
| 10 | Financial Analysis in Food and Beverage Businesses |
| 11 | Income Control in Food and Beverage Businesses |
| 12 | Food and Beverage Cost Control Systems |
| 13 | Cost Control Automation Systems in Food and Beverage Businesses |
| 14 | Examples from Businesses within the Scope of Cost Control |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **X** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **X** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271213014 | **COURSE NAME** | Food Hygiene and Safety |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| III | 3 | | 0 | | | 0 | 3 | | | 4 | CORE (X ) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | To teach the factors that threaten food safety and food safety management systems in order to produce safe food; Recognize food hygiene and hygiene maintenance factors | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach food, the causes of spoilage, microorganisms that threaten health, to ensure that they learn the concepts of hygiene and sanitation, the factors of ensuring hygiene in mass feeding systems, and HACCP and ISO Food Safety Management Systems. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Students taking the course know the risk factors for our health in foods, pathogenic bacteria, mold, yeast and parasites in foods, and understand risky food groups and prevention methods. The concepts of hygiene, sanitation and disinfection are learned. Understands the possibilities of providing hygiene. Gains knowledge about Food Safety Management Systems applied in mass food production sites and businesses to ensure food safety and hygiene. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Durlu-Özkaya F., Coşansu S. ve Ayhan K. 2013. Her yönüyle gıda. Sidas Medya Ltd. Şti. Gıda Yönetimi ve Kalite Sistemleri, Prof. Dr. Topal – 1996 Ayhan K. Gıdalarda bulunan mikroorganizmalar: Gıda Mikrobiyolojisi ve Uygulamaları. 2. Baskı. Ankara: Sim Matbaacılık Ltd. Şti., 2000:37-80. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Gıda ve Personel Hijyeni-Prof. Dr. Sıdıka BULDUK | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | What is food?, What are the Food Components\* |
| 2 | Reasons for Food Spoilage |
| 3 | Microorganisms-Bacteria |
| 4 | Microorganisms-Mould, Yeast, Parasites, Viruses |
| 5 | Preservation Techniques in Foods |
| 6 | Hygiene and Sanitation |
| 7 | The Importance of Hygiene in Mass Feeding Systems |
| 8 | In-Term Evaluation |
| 9 | Opportunities to Ensure Food Safety and Hygiene in Food Producing Enterprises |
| 10 | Opportunities to Ensure Food Safety and Hygiene in Food Producing Enterprises |
| 11 | Food Safety-Quality Concept |
| 12 | Food Safety Management Systems-HACCP |
| 13 | Food Safety Management Systems-HACCP |
| 14 | Food Safety Management Systems-22000:2005 |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. | **X** |  |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **Term** | Fall |

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| **COURSE CODE** | 271213015 | **COURSE NAME** | Foreign Language III(A) |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 6 | | 0 | | 0 | 6 | | 7 | CORE (X) ELECTIVE ( ) | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Adjectives and intensifiers, past simple and continious, Comparing careers, comparative and superlatives, Describing plans for a trip, present simple and continious fort he future. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to enable students to learn the basic subjects of English at A1 level, grammar and listening, as well as English concepts in the field of gastronomy and culinary arts. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Understanding English at a basic level in the field of gastronomy and culinary arts. | | | | | | | |
| **COURSE OUTCOMES** | | | | * Understanding grammar at A1 level * To introduce themselves * Ability to understand everyday speech in general and professional * contexts   Be able to respond in writing and verbally | | | | | | | |
| **TEXTBOOK(S)** | | | | Focus 1  Focus 2  Pearson | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Present Simple, An Informal e-mail |
| 2 | Countable and countable nouns,articles,an e-mail of invitation |
| 3 | Present simple and present continuous,an e-mail of request |
| 4 | Comparative and superlative adjectives,have to, don’t have to |
| 5 | Past simple ,was ,were,could,must,mustn’t,should,shouldn’t |
| 6 | Past simple questions and negatives |
| 7 | Present perfect with ever,never,just,already,yet |
| 8 | Mid - term |
| 9 | Future with will,be going to |
| 10 | Verb ing,verb to be infinitive,so and such |
| 11 | Past continuous and past simple, used to |
| 12 | First and second conditional |
| 13 | Defining relative clauses |
| 14 | The passive, past perfect |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Spring |

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| **COURSE CODE** | 271214011 | **COURSE NAME** | Kitchen Practices II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| IV | 2 | | 2 |  | 3 | | 8 | CORE (×) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | | 1 | | | 40 | |
| Project | | |  | | |  | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | To approach the cooking process as a systematic model. To explain the actions with international cooking methods and techniques; and the events with food reactions. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To express the cooking process through measurable values and to experience improving the product with applications.  To be able to perceive food as a product manipulated with heat and/or movement within certain time frames. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | To be able to notice physical and chemical changes or transformations that occur or may occur in food production processes.  Understanding and demonstrating “WORK” dimensionally and interactively.  Knowing and applying basic level production process modeling. | | | | | | | |
| **COURSE OUTCOMES** | | | | Systemic thinking  Process analysis and modeling  Understanding food reactions with cause-event-result relationships  Expressing recipes with process and event codes | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | **Arnold, R. D., & Wade, J. P.** (2015). A Definition of Systems Thinking: A Systems Approach. 2015 Conference on Systems Engineering Research (s. 669 – 678). Procedia Computer Science. doi: 10.1016/j.procs.2015.03.050  **Sterman, J. D.** (2002). System Dynamics- systems thinking and modeling for a complex world. ESD-WP-2003-01.13-ESD Internal Symposium. Massachusetts Institute of Technology Engineering Systems Division.  **ATK, A. T.** (2013). *The America's Test Kitchen Cooking School Cookbook- Everything You Need to Know to Became a Great Chef.* America's Test Kitchen.  **Carduff, E., Kowit, A., Colins, L., Mayer, S., & Greenhaus, R.** (2018). *The new essentials cookbook : a modern guide to better cooking / America’s Test Kitchen.* Boston: America’s Test Kitchen.  **McGee, H.** (2010). *Keys to Good Cooking.* Canada: Doubleday Canada.  Page, K., & Dornenburg, A. (2008). *The Flavor Bible- The Essential Guide to Culinary Creativity, Based on Wisdom of America's Mostt Innovative Chefs.* London: Little, Brown and Company.  **Peterson, J.** (2007). *Cooking (600 recipes, 1500 photographs, one kitchen education).* New York: Ten Speed Press.  **Phatak, D. S., & Phatak, S.** (2018). *Cooking Made Easy.* New Delhi: V&S Publishers. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | System and Systematic Thinking |
| 2 | Models and Modelling |
| 3 | Food compounds and reactions |
| 4 | Food Modelling |
| 5 | Announcement of the weekly plan to be followed in practice lessons during the period. Introduction of the products. Formation of teams that will work together in practice lessons. Discussions about the management and responsibilities of the practice lesson. |
| 6 | Application and Reporting |
| 7 | Application and Reporting |
| 8 | Mid evaluation and discussions about course and persuasion |
| 9 | Application and Reporting |
| 10 | Application and Reporting |
| 11 | Application and Reporting |
| 12 | Application and Reporting |
| 13 | Application and Reporting |
| 14 | Application and Reporting |
| 15,16 | Final Exam |

|  |  |  |  |  |
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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **x** |  |  |
| 2 | Have knowledge about nutrition principles and food science. | **x** |  |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **x** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **x** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **x** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **x** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **x** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **x** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **x** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **x** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **x** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **x** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **x** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **x** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **x** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Spring |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271214012 | **COURSE NAME** | Turkish Cuisine |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| IV | 2 | | 2 | | 0 | 3 | | 7 | CORE (X) ELECTIVE () | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 50 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 50 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | General structure of Turkish cuisine. Ingredients used in Turkish cuisine and practices to improve food preparation skills with these ingredients. Cooking and presenting dishes specific to Turkish Cuisine | | | | | | | |
| **COURSE OBJECTIVES** | | | | Based on Turkish nutrition culture, explaining the cuisine and its importance in Turkish culture, teaching the ingredients and dishes used in Turkish cuisine and enabling students to practice them. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | They know the eating habits of the Turks. They know the ingredients and foods used in Turkish cuisine. Young people learn the culture of Turkish cuisine. They can cook dishes belonging to Turkish Cuisine culture. | | | | | | | |
| **TEXTBOOK(S)** | | | | Uygulamalı Türk Mutfağı NOBEL academic publishing  Nilüfer Şahin Perçin 2022 | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Information about the course process |
| 2 | Turkish cuisine |
| 3 | Turkish cuisine |
| 4 | Application Soups in Turkish Cuisine |
| 5 | Application Breads and Pastries |
| 6 | Application Meat Dishes and Meatballs |
| 7 | Application Dishes Prepared with Legumes and Dough |
| 8 | Exam |
| 9 | Exam Evaluation |
| 10 | Application Kebabs and Chicken Dishes |
| 11 | Application Sherbet Desserts and Milk Desserts |
| 12 | Application: Flatbreads and Vegetable Dishes |
| 13 | Application Bulgur Dishes and Sherbets |
| 14 | Topic repetition |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271214013 | **COURSE NAME** | Service and Bar Knowledge |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| IV | 2 | | 0 | | 0 | 2 | | 5 | CORE (X) ELECTIVE () | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Teaching service methods and common presentation techniques. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Acquisition of basic service and presentation knowledge that the student will need in his / her professional life. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Gain skills about food and beverage service and apply them.  Know food and beverage service management and manage the service in a restaurant | | | | | | | |
| **TEXTBOOK(S)** | | | | Axler, Bruce H. 1990. Food and beverage service / Bruce H. Axler, Carol A. Litrides. New York : Wiley. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Şengül, S. (2020). Yiyecek ve İçecek Servisi Klasik ve Modern Yaklaşım. Ankara: Detay Yayıncılık | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Concept of the food and beverage service and the places of service |
| 2 | Service personnel and their duties |
| 3 | Equipments of the service |
| 4 | Preparations of the service (Mise en place) |
| 5 | Service techniques |
| 6 | Serving Guest and rules of service |
| 7 | Mid term Exam |
| 8 | Breakfast service- room service |
| 9 | Service of the some special meals and souces |
| 10 | Concept of the bar, kinds of bar, bar personnel and equipments |
| 11 | Kinds of drinks |
| 12 | Wines and wine service |
| 13 | Cocktails |
| 14 | Alcholic beverages |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271214014 | **COURSE NAME** | Foreign Language IV (English) |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| IV | 6 | | 0 | | | 0 | 6 | | | 7 | CORE (× ) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | English grammar, vocabulary, reading comprehension, oral production and writing skills in order to help students follow occupational English courses in next years and prepare them for learning English further after university and in professional life | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | This course aims to equip vocational students, ?European Language Portfolio Global Scale? B1, in English with; - Basic grammar, - Understanding oral production, - Speaking interactively, - Reading, - Expressing themselves in written form | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Students have a part of the English knowledge they need in their professional life | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Various books and publications compiled by the Instructor of the Course, MURPHY Reymond, English Gramer | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Adjective sentences |
| 2 | Talking about habits (used to do / doing) |
| 3 | supporting an idea or thought |
| 4 | Modal verbs and synonyms |
| 5 | Modal verbs and metaphors and idioms |
| 6 | Assumption development |
| 7 | Quiz |
| 8 | Assumption development |
| 9 | Binary words |
| 10 | Identifiers. |
| 11 | Conjunctions - comments |
| 12 | Name verbs |
| 13 | Name verbs |
| 14 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | X |
| 2 | Have knowledge about nutrition principles and food science. |  |  | X |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | X |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | X |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | X |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | X |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | X |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | X |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | X |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | X |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | X |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | X |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | X |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | X |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | X |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **5TH SEMESTER (GÜZ)** | | | | | | |
| [271215011](#v) | Foreign Language V | Z | 4 | 0 | 4 | 5 |
| [271215012](#WORLD) | World Cuisines | Z | 2 | 2 | 3 | 5 |
| [271215013](#ORGBE) | Organizational Behavior | Z | 3 | 0 | 3 | 4 |
| [271215014](#AAUTO) | Food and Beverage Automation Systems | Z | 1 | 2 | 2 | 4 |
| **ELECTIVE I (4 COURSES MUST BE SELECTED)** | | | | | | |
| [271215015](#EDIBLE) | Edible Plants | S | 2 | 0 | 2 | 3 |
| [271215016](#READING) | Gastronomy Readings | S | 2 | 0 | 2 | 3 |
| [271215017](#ECONOMY) | Food and Beverage Economy | S | 2 | 0 | 2 | 3 |
| [271215018](#INOVA) | Innovation and Technology in Gastronomy | S | 2 | 0 | 2 | 3 |
| [271215019](#CULITRE) | Culinary-Trends | S | 2 | 0 | 2 | 3 |
| [271215020](#AEST) | Introduction to the Arts and Aesthetics | S | 2 | 0 | 2 | 3 |
| [271215021](#GEOG) | Gastronomy Geography | S | 2 | 0 | 2 | 3 |
| [271215022](#SPECI) | Special Interest Tourism | S | 2 | 0 | 2 | 3 |
| [271215023](#COMIN) | Introduction to Communication | S | 2 | 0 | 2 | 3 |
| [271215024](#RIGT) | Human Rights | S | 2 | 0 | 2 | 3 |
| [271215025](#HERITAGE) | Cultural Heritage Management | S | 2 | 0 | 2 | 3 |
| [271215026](#EVENT) | Event Management | S | 2 | 0 | 2 | 3 |
| [271215027](#CUSREL) | Customer Relationship Management | S | 2 | 0 | 2 | 3 |
| **TOTAL** | | | **18** | **4** | **20** | **30** |

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| **6TH SEMESTER (BAHAR)** | | | | | | | | | | |
| [271216012](#VI) | Foreign Language VI | | Z | | 4 | 0 | 4 | | | 5 |
| [271216013](#BANQUET) | Banquet Applications | | Z | | 2 | 2 | 3 | | | 6 |
| [271216014](#SUSTAINAB) | Gastronomy and Sustainability | | Z | | 2 | 0 | 2 | | | 3 |
| [271216015](#HUREMA) | Human Resources Management | | Z | | 3 | 0 | 3 | | | 4 |
| **ELECTIVE II (4 COURSES MUST BE SELECTED)** | | | | | | | | | | |
| [271216016](#GREEN) | Green-Kitchen | | S | | 2 | 0 | 2 | | | 3 |
| [271216017](#FRENCH) | French Cuisine and Techniques | | S | | 2 | 0 | 2 | | | 3 |
| [271216018](#Seminars) | Gastronomy-Demonstrations-and-Seminars | | S | | 2 | 0 | 2 | | | 3 |
| [271216019](#Discussio) | Discussions On Food&Beverage Industry | | S | | 2 | 0 | 2 | | | 3 |
| [71216020](#MEDIA) | | Gastronomy and Media | S | 2 | | 0 | | 2 | 3 | |
| [271216021](#NewTRE) | | New Trends in Food and Beverage Businesses | S | 2 | | 0 | | 2 | 3 | |
| [271216022](#EMPLOYEE) | | Employee Relationship Management | S | 2 | | 0 | | 2 | 3 | |
| [271216023](#StrategicM) | | Strategic Management | S | 2 | | 0 | | 2 | 3 | |
| [271216024](#consumerbehaviour) | | Consumer Behaviour | S | 2 | | 0 | | 2 | 3 | |
| [271216025](#Intercultural) | | Intercultural Communication | S | 2 | | 0 | | 2 | 3 | |
| **TOTAL** | | | | **19** | | **2** | | **20** | **30** | |

** Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215011 | **COURSE NAME** | Foreign Language V |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 4 | | 0 | | | 0 | 4 | | 5 | CORE ( x) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | | |  | | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | 40 | |
| II. Mid-Term | | | | |  | | |  | |
| Quiz | | | | |  | | |  | |
| Homework | | | | |  | | |  | |
| Project | | | | |  | | |  | |
| Report | | | | |  | | |  | |
| Other (………) | | | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | |
| **COURSE CONTENT** | | | | Review of tenses (present, continious and past tenses), Tenses for describing future plans, writing a cv, job applications, Present perfect simple/continious, job interviews. | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Aims to develop students from intermediate level to upper-intermediate level. | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Gain student vocabulary and grammar od upper-intermediate level  Student reads and writes aat upper-intermediate level | | | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Review of tenses (present, continious and past tenses) |
| 2 | Narrative tenses, telling stores in the past |
| 3 | Phrases of addition, result and contrast, noun combinations |
| 4 | Question tags, phrasal verbs I |
| 5 | Obligation verbs, agreeing, disagreeing, giving and asking for opinions |
| 6 | Tenses for describing future plans, writing a cv, job applications |
| 7 | Present perfect simple/continious, job interviews |
| 8 | Countable, uncountable nouns and quantifiers, preparing and cooking foods |
| 9 | The –ing form and infinitive, expressions to describe gestives |
| 10 | Describing placeses preparing brochures, zero first and second conditions |
| 11 | Adjectives to describe characters, expressions of probability |
| 12 | Expressions with Money, financial terms |
| 13 | Future in the past, disaster verbs and prepositions |
| 14 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | X |
| 2 | Have knowledge about nutrition principles and food science. |  |  | X |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | X |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | X |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | X |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | X |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | X |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | X |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | X |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | X |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | X |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | X |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | X |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | X |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | X |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Fall |

|  |  |  |  |
| --- | --- | --- | --- |
| **COURSE CODE** | 271215012 | **COURSE NAME** | World Cuisines |

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 2 | | 2 | | 0 | 3 | | 5 | CORE (X) ELECTIVE( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 50 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 50 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | European, Far East, Asia, and American cuisines and their applications | | | | | | | |
| **COURSE OBJECTIVES** | | | | To give students information about world cuisines and their specialities, cultures. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | The recipes belong to those kitchens and application on the recipes | | | | | | | |
| **COURSE OUTCOMES** | | | | Students get information about world kitchens | | | | | | | |
| **TEXTBOOK(S)** | | | | Dünya Mutfak Kültürleri (2022)  Editor: Nilüfer Şahin Perçin BETA publishing | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | French and Italian cuisine |
| 2 | Spanish and English cuisine |
| 3 | French cuisine applications |
| 4 | Italian cuisine applications |
| 5 | Spanish cuisine applications |
| 6 | English cuisine applications |
| 7 | Exam |
| 8 | Exam Evaluation |
| 9 | Russian and Asian cuisine |
| 10 | South American and North American cuisine |
| 11 | Russian cuisine applications |
| 12 | Asian cuisine applications |
| 13 | South American cuisine applications |
| 14 | North American cuisine applications |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271215013 | **COURSE NAME** | Organizational Behavior |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 3 | | 0 | | 0 | 3 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Perception, attitude, values, personality, motivation, current issues in organizational behavior | | | | | | | |
| **COURSE OBJECTIVES** | | | | To ensure that students have detailed information about organizational behavior and the concepts it is related to, and to raise awareness about the situations they may encounter in business life. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students learn basic concepts about organizational behavior.  Students gain knowledge about the interrelationship of concepts subject to organizational behavior.  Students explain the problems and situations they encounter in business life with the concepts that constitute organizational behavior and find solutions. | | | | | | | |
| **TEXTBOOK(S)** | | | | Örgütsel Davranış – Memet ZENCİRKIRAN & Aşkın KESER – Dora Yayınları | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Örgütsel Davranış - Prof.Dr. Ayşe Çiğdem KIREL  Dr.Öğr.Üyesi Ozan AĞLARGÖZ - T.C. Anadolu Üniversitesi Yayını No: 2847 - Açıköğretim Fakültesi Yayını No: 1804 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Organizational Behavior: Definition, Topics, Historical Process |
| 2 | Organization culture |
| 3 | Groups in Organizations |
| 4 | Communication in Organizations |
| 5 | Job satisfaction |
| 6 | Organizational Stress |
| 7 | Midterm Exam |
| 8 | Conflict in Organizations |
| 9 | Change in Organizations |
| 10 | Motivation in Organizations |
| 11 | Mobbing in Organizations |
| 12 | Ethics in Organizations |
| 13 | Current Issues in Organizational Behavior |
| 14 | Case Studies |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

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**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271217017 | **COURSE NAME** | Food and Beverage Automation Systems |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 1 | | 2 | | 0 | 2 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | |  | | |  |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | | 1 | | | 40 |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Automation programs in food and beverage businesses, cost concept, purchasing, receipt, recipe preparation, application modules for cost control processes on the food and beverage automation program. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To enable students to perform operations such as price calculation, cost and stock control on the automation program. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students can perform operations such as price calculation, cost and stock control on the automation program. | | | | | | | |
| **COURSE OUTCOMES** | | | | Students follow technological developments related to their profession, recognize and use automation systems. | | | | | | | |
| **TEXTBOOK(S)** | | | | Elektra Hotel Web automation documents | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | https://poskilavuz.elektraweb.com/ | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | The function and importance of cost and stock concepts in food, beverage and accommodation businesses |
| 2 | Introduction of automation programs used in food and beverage businesses |
| 3 | Determining the sample business concept |
| 4 | Determining the sample business menu |
| 5 | Determination of sample operating equipment |
| 6 | Determining sample operating costs |
| 7 | Midterm Exam |
| 8 | Introduction of the automation program and menus |
| 9 | Entering details about the sample business concept into the automation program |
| 10 | Defining sample business warehouses in the automation program |
| 11 | Entering the sample business menu into the automation program |
| 12 | Entering the sample business storages into the automation program |
| 13 | Entering sample business recipes into the automation program |
| 14 | Pricing |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. | **X** |  |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215015 | **COURSE NAME** | Edible Plants |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | | 3 | CORE () ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Introduction to ecology, ecosystems and flora, flora districts of Turkey, forests and forest plants of Turkey, the characteristics of geographic regions in Turkey in terms of the tourism types, the concept of edible endemic plants,  edible endemic plants, endemic plants of Turkey and geographic dispersion of these plants, cultivation of edible endemic plants and spices, cultivation of edible endemic plants and spices, the use of edible endemic plants and spices in foods and beverages, the use of edible endemic plants and spices in foods and beverages | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To have general knowledge on climate and biologic diversity of Turkey  To have general knowledge on flora of Turkey  To be able to define and recognize edible endemic plants  To have knowledge on how to use edible endemic plants and spices in foods and beverages | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | To have general knowledge on climate and biologic diversity of Turkey  To have general knowledge on flora of Turkey  To be able to define and recognize edible endemic plants  To be able to use the knowledge in professional work life | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Richmond, K. ve Clevely, A. (2011). Yararlı Otlar ve Baharatlar Mutfağı, Çev. N. Ebcioğlu, İstanbul: İş Bankası Kültür Yayınları | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Torlak, H., Vural, M. ve Aytaç, Z. (2010). Türkiye’nin Endemik Bitkileri, Kültür ve Turizm Bakanlığı | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to ecology |
| 2 | Ecosystems and flora |
| 3 | Flora districts of Turkey |
| 4 | Forests and forest plants of Turkey |
| 5 | Forests and forest plants of Turkey |
| 6 | The characteristics of geographic regions in Turkey in terms of the tourism types |
| 7 | The concept of edible endemic plants |
| 8 | Edible endemic plants |
| 9 | Endemic plants of Turkey and geographic dispersion of these plants |
| 10 | Cultivation of edible endemic plants and spices |
| 11 | Cultivation of edible endemic plants and spices |
| 12 | The use of edible endemic plants and spices in foods and beverages |
| 13 | The use of edible endemic plants and spices in foods and beverages |
| 14 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never. **2**: Few. **3**: Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Tourism Management Course Information Form**

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| **TERM** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271215016 | **COURSE NAME** | Gastronomy Readings |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | 3 | CORE ( ) ELECTIVE (X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | Transferable Skills | | |
| X | |  | | |  | | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | 30 | |
| II. Mid-Term | | | | |  | | |  | |
| Quiz | | | | |  | | |  | |
| Homework | | | | |  | | |  | |
| Project | | | | |  | | |  | |
| Report | | | | | 1 | | | 30 | |
| Other (………) | | | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | 40 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | |
| **COURSE CONTENT** | | | | Readings on tourism statistics, tourism, public and private vocational institutions operating in the relevant readings, the readings on the image on tourism promotion and tourism industry, the concept of burden of the problems and solutions related to the readings | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Students to discuss current issues in the tourism sector and provide comments to make. | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Understanding and following up to date with developments in the tourism sector and tourism-related issues to make the synthesis and analysis skills will be acquired. | | | | | | | | | |
| **COURSE OUTCOMES** | | | | ● may reveal problems that may exist in the tourism sector  ● learn the results of the causes of these problems by approaching accordance with the approach the analyst  ● rational solutions to problems, develop  ● development of the industry are aware of | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Studies conducted on related topics, research and publications. | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Hacıoğlu, N., Kaşlı, M., Şahin, S. ve Tetik, N. (2008). Türkiye’de Turizm Eğitimi, Ankara: Detay yayıncılık. | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Overview of tourism |
| 2 | Readings related to the tourism statistics |
| 3 | Tourism activities related to the reading public and private vocational institutions |
| 4 | Tourism activities related to the reading public and private vocational institutions |
| 5 | Tourism activities related to the reading public and private vocational institutions |
| 6 | Solutions to problems related to tourism and readings |
| 7 | Solutions to problems related to tourism and readings |
| 8 | Solutions to problems related to tourism and readings |
| 9 | Readings related to the promotion and image of tourism |
| 10 | Readings related to the promotion and image of tourism |
| 11 | The concept of employment in the tourism sector, problems and solutions related to the readings |
| 12 | Relationship between tourism and environment, tourism, environmental impacts, problems and solutions related to the readings |
| 13 | The possible effects of global warming and solutions related to the tourism sector readings |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215017 | **COURSE NAME** | Food and Beverage Economy |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | | 3 | CORE () ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Introduction to general economic terms, the concepts of tourism demand and tourism supply, the relationship between economy and gastronomy | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To improve students about making upper stage economic analyses  To give information to the students about the basic economic issues and problems of food and beverage industry by analyzing the positive and negative effects of the industry on national and international economy. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Will be able to evaluate food and beverage industry in terms of economy  Will learn market types in tourism in terms of economy  Will learn the contributions of the industry to the national and international economy  Will be able to determine economic problems in the industry and create rational solutions | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Yağcı, Ö. (2003), Turizm Ekonomisi, Detay Yayınları, Ankara  Bahar, O. ve Kozak M. (2006), Turizm Ekonomisi, Detay Yayınları, Ankara | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | İçöz, O. ve Kozak M. (2002), Turizm Ekonomisi, Turhan Kitapevi, Ankara  Gürbüz, A.K. (1998), Turizmin Ekonomik Analizi, Alem Basım,Yayım, Balıkesir | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Computer and projection equipment | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to the economic terms, the relationship between economy and gastronomy |
| 2 | Tourism demand, formation of demand , demand curve, elasticity of demand |
| 3 | Tourism supply, formation of supply, supply curve, the supply elasticity |
| 4 | Tourism market and the price formation in tourism market. |
| 5 | Consumer and company behaviors in the food and beverage industry |
| 6 | The production process in the industry |
| 7 | Food and beverage markets |
| 8 | In-term evaluation |
| 9 | The importance of food and beverage industry for the industry |
| 10 | Measuring the economic impact of food and beverage |
| 11 | Fiscal effects of the food and beverage industry |
| 12 | Real economic effects of the food and beverage industry |
| 13 | An overview of economic planning and policies in the food and beverage industry |
| 14 | An overview of economic planning and policies in the food and beverage industry |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never. **2**: Few. **3**: Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271215018 | **COURSE NAME** | Innovation and Technology in Gastronomy |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Current innovations, innovations and technologies in the fields of tourism and gastronomy will be discussed. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to explain to students the place and importance of current innovations, innovations and technologies in the fields of tourism and gastronomy. In the course, information will be given especially about product and process innovations. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Obtains and evaluates information about innovation and technological innovations in the food and beverage industry. | | | | | | | |
| **TEXTBOOK(S)** | | | | Dijital Turizm: Sektörün Yeni Geleceği  Editors: Abdullah Karaman, Kürşad Sayın. Eğitim Publishing House | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | The Relationship Between Industry 4.0 and Tourism 4.0 |
| 2 | Smart Travel Management and Tourism 4.0 |
| 3 | Smart Hotel Management and Tourism 4.0 |
| 4 | Cloud Computing and Tourism 4.0 |
| 5 | Augmented Reality and Tourism 4.0 |
| 6 | Internet of Things and Tourism 4.0 |
| 7 | Big Data and Tourism 4.0 |
| 8 | In-Term Evaluation |
| 9 | Cryptocurrencies and Tourism |
| 10 | Social Media and Tourism 4.0 |
| 11 | Robot Technologies and Tourism 4.0 |
| 12 | Future Technologies and Tourism 4.0 |
| 13 | Smart Destinations and Tourism 4.0 |
| 14 | Digital Gastronomy |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **X** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. | **X** |  |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Tourism Management Course Information Form

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| **TERM** | Fall |

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| **COURSE CODE** | 271215019 | **COURSE NAME** | Culinary Trends |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| IV | 2 | | 0 | 0 | 2 | | 3 | CORE () ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Movement, as a concept, is to influence a target audience towards certain behaviors or preferences. This effect can be achieved by manipulating certain codes in human nature. Culinary trends, whether current or not, are no different from this effort to influence. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To reveal the concept of flow with its dimensions and methods. To be able to evaluate culinary trends within the framework of the reality of "trends". | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Ability to perceive and evaluate guidance and orientations more deeply. | | | | | | | |
| **COURSE OUTCOMES** | | | | Critical thinking, ability to look deeply, developing cause-event-effect relationships. | | | | | | | |
| **TEXTBOOK(S)** | | | | **Pazarlama Teorileri** (2021), Mehmet İ. Yağcı, Serap Çabuk, Mediacat Kitapları  **Güncel Gastronomi Trendleri** (2022), Tuba Özdemir, Nobel Akademik Yayıncılık  Kurgun, H. (2017). **Gastronomi Trendleri: Milenyum ve Ötesi**, Ankara: Detay | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Sloan, A.E. (2002). The top 10 functional food trends. The next generation. Food Technology, 56, 32–57  Bigliardi, B. & Galati, F. (2013). Innovation trends in the food industry: The case of  functional foods, Trends in Food Science & Technology, 31,118-129 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to gastronomic trends |
| 2 | The new culinary trend “Nouvelle Cuisine” |
| 3 | The fast food trend |
| 4 | The fusion cuisine |
| 5 | The Slow food trend |
| 6 | The vegetarian cuisine |
| 7 | The vegan cuisine |
| 8 | Evaluation and discussions about the functioning and efficiency of the course |
| 9 | The organic agriculture |
| 10 | The city farming and the perpendicular vegetation |
| 11 | The molecular gastronomy |
| 12 | Neuro-gastronomy |
| 13 | The green restaurants, the conceptual restaurants |
| 14 | Discussion |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **X** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **X** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215020 | **COURSE NAME** | Introduction to the Arts and Aesthetics |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | | 3 | CORE () ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Introduction to art, arts and art types, the relations between culture and arts, art-folk relations, introduction to aesthetics, the concept of creativity, the theories of art and aesthetics | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To have general knowledge about arts, aesthetics and creativity, improve its available knowledge, and provide preliminary knowledge for the culinary arts | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | To have general knowledge about arts, aesthetics and creativity  To improve its knowledge about arts, aesthetics and creativity  The ability to use this knowledge in professional work life | | | | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Smith, R. A. & Simpson, A. (1991). Aesthetics and Arts Education, United States, University of Illinois Press  Hollingsworth, M. (2003). Art in the World History, Milano: Giunti  Levinson, J. (2005). The Oxford Handbook of Aesthetics, Great Britain: Oxford University Press  Akdeniz, D. (2018). Resim Sanatında Gastronomi, Ankara: Gece Kitaplığı | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Computer and projection equipment | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to art |
| 2 | An overview of historical development of art |
| 3 | An overview of historical development of art |
| 4 | The art types |
| 5 | Modern arts |
| 6 | The relationship between art and culture |
| 7 | Introduction to aesthetics |
| 8 | Mid-Term Exam |
| 9 | An overview of the concept of style |
| 10 | The theories of art and aesthetics |
| 11 | Art an creativity |
| 12 | Art and aesthetic criticism |
| 13 | Art and aesthetic criticism |
| 14 | Art and aesthetic criticism |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | X |
| 2 | Have knowledge about nutrition principles and food science. |  |  | X |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | X |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | X |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | X |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | X |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | X |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | X |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | X |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | X |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | X |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | X |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | X |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | X |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | X |
| **1**: Never. **2**: Few. **3**: Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271215021 | **COURSE NAME** | Gastronomy Geography |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 3 | CORE (X) ELECTIVE () | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Relationship between Gastronomy and Geography | | | | | | | |
| **COURSE OBJECTIVES** | | | | Revealing the impact of geography on gastronomy and eating and drinking culture | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Can explain the relationship between Gastronomy and Geography  Can indicate the effect of geography on eating and drinking culture  Understand the impact of geography on transitional culinary practices | | | | | | | |
| **TEXTBOOK(S)** | | | | Lecturer lesson notes | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Diker, O., Türker, N., Alaeddinoğlu, F., Cankül, D. ve Temizkan, R. (2023). Gastro Coğrafya. Ankara: Detay Yayıncılık | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Relationship between Gastronomy and Geography |
| 2 | General information about the region (population, climate and vegetation, attractions, etc.) |
| 3 | Food, drinks and spices specific to cities |
| 4 | Famous food and beverage venues operating in the city |
| 5 | Agricultural and animal products grown in the city and having gastronomic value |
| 6 | Used utensils (kitchen utensils, etc.) |
| 7 | Mid term Exam |
| 8 | Information about immigrant (or refugee) cuisine |
| 9 | Traditions and customs regarding eating and drinking |
| 10 | Culinary practices during the transition period |
| 11 | Verbal expressions about food and drinks (folk songs, laments, mani, etc.) |
| 12 | Food and beverages in folk medicine practices |
| 13 | Geographically indicated food and beverage products of cities |
| 14 | Food and drink culture of cities |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215022 | **COURSE NAME** | Special Interest Tourism |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE ( x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | |  | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of the course by explaining the importance of participation in special interest areas, tourism activities, students develop perspectives for tourism. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | * To learn the basic concepts of special interest tourism, * Acquisition of information about the features of special interest tourism, * Recognition of special interest groups, * To learn the characteristics of participants in special interest tourism, * Special-interest groups to be informed about areas of activity,   Understanding the types of special interest tourism | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Douglas, N. ve Douglas, N. R. (2001), ‘Special Interest Tourism’ Milton: Australia, Wiley Group. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Allen, Johnny, McDonnell,Ian, O'Toole, William Rob Harris (2002) Festival and Special Event Management, WileyGroup. | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Types of Tourism |
| 2 | Overall Structure of Tourism Industry |
| 3 | Environment and Sustainability |
| 4 | Sustainable Tourism |
| 5 | Eco-tourism and alternative tourism |
| 6 | Travel Enterprises and Tourist Product Creation |
| 7 | Tourism Sector Supply and Demand Characteristics |
| 8 | Special Interest Tourism |
| 9 | Special Interest Tourism Marketing |
| 10 | Types of Special Interest Tourism |
| 11 | Types of tourism and the importance of Special Interest |
| 12 | Service Concept and Niche Marketing and Special Interest Tourism |
| 13 | Case study |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271215023 | **COURSE NAME** | Introduction to Communication |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | It consists of topics related to general concepts of communication, speech, body language, written communication, effective communication techniques, and social and cultural communication skills. | | | | | | | |
| **COURSE OBJECTIVES** | | | | It is aimed for students to gain awareness about their own communication styles and their strengths and areas open to development in communication. Moreover; It is aimed to increase both their personal and corporate success thanks to the effective communication skills they acquire. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | It will guide students who will work and be managers in the future, especially in the food and beverage sector, which is an important branch of the service industry, and especially in large-scale gastronomy enterprises where employees come from different cultural backgrounds, in maximizing their communication skills. | | | | | | | |
| **COURSE OUTCOMES** | | | | Students taking the course can explain important concepts of communication processes; Learns the functioning of the inter-individual, inter-group and intercultural processes of communication, and has information about how effective speaking and communication takes place. | | | | | | | |
| **TEXTBOOK(S)** | | | | İletişim Bilgisi AÖF, 2012 | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Etkili İletişim Teknikleri, AÖF, 2019  Kültürlerarası İletişim, AÖF, 2019 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction to Communication |
| 2 | Basic communication concepts and verbal communication |
| 3 | Verbal communication and Speech |
| 4 | Nonverbal Communication |
| 5 | Interpersonal Communication |
| 6 | Group Communication and Intra-Organizational Communication |
| 7 | Group Communication and Intra-Organizational Communication |
| 8 | Mass Communication |
| 9 | Online Contact |
| 10 | Culture and Communication |
| 11 | Culture and Communication |
| 12 | Effective Communication and Gender |
| 13 | Effective Communication and Gender |
| 14 | Effective Communication Examples and Evaluation |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215024 | **COURSE NAME** | Human Rights |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| V | 2 | | 0 | | 0 | 2 | | 3 | CORE() ELECTIVE(X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | |  | | |  | | X | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Basic concepts of human rights and understanding the importance of the human rights. | | | | | | | |
| **COURSE OBJECTIVES** | | | | In this course seeks to provide information about human, human rights, Human Rights Universal Declaration, European Human Rights treaty, philosophical fundamentals of democracy, societal treaty, community-life and behavior of democracy. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | - | | | | | | | |
| **COURSE OUTCOMES** | | | | * To be able to understand the basic concepts of human rights * Respect for human rights and democracy * Respect other people's rights * Bringing citizenship awareness * Understanding the historical duration of democracy * Raising awareness on exercising their constitutional rights | | | | | | | |
| **TEXTBOOK(S)** | | | | Aybay, R. (2015). İnsan Hakları Hukuku. İstanbul: İstanbul Bilgi Üniversitesi Yayınları  Uygun, O. (2014). Demokrasi: Tarihsel, Siyasal ve Felsefi Boyutlar. (2. Baskı). İstanbul: On İki Levha Yayıncılık  Kuçuradi, İ. (2011). İnsan hakları: Kavramları ve sorunları. Ankara: Türkiye Felsefe Kurumu Yayınları | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | It is shared the slides and videos via DYS. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to the human rights |
| 2 | The basic concepts related to human rigths and democracy |
| 3 | The philosophical foundations of human rights and democracy |
| 4 | Historical development of human rights and democracy |
| 5 | Democracy approaches |
| 6 | Development of human rights and democracy |
| 7 | National and international legal regulations on human rights |
| 8 | Protection of human rights in the Council of Europe |
| 9 | European Convention on Human Rights |
| 10 | European Court of Human Rights |
| 11 | The protection of human rights in Turkey |
| 12 | Protection of human rights in terms of law |
| 13 | Main problems about human rights and democracy |
| 14 | Democracy in school and family |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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**Tourism Management Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215025 | **COURSE NAME** | Cultural Heritage Tourism |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| V | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE (X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | |  | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to learn Culture and the concepts of Cultural Heritage and to recognize of Turkey's Cultural Heritage resources and to understand of the importance of the these resources in terms of sustainable development. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Knows the concept of Cultural Geography information  Classify Turkey's Cultural Geography resources.  Become aware of Turkey's Cultural Geography resources.  Assess the Cultural Geography resources through tourism and plan it in Turkey.  Create awareness about the importance of using protection of cultural heritages in terms of sustainable development.  Use theoretical information in field studies. | | | | | | | |
| **TEXTBOOK(S)** | | | | Doğaner, Suna (2003). Miras Turizminin Coğrafi Kaynakları ve Korunması, Ege Üniversitesi Coğrafya Bölümü Sempozyumları 2, Coğrafi Çevre Koruma ve Turizm Sempozyumu, 16 - 18 Nisan, [1 - 8], Izmir. Erdoğan, Nazmiye (2003). Çevre ve Ekoturizm, Erk Yayınları, Ankara.Küçüktopuzlu, K. Faik (2003). Sürdürülebilir Turizm Kapsamında ÇED Sistemi ve ISO 14000 Standartlarının Değerlendirilmesi, Ege Üniversitesi Coğrafya Bölümü Sempozyumları 2, Coğrafi Çevre Koruma ve Turizm Sempozyumu, 16 - 18 Nisan 2003, [131 - 138], Izmir. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Basic Concepts about Cultural Geography of Turkey |
| 2 | Culture, Cultural Heritage and Cultural Tourism |
| 3 | Cultural Heritage Tourism |
| 4 | Socio- Cultural Heritage Classification (Language, Religion) |
| 5 | Socio- Cultural Heritage Classification (Clothing, Kitchen) |
| 6 | Socio- Cultural Heritage Classification (Traditions) |
| 7 | Socio- Cultural Heritage Classification (Music, Dance, Folklore) |
| 8 | Mid-Term Exam |
| 9 | Socio-Cultural Heritage Classification (Art Works and Archaeological, Historical Building and Historical Field) |
| 10 | Heritage Cities, Heritage Towns and Heritage Villages |
| 11 | Heritage Battle Fields |
| 12 | Heritage Roads |
| 13 | Industrial Heritage Areas |
| 14 | Underwater Cultural Heritage |
| 15,16 | Final Exam |

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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **X** |  |  |
| **1**: Never **2**: Few **3**: Many | | | | |



**Eskişehir Osmangazi University**

**Faculty of Tourism**

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Fall |

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| **COURSE CODE** | 271215026 | **COURSE NAME** | Event Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| V | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE ( x ) | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | |  | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | |  | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Course content: Congress and Exhibition Organization and Management, Preparation Techniques and Processes Organisation of the Congress Stages | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course, students are informed about tourism, special events and convention tourism | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | * To understand the basic concepts of tourism, convention tourism and special events, * To improve the ability of the students activities, * Economic impacts of special events and congress tourism, * Social and political effects of special events and congress tourism, * Special events and conventions for the project to develop tourism, * To have information about special events and convention tourism in Turkey, * Special events and convention tourism centers in the world, the basic features and tourist attractions | | | | | | | |
| **TEXTBOOK(S)** | | | | Quinn, B. (2013). Key concepts in event management. Sage. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Articles | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Traditional tourism |
| 2 | Events in the areas of tourism |
| 3 | Alternative activities and alternative activities in tourism areas |
| 4 | Reasons for the need to Events |
| 5 | Event planning and organization of programs |
| 6 | Event causes an increase in the demand for activities, animation, concept, types, characteristics, |
| 7 | Event management |
| 8 | Event management and animation applications |
| 9 | Turkey and the World Congress and Exhibition Tourism Social, Economic and Cultural Dimensions |
| 10 | Congress and Exhibition Organization and Management |
| 11 | Organizations and Institutions Activities and Objectives of the Congress Organization Activities Found |
| 12 | Preparation Techniques and Processes Organisation of the Congress Stages |
| 13 | Dimension of the Organization of Financial Practices and Regulatory Accounts |
| 14 | General assessment |
| 15,16 | Final Exam |

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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Tourism Management Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271215027 | **COURSE NAME** | Customer Relationship Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| V | 2 | | 0 | | | 0 | 2 | | | 3 | CORE () ELECTIVE ( X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Within the scope of this course, Customer Relationship Management and its applications in retail, marketing, sales and service fields are discussed. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is; Learning how to benefit from Customer Relationship Management in the process of creating a successful retail brand by using existing and easily accessible opportunities with a customer-oriented approach. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | ● To learn the basic concepts related to Customer Relationship Management,  ● To be informed about CRM practices in organizations,  ● To understand CRM planning, implementation and information processing systems,  ● To direct students to think about the effective use of CRM applications in business environments,  ● To have information about current CRM practices of businesses. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | "Customer Relationship Management (CRM) in Sales and Marketing", Prof. Dr. Yavuz Odabaşı, Aura Books - | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Customer Relationship Management: Definition, Scope, Importance; |
| 2 | Customer Relationship Management: Definition, Scope, Importance; |
| 3 | Communication with Customers and Its Aspects |
| 4 | Customer Loyalty and Quality in Services |
| 5 | Customer Loyalty and Quality in Services |
| 6 | Strategic Approach in Customer Relations Planning and Implementation Process of Customer Relations |
| 7 | **Midterm exam** |
| 8 | Strategic Approach in Customer Relations Planning and Implementation Process of Customer Relations |
| 9 | Organizational Culture and Customer Relations; |
| 10 | Organizational Culture and Customer Relations; |
| 11 | Customer Relationship Management Applications |
| 12 | Customer Relationship Management Applications |
| 13 | Problems and Solutions Encountered in Customer Relations |
| 14 | **Final exam** |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271216012 | **COURSE NAME** | Foreign Language VI |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 4 | | 0 | | | 0 | 4 | | | 5 | CORE ( x) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Passive voices, talking about 20th century events, Relative clauses (defining/non defining), participles, narratives, proposotional phrases, using idiomatic English. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Aim to bring students from intermediate to upper-intermediate level | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | ● Ensuring that students have the knowledge of grammar and vocabulary at the upper- intermediate level,   ● Gaining the ability to read, write, listen and speak with the upper-intermediate level | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Crace, Aramanta, and Wileman Robin, Language to go (2004). UpperIntermediate, Longman Publishing, U.K | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Passive voices, talking about 20th century events |
| 2 | Phrases with get and take, third and mixed conditional |
| 3 | Coping with difficult situations, complaining and getting results |
| 4 | Expressions for annoying habisti present continious and present simple for describin change |
| 5 | Phrases to describe houses, to be / get used to |
| 6 | Relative clauses (defining/non defining) |
| 7 | To have, get something don. Expressions to describe mood |
| 8 | Phrasal verbs II, word building, modals for past deduction |
| 9 | Expressing/giving your opinion, writing review |
| 10 | Future perfect/ continious, talking about future developments |
| 11 | Phrases for describing emotions, feelings, constructions with reporting verbs |
| 12 | Participles, narratives |
| 13 | Proposotional phrases, using idiomatic English |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Spring |

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| **COURSE CODE** | 271216013 | **COURSE NAME** | Banquet Applications |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | 0 | 3 | | 6 | CORE (x) ELECTIVE () | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Plan banquet operations and carry out its production | | | | | | | |
| **COURSE OBJECTIVES** | | | | Knows the development process of banquet operations and all its stakeholders  Plans banquet operations in terms of menu, equipment, production processes, and presentation  Carries out banquet production  Reports banquet operations  To achieve all course outcomes with a gamified and student-inclusive fiction/project. To develop skills in planning, managing and reporting food and beverage operations. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | -To develop the ability to see the kitchen as one of the actors in banquet operations and to recognize the interaction of actors within the system.  -To develop the ability to see the kitchen as one of the actors in banquet operations and to recognize the interaction of actors within the system.  -To gamify the course as real operation simulations by including the student in all decision processes related to the course of the course in a way that can affect the decision. | | | | | | | |
| **COURSE OUTCOMES** | | | | Menu planning  Food, equipment and process planning  Experience the roles of working and managing within a team  Operation reporting | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | **Carduff, E., Kowit, A., Colins, L., Mayer, S., & Greenhaus, R.** (2018). The new essentials cookbook : a modern guide to better cooking / America’s Test Kitchen. Boston: America’s Test Kitchen.  **Miller, J., & Laning, T.** (2015). Baking Step by Step. New York : Houghton Mifflin Harcourt Publishing Company.  **Peternell, C.** (2016). A Recipe For Cooking. New York: HarperCollins Publishers Inc.  **Pirello, C.** (2018). Back to the cutting board : luscious plant-based recipes to make you fall in love (again) with the art of cooking. Dallas: BenBella. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | The place of banquet kitchen in general kitchen production |
| 2 | Sectoral banquet applications |
| 3 | Sharing and introduction of weekly menus to be followed in practice lessons during the period (Game introduction) |
| 4 | Formation of teams and teams that will work together in practice lessons. Discussions about practice lesson management and responsibilities. (Game planning) |
| 5 | Planning of menu production elements (Action plans) |
| 6 | Application (Action) |
| 7 | Application |
| 8 | Mid evaluation and discussions about course and persuasion |
| 9 | Application |
| 10 | Application |
| 11 | Application |
| 12 | Application |
| 13 | Application |
| 14 | Application |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **X** |  |  |
| 2 | Have knowledge about nutrition principles and food science. | **X** |  |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **X** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **X** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **X** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **X** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **X** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **X** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271216014 | **COURSE NAME** | Gastronomi ve Sürdürülebilirlik |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| II | 2 | | 0 | | 0 | 2 | | 3 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The topics include sustainability, sustainability in gastronomy, and sustainability practices in gastronomy. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Preserving local foods, preventing the loss of traditional production and food culture, and thus ensuring the transfer of gastronomic heritage to future generations. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students taking this course gain a practical perspective in the field by knowing the national and international recommendations and what needs to be done in the field of tourism and gastronomy in line with the philosophy of sustainability. | | | | | | | |
| **COURSE OUTCOMES** | | | | Knows what sustainability is, knows what needs to be done to ensure sustainability in gastronomy, understands the importance of sustainability in gastronomy tourism. | | | | | | | |
| **TEXTBOOK(S)** | | | | Sürdürülebilir Gastronomi- Fügen Durlu Özkaya, Ferah Özkök  Tüm Yönleriyle Gastronomi Bilimi, Mehmet Sarıışık  Gastronomi ve Turizm: Kavramlar - Uygulamalar - Uluslararası Mutfaklar – Reçeteler Hülya Kurgun ve Demet Bağıran Özşeker | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Sürdürülebilir Turizm-Metin Kozak  Turizm ve Sürdürülebilirlik- İrfan Yazıcıoğlu, Mustafa Aksoy, Gizem Sultan Kaman | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Definition and historical development of the concept of sustainability |
| 2 | The Relationship Between Tourism and Sustainability |
| 3 | Sustainable Development Goals and Tourism |
| 4 | Non-Governmental Organizations in Sustainable Gastronomy |
| 5 | Local Food Rituals and Their Impact on Sustainable Gastronomy |
| 6 | Gastronomy as Gastronomic Heritage and Cultural Element |
| 7 | Sustainable Supply Chain Management |
| 8 | Organic Farming and Edible Insects (Entomophagy) Neurogastronomy |
| 9 | Vertical farming (soilless farming), hydroponic and aquaponic systems |
| 10 | Eco-Gastronomy and Sustainability |
| 11 | Permaculture and Gastronomy |
| 12 | Sustainable gastronomy practices in Turkey 1 |
| 13 | Sustainable gastronomy practices in Turkey 2 |
| 14 | Sustainable gastronomy practices in the world |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271218012 | **COURSE NAME** | Human Resources Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VI | 3 | | 0 | | 0 | 3 | | 4 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | | Homework | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Job analysis and job design, Reward management, Career management | | | | | | | |
| **COURSE OBJECTIVES** | | | | The main purpose of the course is to teach the theory of HRM functions at a sufficient level and to make the students gain the necessary information and ability to practice HRM functions | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | ●Ability to explain the concept and development of HRM  ● Being able to explain the work carried out in the HR department  ● Ability to put the knowledge gained through application examples regarding HRM functions into practice  ● Having information about job interviews and job application process  ● Ability to prepare a CV  ●Ability to apply business analysis studies to tourism businesses  ● Ability to interpret case studies about tourism businesses | | | | | | | |
| **TEXTBOOK(S)** | | | | Turizm İşletmelerinde İnsan Kaynakları Yönetimi – Elbeyi Pelit – Grafiker Yayınları | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | İnsan Kaynakları Yönetimi - Prof.Dr. Hatice Zümrüt TONUS  Doç.Dr. Didem PAŞAOĞLU BAŞ - Açıköğretim Fakültesi Yayını No: 2931 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction to Human Resources Management |
| 2 | The Importance of HRM Management in Tourism Enterprises |
| 3 | HRM Planning in Tourism Enterprises |
| 4 | Work Analysis in Tourism Enterprises |
| 5 | Finding, Selection and Recruitment of Human Resources in Tourism Enterprises |
| 6 | Human Resources Training and Management in Tourism Enterprises |
| 7 | Midterm Exam |
| 8 | Performance Management in Tourism Enterprises |
| 9 | Job Evaluation and Wage Management in Tourism Enterprises |
| 10 | Career Management in Tourism Enterprises |
| 11 | Human Resources Retaining and Development in Tourism Enterprises |
| 12 | Industrial and Union Relations in Tourism Enterprises |
| 13 | Support Functions of Human Resources Management in Tourism Enterprises |
| 14 | Other Issues Related to Human Resources Management in Tourism Enterprises |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Passive voices, talking about 20th century events |
| 2 | Phrases with get and take, third and mixed conditional |
| 3 | Coping with difficult situations, complaining and getting results |
| 4 | Expressions for annoying habisti present continious and present simple for describin change |
| 5 | Phrases to describe houses, to be / get used to |
| 6 | Relative clauses (defining/non defining) |
| 7 | To have, get something don. Expressions to describe mood |
| 8 | Phrasal verbs II, word building, modals for past deduction |
| 9 | Expressing/giving your opinion, writing review |
| 10 | Future perfect/ continious, talking about future developments |
| 11 | Phrases for describing emotions, feelings, constructions with reporting verbs |
| 12 | Participles, narratives |
| 13 | Proposotional phrases, using idiomatic English |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Spring |

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| **COURSE CODE** | 271216016 | **COURSE NAME** | Green Kitchen |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | 0 | 2 | | 3 | CORE ( ) ELECTIVE ( x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Sustainability, lean production, green marketing, green kitchen practices | | | | | | | |
| **COURSE OBJECTIVES** | | | | To give information about sustainable production and management practices in kitchens. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Contribute awareness of natural sensitivity. | | | | | | | |
| **COURSE OUTCOMES** | | | | Students can identify environmental problems, green businesses, green management, green kitchen and green star. | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | **Sever, Y.** (2016). Yeşil Mutfak Ölçüm Modeli: Y-MUTKAL (Master Thesis). Eskişehir Osmangazi Üniversitesi, Sosyal Bilimler Enstitüsü, Türkiye. <https://tez.yok.gov.tr/UlusalTezMerkezi/tezDetay.jsp?id=zuoFbnsuMfymJjqUBXleqA&no=e7-W_ebAsNBccvhDSX5pvw> | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Global overview |
| 2 | Green Agreements |
| 3 | Corporate sustainability |
| 4 | Lean and Green Production and Management |
| 5 | Green Marketing and Green Consumer |
| 6 | Green Certifications |
| 7 | Green Certifications |
| 8 | Evaluation and discussions about the functioning and efficiency of the course |
| 9 | Green Application Examples |
| 10 | Green Application Examples |
| 11 | Green Application Examples |
| 12 | Green Application Examples |
| 13 | Green Application Examples |
| 14 | Green Application Examples |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **x** |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **x** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **x** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **x** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **x** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **x** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **x** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **x** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **x** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **x** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **x** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **x** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. | **x** |  |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **x** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **x** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271216017 | **COURSE NAME** | French Cuisine and Techniques |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE (x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Learn the effects of history, geography and cultural differences in the formation of kitchen cultures, learn the materials of different cultures and cooking techniques, prepare menus from international cuisines | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | |  | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | It is possible to learn the techniques of preparing food for French cuisine. | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | 1. Learn the nutrition, food preparation and consumption habits of European cultures  2.Menuity specific to European cuisines | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Sarıışık, Mehmet “  Uluslararası  Gastronomi”, Detay  Yayıncılık | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Historical |
| 2 | Northern French Cuisine |
| 3 | Northern French Cuisine |
| 4 | Used materials |
| 5 | Used materials |
| 6 | Cooking techniques |
| 7 | **Mid Term Exam** |
| 8 | French Cuisine |
| 9 | Effects of French Cuisine on World Cuisine |
| 10 | Effects of French Cuisine on World Cuisine |
| 11 | French Cheeses |
| 12 | French Wines |
| 13 | Southern French Cuisine |
| 14 | Used materials |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

|  |  |
| --- | --- |
| **TERM** | Spring |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271216018 | **COURSE NAME** | Gastronomy Demonstrations and Seminars |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** | |
| VI | 2 | | 0 | 0 | 2 | | 3 | CORE ( ) ELECTIVE ( X ) | | | Turkish | |
| **COURSE CATEGORY** | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | | |
|  | | X | |  | |  | | |  | | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | | |
| I. Mid-Term | | |  | | |  | | |
| II. Mid-Term | | |  | | |  | | |
| Quiz | | |  | | |  | | |
| Homework | | |  | | |  | | |
| Project | | | 1 | | | 40 | | |
| Report | | |  | | |  | | |
| Other (………) | | |  | | |  | | |
| **FINAL EXAM** | | | |  | | | 1 | | | 60 | | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | |
| **COURSE CONTENT** | | | | This course involves students taking courses through demonstrations and  seminars to follow trends in gastronomy. | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to enable the students to follow current developments in the field of gastronomy, to see the applications of  gastronomy on technical visits, and to exchange ideas with experts in gastronomy. | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | |
| **COURSE OUTCOMES** | | | | Debate new trends of gastronomy | | | | | | | |  |
| Explain innovation of restaurant management Express the progress in culinary arts Question the improvement in beverage management | | | | | | | | |
| Assess gastronomy practices during technical tours | | | | | | | |  |
| Analyze practices in food production operations Summarize work process in restaurants Compare new process learned during visits | | | | | | | | |
| Compare views of gastronomy specialist | | | | | | | |  |
| Debate opinion of gastronomy specialist Question innovation in gastronomy with gastronomy professionals Propose new ideas depends on the knowledge learned from gastronomy professionals Plan career depends on the knowledge learned from gastronomy professionals. | | | | | | | | |
| **TEXTBOOK(S)** | | | | Course notes and related articles. | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Discussions about Gastronomy Educations and Seminars |
| 2 | Determining seminar issues and scheduling |
| 3 | Determining seminar issues and scheduling |
| 4 | Determining seminar issues and scheduling |
| 5 | Gastronomy related presentation or practices of invited specialist |
| 6 | Gastronomy related presentation or practices of invited specialist |
| 7 | Gastronomy related presentation or practices of invited specialist |
| 8 | Evaluation and discussions about the functioning and efficiency of the course |
| 9 | Technical tour related to gastronomy |
| 10 | Technical tour related to gastronomy |
| 11 | Technical tour related to gastronomy |
| 12 | Seminar presentations |
| 13 | Seminar presentations |
| 14 | Seminar presentations |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **X** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **X** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **X** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **X** |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271216019 | **COURSE NAME** | Discussions On Food&Beverage Industry |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE ( X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | | 30 | |
| Project | | | | |  | | | | 30 | |
| Report | | | | |  | | | |  | |
| Other (writing an article) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | |  | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | To understand the Food&Beverage Industry concepts and discussion of the future. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The main objective of this course, to realize basic consept of tourism industry. To understand role of tourism for sustainable developing and effect of tourism for wealth of country. Also in this course, to discuss future of tourism, marketing strategies, effect of tourism, tourist behaviours, national and international factors infuluence on tourism industry. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | To have knowledge about Food&Beverage Industry and developing direction. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Nazmi Kozak, Meryem Akoğlan Kozak ve Metin Kozak, Genel Turizm Bilgisi, Ankara 2014. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | The Definition of Tourism |
| 2 | Developments and Changes in Turkish Food&Beverage Industry |
| 3 | Developments and Changes in World Food&Beverage Industry |
| 4 | Food&Beverage Education in Turkey |
| 5 | Economic, Political and Environmental Crisis in the Positive Effects of Tourism |
| 6 | Economic, Political and Environmental Crisis in the Negative Effects of Tourism |
| 7 | Student Presantations – 1 |
| 8 | Student Presantations – 2 |
| 9 | Student Presantations – 3 |
| 10 | Student Presantations – 4 |
| 11 | Student Presantations – 5 |
| 12 | Student Presantations – 6 |
| 13 | Student Presantations – 7 |
| 14 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271216020 | **COURSE NAME** | Gastronomy and Media |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VI | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE (X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Examining the bases of media and electronic communication in tourism | | | | | | | |
| **COURSE OBJECTIVES** | | | | Examination of current articles investigating media and tourism relation in literature  A certain level of understanding of the use and perception of the media in the tourism sector | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Know the media and new media concept  Comment on the development process of the media and what features it has.  Know the current e-tourism applications, technologies and successful implementations  Recognize the importance of media in tourism  Has an idea about the trends of new consumers and media use. | | | | | | | |
| **TEXTBOOK(S)** | | | | Sigala & Gretzel (2017) New Directions in Tourism Analysis-Advances İn Social Media for Travel, Tourism and Hospitality-New Perspectives, Practices and Cases. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Marchiori, E. & Cantoni, L. (2012). The Online Reputation Construct: Does it Matter for the Tourism Domain? A Literature Review on Destinations’ Online Reputation, Journal of information technology & tourism, 13/3, pp. 139-159. Kim & Fesenmaier (2017). Sharing Tourism Experiences: The Posttrip Experience, Journal of Travel Research 2017, Vol. 56(1) 28–40 Williams vd. (2017). Destination eWOM: A macro and meso network approach? Annals of Tourism Research, 64, pp. 87-101. When Tourists Become Data: Consumption, Surveillance, and Commerce. Current Issues in Tourism, 11(1), 1-23 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Media and New Media Concepts |
| 2 | New Media Concept as an element of Marketing Communication |
| 3 | Transformation of Web: From Traditional Media to New Media |
| 4 | New Media and Features |
| 5 | Role of New Media in Tourism Activities |
| 6 | New Media Tools and the Benefits of Using These Tools in the Tourism Sector |
| 7 | Examples of Successful Shares of New Media from Tourism Companies |
| 9 | Network and Relationship Management in Marketing Communication in Tourism |
| 10 | Brand Identity and Strategies in the New Media |
| 11 | Digital Content Management: Case Shares |
| 12 | Understanding Digital Consumers in Tourism |
| 13 | New Media Creating New Consumers? |
| 14 | New Media and Experience Sharing |
| 15 | New Media Usage and Future Trends |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271216021 | **COURSE NAME** | New Trends in Food and Beverage Businesses |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE ( X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | New trends in food and beverage businesses | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Determining the innovations in F&B businesses in line with developments | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Students will realise developments in gastronomy area.  Students gain information about new trends in gastronomy Students gain information about new products in food and beverage industry. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | National and International Scientific Studies  Face to face  Yiyecek İçecek Endüstrisinde Trendler I ve II | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Households in the Systems Approach to Food and Beverage Sector |
| 2 | Eating Environments and Effects |
| 3 | Franchising in Food and Beverage Businesses |
| 4 | Ecological Food and Usage in Food and Beverage |
| 5 | Themed Restaurants and Bars |
| 6 | Urban Kitchens |
| 7 | Fast Food Flow & The Slow Food Movement |
| 8 | Gastronomy Tourism |
| 9 | Molecular Gastronomy |
| 10 | Current Approaches to Food Safety |
| 11 | The World's Best Restaurants |
| 12 | Food Styling |
| 13 | Edible Flowers |
| 14 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271216022 | **COURSE NAME** | Employee Relationship Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VI | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE (X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | | Homework | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Understanding the concepts and management models related to employee relations in tourism | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to examine the psycho-social behaviors of employees who constitute the labor factor in the creation of food and beverage products, and to understand to what extent these behaviors affect the performance of the organization and the quality of the product produced. To determine to what extent which management models affect employee satisfaction. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students know the basic concepts and theories regarding employee relations in the food and beverage industry. | | | | | | | |
| **TEXTBOOK(S)** | | | | Turizm İşletmelerinde Çalışan İlişkileri Yönetimi - Doç. Dr. Şule Aydın Tükeltürk, Yrd. Doç. Dr. Nilüfer Şahin, Yrd. Doç. Dr. Berrin Güzel – Detay Yayıncılık | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Employee Relations Management Concept and Its Importance |
| 2 | Organizational Citizenship in Food and Beverage Businesses |
| 3 | Organizational Justice in Food and Beverage Businesses |
| 4 | Psychological Empowerment in Food and Beverage Businesses |
| 5 | Mobbing in Food and Beverage Businesses |
| 6 | Burnout Syndrome in Food and Beverage Businesses |
| 7 | Midterm Exam |
| 8 | Organizational Alienation in Food and Beverage Businesses |
| 9 | Work-Family Life Conflict in Food and Beverage Businesses |
| 10 | Nepotism in Food and Beverage Businesses |
| 11 | Presenteeism in Food and Beverage Businesses |
| 12 | Emotion Management in Food and Beverage Businesses |
| 13 | Talent Management in Food and Beverage Businesses |
| 14 | Impression Management in Food and Beverage Businesses |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. | **X** |  |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** |  | **COURSE NAME** | Strategic Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VI | 2 | | 0 | | 0 | 2 | | 3 | CORE ( ) ELECTIVE (X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | |  | | |  | | x | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Stratejik yönetim ile ilgili terim ve kavramlar, genel çevre analizi, sektörel çevre analizi. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The main aim of the course is to provide students to learn the general framework of how strategies can be developed and implemented at company and business level. In this framework, managers will be provided with an understanding of how they can manage uncertainty conditions, how they develop strategies, and how they can make decisions that shape the future. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | It is thought that this course, which will increase the management skills and learn the competitive strategies that will ensure the longevity of the companies, will contribute to the strategic thinking visions of individuals. | | | | | | | |
| **COURSE OUTCOMES** | | | | Basic economic concepts and principles related to the evaluation of business strategies  To be able to analyze the nature and development of different markets  The nature of strategic choices and the importance of information and risk in decision making  What are the strategic analysis tools and the role of each analysis tool in strategy development  What are the strategies at the enterprise and company level and how they are determined  How to implement a chosen alternative strategy  It is aimed to have knowledge about and evaluate them. | | | | | | | |
| **TEXTBOOK(S)** | | | | Eren, E. ve Özdemirci, A. (2018) Stratejik Yönetim ve İşletme Politikası, Beta Yayıncılık | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Ulgen H. ve Mirze K. (2007), İşletmelerde Stratejik Yönetim, İstanbul: Beta Yayıncılık.  Porter M. (2003). Rekabet Stratejisi, Sistem Yayıncılık. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Terms and concepts related to strategic management |
| 2 | Strategic management process |
| 3 | Mission, Vision, Business Philosophy, Principles, Business Image |
| 4 | The Concept of Governance and Boards of Directors |
| 5 | Basic Objectives and Agency Theory |
| 6 | Corporate Social Responsibility and Business Ethics |
| 7 | Business Environment and Sectoral Environmental Analysis |
| 8 | Business analysis |
| 9 | Measurement of the environment elements and determination matrices |
| 10 | Strategic direction determination |
| 11 | Basic strategies and subgroups |
| 12 | Competition strategies |
| 13 | Diversification strategies |
| 14 | Strategic management process and its elements |
| 15,16 | Final Exam |

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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. | **X** |  |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271216024 | **COURSE NAME** | Consumer Behaviour |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VI | 2 | | 0 | | | 0 | 2 | | | 3 | CORE () ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **COURSE CONTENT** | | | | Consumer behaviour concept, ıt’s specifications and marketing importance,  effective factors on consumer behaviour, decision process of consumer purchasing behavior | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Clarify consuming concept by studying the factors effecting the consumers behavior | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Understanding the importance of consumers behaviour in accordance with marketing  Learning the models and concepts explaining the consumer behaviour  Recognizing the elements effecting the consumer behaviour  Have knowledge of the process of consumers’ purchasing decision process | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Odabaşı, Y., Barış, G. (2003). Tüketici Davranışı. İstanbul: Mediacat | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | İslamoğlu A.H., Altunışık R., (2010), Tüketici Davranışları, İstanbul, Beta Yayınları | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to Consumer Behaviour |
| 2 | Consumer Behaviour Concept and Marketing |
| 3 | Consumer Behaviour Models |
| 4 | Needs and Consuming |
| 5 | Motivations and Perception |
| 6 | Learning |
| 7 | Attitudes |
| 8 | Personality |
| 9 | Lifestyle |
| 10 | Culture |
| 11 | Group influences on Consumer Behaviour |
| 12 | Situational Factors |
| 13 | Consumers’ Purchasing Decision Process |
| 14 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271216025 | **COURSE NAME** | Intercultural Communication |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VI | 2 | | 0 | | 0 | 2 | | 3 | CORE () ELECTIVE (X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | | - | | | | | | | |
| **COURSE CONTENT** | | | | To give general information about intercultural communication, to provide intercultural sensitivity. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to give students information about intercultural communication theories. With this course, it is aimed to provide students with a sensitivity to cultural differences and an intercultural perspective that they will consider in their daily lives. In addition, it is to learn how to analyze intercultural communication situations. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | - | | | | | | | |
| **COURSE OUTCOMES** | | | | * Master the basic concepts and theoretical framework of the intercultural communication workspace, meet basic sources and case studies. * To have an approach and theoretical knowledge on the analysis of intercultural communication situations in popular culture. * To know contemporary problems related to communication and develop solutions for them. | | | | | | | |
| **TEXTBOOK(S)** | | | | Bulut, S. (2020). Kültürlerarası İletişim. Erzurum: Atatürk Üniversitesi Açıköğretim Fakültesi Yayınları. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | It is shared the articles, slides and videos via DYS. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | - | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to intercultural communication |
| 2 | Social life culture and communication |
| 3 | Social life culture and communication |
| 4 | Theories of intercultural communication |
| 5 | Theories of intercultural communication |
| 6 | Intercultural diversity and communication |
| 7 | Intercultural diversity and communication |
| 8 | Diversity in verbal communication |
| 9 | Diversity in verbal communication |
| 10 | Nonverbal communication modality |
| 11 | Nonverbal communication modality |
| 12 | Intercultural Communication Competence |
| 13 | Application areas of intercultural communication |
| 14 | Application areas of intercultural communication |
| 15,16 | Final Exam |

|  |  |  |  |  |
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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **x** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**: Never **2**: Few **3**: Many | | | | |

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| **7** **TH SEMESTER (GÜZ)** | | | | | | |
| [271217012](#VII) | Foreign Language VII | Z | 4 | 0 | 4 | 5 |
| [271217013](#GARDE) | Cuisine-of-Garde-Manger | Z | 2 | 2 | 3 | 7 |
| [271217014](#FORMULATION) | Food Formulation and Sensory Analysis | Z | 2 | 0 | 2 | 4 |
| [271217015](#MENU) | Menu Management | Z | 2 | 0 | 2 | 6 |
| **ELECTIVE III (4 COURSES MUST BE SELECTED)** | | | | | | |
| [271217016](#BREADS) | Breads-And-Cooking-Technics | S | 2 | 0 | 2 | 4 |
| [271217017](#STYLING) | Food Styling and Food Photography | S | 2 | 0 | 2 | 4 |
| [271217018](#Protocol) | Protocol and Etiquette | S | 2 | 0 | 2 | 4 |
| [271217019](#Writing) | Gastronomy-Writing | S | 2 | 0 | 2 | 4 |
| [271217020](#GCulture) | Gastronomy and Culture | S | 2 | 0 | 2 | 4 |
| [271217021](#Spices) | Spices And Coffee Culture | S | 2 | 0 | 2 | 4 |
| [271217022](#Science) | Gastronomy Science | S | 2 | 0 | 2 | 4 |
| [271217023](#VocationalI) | Vocational English I | S | 2 | 0 | 2 | 4 |
| [271217024](#VOCPRAC) | Vocational Practices I | S | 0 | 4 | 2 | 4 |
| [271217025](#RUSSIAN) | Russian I | S | 2 | 0 | 2 | 4 |
| [271217026](#GermanI) | German I | S | 2 | 0 | 2 | 4 |
| [271217027](#FRENCHI) | French I | S | 2 | 0 | 2 | 4 |
| 271217030 | Tourism and Environment | S | 2 | 0 | 2 | 4 |
| [271217031](#QUALITY) | Quality Management | S | 2 | 0 | 2 | 4 |
| [271217032](#DIGITAL) | Digital Marketing | S | 2 | 0 | 2 | 4 |
| **TOTAL** | | | **18** | **2** | **19** | **38** |

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| **8TH SEMESTER (BAHAR)** | | | | | | | | | | | | |
| [271218011](#VIII) | Foreign Language VIII | Z | 4 | 0 | | | 4 | | | 5 | | |
| [271218012](#METHODO) | Research Methodology | Z | 3 | 0 | | | 3 | | | 3 | | |
| [271218013](#DESSERT) | Dessert and Cakes Application | Z | 2 | | 2 | | | 3 | | | 7 | |
| [271218014](#FINAL) | Final Project (A, B, C..) | Z | 2 | | 0 | | | 2 | | | 3 | |
| **ELECTIVE IV (4 COURSES MUST BE SELECTED)** | | | | | | | | | | | | |
| 271218015 | Culture of Turkish Cuisine | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218016](#CHEESE) | Cheese Varieties in International Cuisine | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218017](#TECHNO) | Food Technologies | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218018](#LAW) | Food Laws | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218019](#BANQUET) | Management of Banquet Organization | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218020](#PASTAS) | Pastas | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218021](#ccounting) | General Accounting | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218022](#PROENGII) | Professional Foreign Language II | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218023](#VocationalI) | Vocational Practices II | S | 0 | | 4 | | | 2 | | | 4 | |
| [271218024](#ETHIC) | Professional Ethics | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218025](#RUSSIANII) | Russian II | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218026](#GERMANII) | German II | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218027](#FRENCHII) | French II | S | 2 | | 0 | | | 2 | | | 4 | |
| 2[71218029](#CAREEER) | Career Management | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218030](#BRAND) | Brand Management | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218031](#health) | Health Tourism | S | 2 | | 0 | | | 2 | | | 4 | |
| [271218032](#SOCIALRES) | Social Responsibility Practices | S | 2 | | 0 | | | 2 | | | 4 | |
| **TOTAL** | | | | | | **2** | | | **20** | | | **34** |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **TERM** | Fall |

|  |  |  |  |
| --- | --- | --- | --- |
| **COURSE CODE** | 271217012 | **COURSE NAME** | Foreign Language VII (ENG) |

|  |  |  |  |  |  |  |  |  |  |  |  |
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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 4 | | 0 | | 0 | 4 | | 5 | CORE (X) ELECTIVE ( ) | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Telling stories in the past time adverbials, narrative tenses, agreeing, disagreeing, giving and asking for opinion, discussing social behaviour, talking about how likely thinks are to happen expression of probability | | | | | | | |
| **COURSE OBJECTIVES** | | | | It aims to bring students from upper-intermediate level to advanced level. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | ● Ensuring that students have advanced English level vocabulary and grammar  ● Gaining students' advanced level of reading, writing, listening and speaking skills | | | | | | | |
| **TEXTBOOK(S)** | | | | Crace, Aramanta, and Wileman Robin (2004). Language to go, Upper Intermediate, Longman Publishing, U.K. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Telling stories in the past time adverbials, narrative tenses |
| 2 | Discussing advantages and disadvantages, phrases of addition, result and constrast |
| 3 | Making small talk at at party, Question tags |
| 4 | Taking about a relationship, phrasal verbs |
| 5 | Discussing ways of bringing up children, obligation verbs |
| 6 | Agreeing, disagreeing, giving and asking for opinion |
| 7 | Making plans, tenses for describing future plans |
| 8 | Making plans, tenses for describing future plans |
| 9 | Writing a cv expressions for describing yourself, your skills and experiences |
| 10 | Having a job interview, present perfect simple continious |
| 11 | Discussing how to make a dish, countable, uncountable nouns and quantifiers |
| 12 | Talking about consequencesi the –ing form/infinitive |
| 13 | Discussing social behaviour |
| 14 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| --- | --- |
| **TERM** | Fall |

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| **COURSE CODE** | 271217013 | **COURSE NAME** | Cuisine of Garde Manger |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 2 |  | 3 | | 7 | CORE ( x) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | 1 | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Roles and rules of cold kitchen in the general production mission of kitchen. Cold kitchen products and production methods | | | | | | | |
| **COURSE OBJECTIVES** | | | | Acquisition of knowledge and skills related to the preparation of cold and intermediate hot products | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | The cold kitchen is one of the basic parts classified within general kitchen production. | | | | | | | |
| **COURSE OUTCOMES** | | | | A student who completes the course becomes knowledgeable about the preparation and presentation of cold kitchen products | | | | | | | |
| **TEXTBOOK(S)** | | | | **CIA-GM**. (2012). Garde Manger: The art and craft of the cold kitchen (4. baskı b.). New Jersey: Wiley | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | **Peterson, J.** (2007). *Cooking (600 recipes, 1500 photographs, one kitchen education).* New York: Ten Speed Press.  **ATK, A. T.** (2013). *The America's Test Kitchen Cooking School Cookbook- Everything You Need to Know to Became a Great Chef.* America's Test Kitchen.  **Carduff, E., Kowit, A., Colins, L., Mayer, S., & Greenhaus, R.** (2018). *The new essentials cookbook : a modern guide to better cooking / America’s Test Kitchen.* Boston: America’s Test Kitchen.  **McGee, H.** (2010). *Keys to Good Cooking.* Canada: Doubleday Canada. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Kitchen Equipment | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | The concept and features of cold kitchen, and place in the general production of kitchen. |
| 2 | Cold kitchen products and classifications. |
| 3 | Announcement of the weekly plan to be followed in practice lessons during the period. Introduction of the products. |
| 4 | Formation of teams that will work together in practice lessons. Discussions about the management and responsibilities of the practice lesson. |
| 5 | Application |
| 6 | Application |
| 7 | Application |
| 8 | Mid evaluation and discussions about course and persuasion |
| 9 | Application |
| 10 | Application |
| 11 | Application |
| 12 | Application |
| 13 | Application |
| 14 | Application |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **X** |  |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **X** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **X** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **X** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **X** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **X** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **X** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271217014 | **COURSE NAME** | Food Formulation and Sensory Analysis |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 0 | | | 0 | 2 | | | 4 | CORE ( X) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Sensory properties of foods and how they are perceived, introduction of sensory testing methods of foods (descriptive, discriminative, preference tests), factors affecting sensory measurements. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Understanding sensory quality and evaluation methods | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Knowing food quality characteristics  Being able to perform sensory analysis | | | | | | | | | | |
| **COURSE OUTCOMES** | | | |  | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Prof. Dr. Tomris Altuğ ONOĞUR, Prof. Dr. Yeşim elmacı. Gıdalarda Duyusal Değerlendirme | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Food Quality and Sensory Quality Characteristics |
| 2 | Food Quality Characteristics |
| 3 | Definition, History of Sensory Evaluation, Purposes of Use in the Food Industry |
| 4 | Using Human Senses as Instruments in Sensory Evaluation |
| 5 | Sensory Perception Chain, Sensory Evaluation Laboratory, Product and Panel Controls |
| 6 | Quality Characteristics of Spices - Applied |
| 7 | Panelist Selection and Panel Size in Sensory Evaluation |
| 8 | In-Term Evaluation |
| 9 | Difference Tests |
| 10 | Scales Used in Sensory Evaluation |
| 11 | Flavor Profile Analysis |
| 12 | Tissue Profile Analysis |
| 13 | Modified Tissue Profile Analysis |
| 14 | Using Sensory Tests in Consumer Preference Studies |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| 16 | To knows and applies national and international laws, occupational standards and principles of worker health and safety. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271217015 | **COURSE NAME** | Menu Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 6 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Menu concept and classification, menu planning and development, menu cost control, menu pricing, menu analysis, menu design and menu marketing | | | | | | | |
| **COURSE OBJECTIVES** | | | | It is aimed to understand and manage menu concepts and types, menu planning and development, menu cost control, menu pricing, menu analysis, menu design and menu marketing processes. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students taking the course get to know menu types in detail and obtain and apply information about menu planning and development, menu cost control, menu pricing, menu analysis, menu design and menu marketing processes. | | | | | | | |
| **TEXTBOOK(S)** | | | | Menu Management- S. Pınar Temizkan, Duran Cankül | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Menu concept and classification |
| 2 | Menu planning and development |
| 3 | Menu planning and development |
| 4 | Menu analysis |
| 5 | Menu analysis |
| 6 | Cost control on the menu |
| 7 | In-Term Evaluation |
| 8 | Cost control on the menu |
| 9 | Menu pricing |
| 10 | Menu pricing |
| 11 | Menu design |
| 12 | Menu design |
| 13 | Marketing on the menu |
| 14 | Marketing on the menu |
| 15/16 | Final exam |

|  |  |  |  |  |
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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. | **X** |  |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Fall |

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| **COURSE CODE** | 271217016 | **COURSE NAME** | Breads And Cooking Technics |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDIT S** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 0 |  | 2 | | 4 | CORE ( ) ELECTIVE (x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human,  Communication, and Management Skills | | | Transferable Skills | | |
| X | |  | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | | 1 | | | 40 | |
| Project | | |  | | |  | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Preparing and cooking different kinds of breads | | | | | | | |
| **COURSE OBJECTIVES** | | | | Different breads cook meal preparation and cooking techniques as  appropriate. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Bread is an important part of kitchen production. | | | | | | | |
| **COURSE OUTCOMES** | | | | 1To obtain general information about the history of bread ; 2Choose the materials used in making bread;  3Bread to be dominated by the issues to be considered when; 4Able to distinguish the type of bread;  5White bread can; 6Brown bread can; 7Make sour dough bread;  8New recipes and create menus with different types of bread | | | | | | | |
| **TEXTBOOK(S)** | | | | Yenilmez, Yeşim. Ekmek Nasıl Yapılır? Gaziosmanpaşa Kitabevi. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Laboratuar conditions | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Entry |
| 2 | History of Bread |
| 3 | The materials used in making bread |
| 4 | Definitions |
| 5 | Measuring cups |
| 6 | Programming options |
| 7 | White bread-1 |
| 8 | White bread-2 |
| 9 | White bread-3 |
| 10 | Brown bread |
| 11 | Sour dough bread |
| 12 | Oven bread |
| 13 | Other breads |
| 14 | Discussion |
| 15,16 | Final Exam |

|  |  |  |  |  |
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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **x** |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **x** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **x** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **x** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **x** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **x** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **x** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **x** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **x** |
| 10 | Have knowledge about national and international cuisines and apply them. | **x** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **x** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **x** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **x** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **x** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **x** |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271217017 | **COURSE NAME** | Food Styling and Photography |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Basic photography training, food stylist, prop stylist and food photography | | | | | | | |
| **COURSE OBJECTIVES** | | | | Gaining knowledge and skills regarding food styling and photography | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students know and apply basic photography techniques.  Evaluates and applies information about food photography, food styling and prop styling. | | | | | | | |
| **TEXTBOOK(S)** | | | | Yemek Stilistliği ve Fotoğrafçılık- Ümit SORMAZ ve Adile SARITAŞ | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Props for use in photography | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Basic photography, history of photography, snapshot |
| 2 | Basic photography, aperture, ISO |
| 3 | Basic photography, rhythm, color, symmetry, composition |
| 4 | Texture, perspective, focus, gaze and head space, direction of movement |
| 5 | Composition, rule of 1/3, background, vital elements, critical moment |
| 6 | Introduction to food photography, food styling, prop styling, styles, |
| 7 | Midterm Exam |
| 8 | Photo reviews |
| 9 | Types of food photography, composition in food photography |
| 10 | Basic composition rules, Fibonacci sequence |
| 11 | Balance and negative space, color |
| 12 | Use of Backdrops and Props in Food Photography |
| 13 | Using Light in Food Photography |
| 14 | Shooting Angles Used in Food Photography |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **Term** | Fall |

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| **COURSE CODE** | 271217018 | **COURSE NAME** | Protocol and Etiquette |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Introduction to Social Conduct Protocol, Protocol Type, Protocol Hierarchies, Executive Protocol, Flag Protocol, Vehicle Protocol. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to teach students protocol and etiquette and behavioral patterns in social and business life. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | The student who successfully completes the course; Knows the concept of protocol; Gains knowledge about protocol in social and business life.; Have knowledge about how the Parent-Superior Relationship is implemented; Learns the importance of protocol in official relations; Gets information about business meetings and negotiations; Learns the service rules. | | | | | | | |
| **TEXTBOOK(S)** | | | | Aytürk, N. Protokol Yönetimi. Nobel Yayınları, Ankara, 2011. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Mısırlı, İ. Protokol Bilgisi. Detay Yayınları | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Description and History of the Protocol |
| 2 | Concept of Management and Protocol Management |
| 3 | Manners and Courtesy |
| 4 | Protocol Rules in Public Space |
| 5 | Priority-Next in Sorting |
| 6 | Seating Arrangements in Official Ceremonies |
| 7 | Appointment and Commencement Ceremonies |
| 8 | Flag Ceremonies |
| 9 | Business Meetings and Interviews |
| 10 | Vehicle Protocol - Protocol and Banquet Meals |
| 11 | Service Rules and Guest Hospitality |
| 12 | Getting protocol order in the restaurant |
| 13 | Service, Food and Beverage and Etiquette, Table Seating Rules |
| 14 | Protocol Examples and Applications in Business and Social Life |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **X** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

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| **TERM** | Fall |

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| **COURSE CODE** | 271217019 | **COURSE NAME** | Gastronomy Writing |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 0 | 0 | 2 | | 4 | CORE ( ) ELECTIVE ( X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
| X | |  | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | 1 | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Constructing and conveying the narrative area that selected together with the students. | | | | | | | |
| **COURSE OBJECTIVES** | | | |  | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Experiences transference a narrative (dijital, verbal, performance, etc.) by constructing. | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Nigel Warburton, (2007). Deneme Yazmanın Temel Kuralları. Alfa/Felsefe  Tompkins, G.E. (2008). Teaching Writing  Gülsoy, M. (2011). Büyübozumu- Yaratıcı Yazarlık. İstanbul: Can Yayınları. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Principles of writing |
| 2 | Impression and types |
| 3 | What do we want to write? Discussion |
| 4 | What do we want to write? Discussion |
| 5 | Deciding the impression type, and planning process and organization. |
| 6 | Discussion about fiction process of impression. |
| 7 | Discussion about fiction process of impression. |
| 8 | Evaluation and discussions about the functioning and efficiency of the course |
| 9 | Discussion about fiction process of impression. |
| 10 | Discussion about fiction process of impression. |
| 11 | Discussion about fiction process of impression. |
| 12 | Discussion about fiction process of impression |
| 13 | Presentation |
| 14 | Presentation |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **x** |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **x** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **x** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. | **x** |  |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. | **x** |  |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **x** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **x** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. | **x** |  |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **x** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **x** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **x** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **x** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **x** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  | **x** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

** Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271217020 | **COURSE NAME** | Gastronomy and Culture |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE (x) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Food and culture relations | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Get information about World cultures and gastronomic specialities | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Get that gastronomy can’t be tougth out of cultures | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Understands the relationship between gastronomy and the culture.  Uses gastronomic choises and habbits in order to establish product developing process. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Boyut Yayın Grubu. (2007). Dünya Yemekleri Serisi. İstanbul: Boyut Yayıncılık. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Gürbüz, B. (2007). Dünya Mutfağı. Ankara: Detay Yayıncılık. | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Food&Beverage Culture |
| 2 | Ancient Times’ nutrition behaviors |
| 3 | Ancient times’ tools |
| 4 | Nutrition Behaviours |
| 5 | Nutritions importance |
| 6 | Modern Cuisines |
| 7 | Nutiriton culture in Modert Communities |
| 8 | Nutrition Trends |
| 9 | Gostro cultures of Mediterrenean, Asia and Europe |
| 10 | Ottoman Casttle cuisine |
| 11 | History and development of F&B companies |
| 12 | Culturel Diffrences and Gastronomy |
| 13 | Culturel Diffrences and Gastronomy |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | To knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements. |  |  | **X** |
| 2 | To has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts. |  |  | **X** |
| 3 | To has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language. |  |  | **X** |
| 4 | To has ability of effective communication as written, verbal, nonverbal and has presentation skills. |  |  | **X** |
| 5 | To defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy. |  |  | **X** |
| 6 | To knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills. |  |  | **X** |
| 7 | He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors. |  |  | **X** |
| 8 | To uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts. |  |  | **X** |
| 9 | To knows general information about the basic concepts, theories, principles and fact in field of Business and Economy. |  |  | **X** |
| 10 | To comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. |  |  | **X** |
| 11 | To plans and performs organizations of hospitality industry. |  |  | **X** |
| 12 | To knows and performs national and international food safety and hygiene standards. |  |  | **X** |
| 13 | To knows and implements about national and international cuisine. |  |  | **X** |
| 14 | To knows and implements food and beverage cost analysis, control, menu planning and pricing. |  |  | **X** |
| 15 | To knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase. |  | **X** |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** | 271217021 | **COURSE NAME** | Spices And Coffee Culture |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VII | 2 | | 0 | | | 0 | 2 | | | 4 | CORE ( ) ELECTIVE ( x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
| X | |  | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Definition and Geographical Distribution of Edible Endemic Plants, Nutritional Values of Edible Endemic Plants, Use of Edible Endemic Plants in Kitchens (From Aromatic and Delicious) | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | Examination of edible endemic plants and coffee culture | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Spice is the invisible heroes of meal. Coffee has the most common usage and culture | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Knows spice and the coffee | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Ertan Tuzlacı, Türkiye'nin Yabani Besin Bitkileri ve Ot Yemekleri  Cenk R. Girginol, Kahve- Topraktan Fincana | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Definition and Geographical Distribution of Edible Endemic Plants |
| 2 | Separation of Edible Endemic Plants for Usage (Body, Root and Leaf) |
| 3 | Use of Edible Endemic Plants in Salads |
| 4 | Use of Edible Endemic Plants for Dessert |
| 5 | Use of Edible Endemic Plants in Drinks |
| 6 | Decorating and Adornment of Edible Endemic Plants |
| 7 | The discovery of the coffee |
| 8 | Coffee growth |
| 9 | Coffee kinds |
| 10 | Coffee use and cultural influence in Africa and Asia |
| 11 | Coffee use and cultural influence in Europe |
| 12 | Coffee-grown areas and coffee-growing regions |
| 13 | Tools used in coffee culture |
| 14 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271217022 | **COURSE NAME** | Gastronomy Science |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( X) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The course starts with introducing students to some basic concepts such as food, cooking, cuisine, and cooking; It reveals the cultural meanings of food and its relationships with other branches of science. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of the course is to equip students with the knowledge to interpret food and beverage culture with its scientific and artistic dimensions from a historical perspective. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Defines and explains concepts related to gastronomy.  Explains the connection between gastronomy and the tourism industry.  Can explain and give examples of the social, cultural and environmental importance of food. | | | | | | | |
| **TEXTBOOK(S)** | | | | Tüm Yönleriyle GASTRONOMİ BİLİMİ-  Editor : Prof. Dr. Mehmet Sarıışık | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction and Information about the Course |
| 2 | Gastronomy from Past to Present |
| 3 | Molecular Gastronomy |
| 4 | World Cuisines from Past to Present |
| 5 | Gastronomy and New Nutrition Trends |
| 6 | Gastronomy and Healthy Nutrition |
| 7 | Food Technologies and Gastronomy |
| 8 | Gastronomy Education and Career in Gastronomy |
| 9 | Gastronomy as a Marketing Tool |
| 10 | Gastronomy Tourism |
| 11 | Gastronomy and Menu Planning |
| 12 | Kitchen Planning |
| 13 | Food Studies and Gastronomy Science |
| 14 | Food Poisoning |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. | **X** |  |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **X** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **X** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** |  | **COURSE NAME** | Vocational English I |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE (X) | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Introduction to Business English, Business English grammar,  Writing letters, e-mail and reports, | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach the students English that’s focused on business world. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students gain;   * the vocabulary of hospitality and travel sector, * writing, listening, speaking and communicating abilities of the hospitality and travel sector terms. | | | | | | | |
| **TEXTBOOK(S)** | | | | Iwonna Dubicka and Margaret O'Keeffe. (2003). English for international tourism pre-intemediate. Pearson Education Limited (Longman) | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to Business English |
| 2 | Hotel, jobs, daily duties, car hire |
| 3 | Types of Food, Describing food, complaining about food |
| 4 | Giving directions |
| 5 | Hotel facilities, Describing Hotels, Cruises, health and safety |
| 6 | Air travel, check in/out |
| 7 | Hotel facilities, conference equipment |
| 8 | Hotel facilities, conference equipment |
| 9 | Geographical features, Excursions |
| 10 | Ski equipment, ski resort jobs, entertainment |
| 11 | Eco tourism, medical equipment |
| 12 | Currencies, checking out/in |
| 13 | The weather forecast |
| 14 | Final Exam |

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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | To knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements. |  |  | **X** |
| 2 | To has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts. |  |  | **X** |
| 3 | To has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language. | **X** |  |  |
| 4 | To has ability of effective communication as written, verbal, nonverbal and has presentation skills. |  |  | **X** |
| 5 | To defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy. |  |  | **X** |
| 6 | To knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills. |  |  | **X** |
| 7 | He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors. |  |  | **X** |
| 8 | To uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts. |  |  | **X** |
| 9 | To knows general information about the basic concepts, theories, principles and fact in field of Business and Economy. |  |  | **X** |
| 10 | To comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. |  |  | **X** |
| 11 | To plans and performs organizations of hospitality industry. |  |  | **X** |
| 12 | To knows and performs national and international food safety and hygiene standards. |  |  | **X** |
| 13 | To knows and implements about national and international cuisine. |  |  | **X** |
| 14 | To knows and implements food and beverage cost analysis, control, menu planning and pricing. |  |  | **X** |
| 15 | To knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Güz |

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| **COURSE CODE** | 271217024 | **COURSE NAME** | Professional Practice I |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 0 | | 4 | | 0 | 2 | | 4 | CORE () ELECTIVE (X ) | | Türkçe |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | |  | |  |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | | 1 | | 40 |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | | To complete the course process. | | | | | | | |
| **COURSE CONTENT** | | | | The on-the-job training in tourism sector. | | | | | | | |
| **COURSE OBJECTIVES** | | | | In this course, students are aimed to reinforce the theoretical knowledge they have acquired. In addition, students recognize tourism sector. After they completed the on-job-traninig, they are employed in the same tourism business. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | The practical experience will be gained by putting theoretical knowledge into practice. | | | | | | | |
| **COURSE OUTCOMES** | | | | * To recognize tourism sector * To gain theoretical knowledge into practice * To learn organization activities * It is an opportunity to be employed in the same business after the on-job-training is completed * To provide the opportunity to follow the developments in the Sector * To gain business discipline | | | | | | | |
| **TEXTBOOK(S)** | | | | - | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | - | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Sectoral applications |
| 2 | Sectoral applications |
| 3 | Sectoral applications |
| 4 | Sectoral applications |
| 5 | Sectoral applications |
| 6 | Sectoral applications |
| 7 | Sectoral applications |
| 8 | Sectoral applications |
| 9 | Sectoral applications |
| 10 | Sectoral applications |
| 11 | Sectoral applications |
| 12 | Sectoral applications |
| 13 | Sectoral applications |
| 14 | Sectoral applications |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Fall |

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| **COURSE CODE** |  | **COURSE NAME** | Russian I |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 2 | | 0 | | 0 | 2 | 4 | | CORE ( ) ELECTIVE (X) | | Russian |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | |  | | |  | | x | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The contents of this course are: to study Alphabet; to inoculate habits of reading and writing, to give knowledge about short sentences and interrogative sentences. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aims of this course are: Studies of Russian alphabet and rules of pronunciations. The acquaintance with Russian sentence’s structure. Skilling to structure simple and interrogative sentences. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | The outcomes of this course are:  to study Alphabet;  to study rules of pronunciations;  to make acquainted with Russian sentence’s structure;  to structure short sentences;  to have knowledge about interrogative sentences. | | | | | | | |
| **TEXTBOOK(S)** | | | | Start 1-2, Moskow, 1988; | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Köksal Nargiza. Russian: step by step. İstanbul, Multilinqual, 2000; Olesinova. Studies Writing. Kitabı. Moskow, 1983; | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Introduction to the lesson, giving instructions about the goals and objectives of the lesson. Introduntion to Russian. |
| 2 | Learning the reading rules of the letters ''A-O'' and right prononciations of them in the words.Making and reading syllables by using the letters ''М,П,Т,Д,Н,К'' with ''A-O''. |
| 3 | Making and reading syllables by using the letters ''М,П,Т,Д,Н,К'' with ''A-O''.Making and reading syllables by using the letters ''Т-Д'' and make right prononciations in the words. |
| 4 | Making syllables and reading by ''K''. Learning reading rules of the letters ''Г-К'' and make right prononciations in the words. |
| 5 | Learning the reading rules of the letters ''Б-П,Д-Т'' and make right prononciations in the words. Making syllables using these letters and make right prononciations. Acquainting with phonetical analyses. |
| 6 | Learning the reading rules of the letters ''В-Ф,З-С'' and make right prononciations in the words.Making syllables using these letters and make right prononciations. Revision of the previous lessons. |
| 7 | Mid-term Exam |
| 8 | Learning the reading rules of the letters ''ЖИ-ШИ''. Reading the words with the letters, lerned before, and make right prononciations. Making phonetical analyse. |
| 9 | Learning the reading rules of the letter '' E'' and make right prononciations. Making phonetical analyse. |
| 10 | Learning the reading rules of the syllables ''ЧА-ЩА, ЧУ-ЩУ''. Reading the words with the letters, lerned before, and make right prononciations. Short sentences with “THİS”, “THAT”. |
| 11 | Learning the reading rules of the letter ''Ц''. Reading the words with the letters, lerned before, and make right prononciations. |
| 12 | Learning the reading rules of the letters ''Ё,Ю,Й''.Reading the words with the letters, lerned before, and make right prononciations. İnterrogative sentences: “WHAT İS…” , “WHO İS…”. |
| 13 | Learning the reading rules of the letter ''Я''. Reading the words with the letters, lerned before, and make right prononciations. Making phonetical analyse. |
| 14 | Learning the reading rules of the letter ''Я''. Reading the words with the letters, lerned before, and make right prononciations. Making phonetical analyse. |
| 15,16 | Final. |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **TERM** | Fall |

|  |  |  |  |
| --- | --- | --- | --- |
| **COURSE CODE** | 271217026 | **COURSE NAME** | German I |

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE (X) | | German |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Alphabet in German and pronunciation stress, Numbers, giving address , Prepare dialogs | | | | | | | |
| **COURSE OBJECTIVES** | | | | To gain ability of express oneself basically in German | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | * To be able to understand a reading text on main level. * To be able to make a sentence by using the verbs that commonly used in daily language. * To have knowledge about the topography of Germany, the name of countries and cities in Europe. * To introduce oneself and greeting. * To have knowledge about living conditions and education system in Germany. * To know the relatives names. * To be able to understand and express the differences between the cultures. | | | | | | | |
| **TEXTBOOK(S)** | | | | Aufderstrasse v.d. (2007) Themen Kursbuch und Arbeitsbuch. Ismaning: Max Hueber Verlag. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | YURTBAŞI, M. 2004. Almanca Temel Sözlük, , Arion Yayınevi, İstanbul. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
| --- | --- |
| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Alphabet in German and pronunciation stress |
| 2 | Listening and reading in German |
| 3 | The topography, European Countries and international words |
| 4 | The colors, equipments which used in school. |
| 5 | Numbers, giving address |
| 6 | Simple present tense and modal verbs |
| 7 | Personal pronouns and interrogative pronouns, objective case |
| 8 | Personal pronouns and interrogative pronouns, objective case |
| 9 | Prepare dialogs |
| 10 | Possessive pronouns, weekly schedule |
| 11 | Weekdays, 24 hours/1 day |
| 12 | Free time, appointment |
| 13 | Directions, dative case |
| 14 | Invitations, birthday party, seasons |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

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**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **TERM** | Fall |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271217027 | **COURSE NAME** | French I |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE ( x) | | French |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | TransferableSkills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | |  | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | |  | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Basic knowledge of French. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Toenablestudentstolearn French. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Benefit arising from language learning, which is one of the qualification indicators in the tourism sector. | | | | | | | |
| **COURSE OUTCOMES** | | | | Be able to speak multiple languages, to communicate with optional foreign language | | | | | | | |
| **TEXTBOOK(S)** | | | | Lecturer'sNotes | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | parts, days, months, years, time units |
| 2 | parts, drivingdirections, modalverbs |
| 3 | parts; personalpronouns. |
| 4 | track, sentencesfor "whether |
| 5 | parts, thepresent tense, past tense |
| 6 | Three basicforms of verbs; |
| 7 | Three basicforms of verbs |
| 8 | **"**Being," tohavegravityacts |
| 9 | Past time |
| 10 | parts, clauses, sentencesbased on |
| 11 | "Whetherthe" word-for-moneyside and the main uses of sentences |
| 12 | Modal-di'lipasttenses of verbs, present tense again |
| 13 | parts; adjectivephrases, adjectivesdegrees |
| 14 | parts; times repetitions |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | To knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements. |  |  | **X** |
| 2 | To has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts. |  |  | **X** |
| 3 | To has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language. | **X** |  |  |
| 4 | To has ability of effective communication as written, verbal, nonverbal and has presentation skills. |  |  | **X** |
| 5 | To defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy. |  |  | **X** |
| 6 | To knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills. |  |  | **X** |
| 7 | He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors. |  |  | **X** |
| 8 | To uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts. |  |  | **X** |
| 9 | To knows general information about the basic concepts, theories, principles and fact in field of Business and Economy. |  |  | **X** |
| 10 | To comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. |  |  | **X** |
| 11 | To plans and performs organizations of hospitality industry. |  |  | **X** |
| 12 | To knows and performs national and international food safety and hygiene standards. |  |  | **X** |
| 13 | To knows and implements about national and international cuisine. |  |  | **X** |
| 14 | To knows and implements food and beverage cost analysis, control, menu planning and pricing. |  |  | **X** |
| 15 | To knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase. |  |  | **X** |
| **1**: Never**2**:Few**3**:Many | | | | |

**Eskişehir Osmangazi University**

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**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **Term** | Fall |

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| **COURSE CODE** | 271217017 | **COURSE NAME** | Food Styling and Photography |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | |  | | |  |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | | 1 | | | 40 |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The importance of the environment in the development of tourism  Effects of tourism activities on the natural environment  The importance of the environment in terms of sustainable tourism  Tourism and environment balance | | | | | | | |
| **COURSE OBJECTIVES** | | | | To be able to recognize general concepts about the importance and effects of the environment in the development of tourism and to learn the logic of relevant academic research and projects. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Definition of environment, its importance etc. Knowing and explaining the concepts related to the subjects,  To understand the effects of the environment on the tourism sector,  Understanding the effects of tourism activities on the natural environment,  Understanding the logic of scientific research related to tourism and the environment | | | | | | | |
| **TEXTBOOK(S)** | | | | Turizm ve Çevre- Prof. Dr. Nüzhet Kahraman, Yrd. Doç. Dr. Oğuz Türkay | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | Scientific studies on tourism and the environment | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Tourism, environment, sustainability concepts and relations |
| 2 | Project and scientific research logic |
| 3 | Determination of research/project topic related to tourism and environment |
| 4 | Research proposal/project writing progress presentation |
| 5 | Research proposal/project writing progress presentation |
| 6 | Research proposal/project writing progress presentation |
| 7 | Midterm Exam |
| 8 | Determining the research/project method |
| 9 | Determining the research/project implementation schedule |
| 10 | Research/project progress presentation |
| 11 | Research/project progress presentation |
| 12 | Research/project progress presentation |
| 13 | Research/project progress presentation |
| 14 | Research/project final status presentation |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **X** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Instructor Name :**

**Signature**:  **Date:**

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| --- | --- |
| **TERM** | Fall |

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| **COURSE CODE** | 271217031 | **COURSE NAME** | Quality Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VII | 2 | | 0 | | 2 | 2 | | 4 | CORE ELECTIVE X | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Concept and importance of quality, management and quality, ISO standarts | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this lesson is to give information about quality concept, quality applications and quality standarts. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | * to make students understand philosophic of strategic management * to make students learn standards of ISO * to make students learn KAİZEN | | | | | | | |
| **TEXTBOOK(S)** | | | | Gümüşoğlu, Ş. Pırnar, İ. Akan, P. Akbaba, A. 2007. Hizmet Kalitesi: Kavramlar, Yaklaşımlar, Uygulamalar. Detay Yayıncılık: Ankara. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Concept and importance of quality |
| 2 | Management and quality |
| 3 | Management and quality |
| 4 | Customer and quality |
| 5 | ISO:9001 |
| 6 | ISO:14001 |
| 7 | ISO:22001 |
| 8 | Total quality approach |
| 9 | Total quality approach in quality management |
| 10 | Total quality approach in quality management |
| 11 | Sustainable improving |
| 12 | Poka-yoke in quality management |
| 13 | Case study |
| 14 | General review |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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| **Term** | Fall |

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| **COURSE CODE** | 271217032 | **COURSE NAME** | Digital Marketing |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| V | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | In this course, the defining concepts, differences and current practices regarding digital advertising and design will be demonstrated. | | | | | | | |
| **COURSE OBJECTIVES** | | | |  | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Digital marketing is a rapidly growing field in the business world. | | | | | | | |
| **COURSE OUTCOMES** | | | | This course serves as an introduction to this field. Various roles in organizations' total marketing programs will be explained, students will learn all aspects of digital advertising practices. | | | | | | | |
| **TEXTBOOK(S)** | | | | Digital Marketing Strategy  Simon Kingsnorth Nobel Academic Publishing | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction to digital marketing. Differences between classic and digital design |
| 2 | The new rules of marketing and communication in the world of digital design. |
| 3 | Changing social life; new digital life style and social media. Visual design for social media applications and usability. |
| 4 | Digital media strategy and digital media products. |
| 5 | Search engine marketing and print advertising. (Online advertising in the classical sense). Typography and kinetic typography in digital design. |
| 6 | New generation online advertising. |
| 7 | Computer to computer advertising and mobile advertising. |
| 8 | Computer to computer advertising and mobile advertising. |
| 9 | Games and microsites with advertising content. |
| 10 | Homework evaluation and general revision |
| 11 | Digital marketing communication concept. Games and microsites with advertising content. |
| 12 | Digital marketing communication concept: What's in the near future: Internet TV etc. |
| 13 | Case study: Classic advertising and digital advertising |
| 14 | Case study: Classic advertising and digital advertising. |
| 15/16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

|  |  |
| --- | --- |
| **TERM** | Spring |

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| --- | --- | --- | --- |
| **COURSE CODE** | 271218011 | **COURSE NAME** | Foreign Language VIII (Eng) |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VIII | 4 | | 0 | | 0 | 4 | | 5 | CORE (X) ELECTIVE ( ) | | English |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Talking about journeys adverbing of intensify, Describing a personal change of environment, to be/get used to, Talking about regrets and missed opportunities. | | | | | | | |
| **COURSE OBJECTIVES** | | | | It aims to bring students from upper-intermediate level to advanced level. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | ● Ensuring that students have advanced English level vocabulary and grammar  ● Gaining students' advanced level of reading, writing, listening and speaking skills | | | | | | | |
| **TEXTBOOK(S)** | | | | Crace, Aramanta, and Wileman Robin, Language to go (2004). Upper- Intermediate, Longman Publishing, U.K. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Talking about journeys adverbing of intensify |
| 2 | Describing important events, passives |
| 3 | Talking about city life, phrases with get and take |
| 4 | Describing how things could have benn different, third and mixed conditions |
| 5 | Coping with difficult situations, complaining and getting results |
| 6 | Describing a personal change of environment, to be/get used to |
| 7 | Describing a personal change of environment, to be/get used to |
| 8 | Describing and defining things, relative clauses |
| 9 | Talking about things you have done for you, to have/get something done |
| 10 | Speculating about life in the past, modals for past deduction |
| 11 | Talking about future developments in day to day living, futture perfect/continious |
| 12 | Telling stories, constructing with reporting verbs |
| 13 | Talking about working in a company, prepositional phrases |
| 14 | Talking about regrets and missed opportunities |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271218012 | **COURSE NAME** | Research Methodology |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 3 | | 0 | | 0 | 3 | | 3 | CORE (X) ELECTIVE ( ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 25 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | | 1 | | | 25 |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | | Homework | | | | 1 | | | 50 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Science-Scientific Method- Scientific Research, Types of Scientific Research, Scientific Research Process, Determination of the Research Problem- Variables and Measurement Levels, Research Method and Determination, Population-Sampling, Data Collection, Data Collection Methods and Measurement, Data Processing, Data Analysis, Relational and Predictive Analyzes, Findings and Interpretations, Important issues in writing reports, theses and assignments, Examining the research process in case studies (Case Studies). | | | | | | | |
| **COURSE OBJECTIVES** | | | | The main purpose of the course is to increase students' familiarity with the subjects of knowledge, science, philosophy of science and to explain scientific research methods. In this context, it is aimed to raise students to a level where they can carry out a scientific research project. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | ● To be able to research a subject on a scientific basis.  ●To be able to integrate data obtained in different ways in a meaningful way.  ● To learn the scientific research process.  ● To be able to prepare a scientific report on a specific subject  ● To learn some programs (SPSS) that can perform statistical analysis.  ● To be able to transform the findings obtained as a result of the research into results that can provide solutions to problems in daily life. | | | | | | | |
| **TEXTBOOK(S)** | | | | Sosyal Bilimlerde Araştırma Yöntemleri: Yeni Perspektifler - Prof. Dr. Remzi Altunışık,Prof. Dr. A. Ercan Gegez,Prof. Dr. Ünsal Sığrı,Prof. Dr. Erdoğan Koç,Prof. Dr. Atila Yüksel,Doç. Dr. Hakan Boz,Doç. Dr. Erkan Yıldız – Seçkin Yayınları  Bilimsel Araştırma Tasarım, Yazım ve Yayım Teknikleri - Metin Kozak – Detay Yayıncılık | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Sosyal Bilimlerde Araştırma Yöntemleri - https://acikders.tuba.gov.tr/course/view.php?id=80 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Scientific Research: Epistemology and Ontology |
| 2 | Scientific Research: Basic Approaches and Methodology |
| 3 | Research Process in Social Sciences |
| 4 | Sampling and Sampling Process |
| 5 | Measuring and Scales |
| 6 | Scale Development |
| 7 | Midterm Exam |
| 8 | Quantitative Research Methods |
| 9 | SPSS and Statistical Tests |
| 10 | Structural Equation Modeling |
| 11 | Qualitative Research Methods |
| 12 | Ethics and Reporting in Scientific Research |
| 13 | Examination of sample studies |
| 14 | Presentation and Evaluation of Research Assignments |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271218013 | **COURSE NAME** | Dessert and Cakes Application |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 2 | | |  | 3 | | | 7 | CORE ( X) ELECTIVE ( ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | It examines and improves dessert and cake recipes and adds new interpretations. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to teach cake and dessert applications, cooking and serving methods. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Ability to make desserts and cakes according to the technique and characteristics of the product. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Cookies |
| 2 | Tart, Quiche and Pie |
| 3 | Bread Making |
| 4 | Muffins |
| 5 | Cakes |
| 6 | Sherbet Desserts |
| 7 | Cheesecakes |
| 8 | In-Term Evaluation |
| 9 | Cup Desserts and Choux Dough |
| 10 | Milky Desserts |
| 11 | Chocolate Education |
| 12 | Chocolate Education |
| 13 | Chocolate Education |
| 14 | Chocolate Education |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271218014 | **COURSE NAME** | Final Project A, B, C |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE (X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | To specify research problem, planning and preparing the research problem | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach research problems on tourism  The ways of specifying on tourism researches  To show main stages of scientific researches  To teach how to use scientific resources  Seminar working about topic of thesis | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | To improve skills about how to solve the occasional problems | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Learning about detection problems on main working space and to solve them,  Planning and preparing scientific researches  Making formal structure of scientific researches  Using scientific resources  Completing scientific researches with putting the problem on | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Bilimsel Araştırma ve e-kaynaklar (Zeynel Dinler)Bilimsel Araştırma ve Yazma El Kitabı (Halil Seyidoğlu)Sosyal Bilimlerde Araştırma (Ali Balcı) | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Related national and international articles | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Explaining the students responsibilities and main purposes of the seminar |
| 2 | The main purposes of scientific researches on tourism |
| 3 | The main features and types of scientific researches |
| 4 | Selecting research subject, planning and limitation |
| 5 | Using libraries and books when researching |
| 6 | Using e-resources |
| 7 | Formal structures of scientific researches |
| 8 | Preparing research outline |
| 9 | Text transferring and citing in researches |
| 10 | Ethics on scientific researches |
| 11 | Presentations of article reviews |
| 12 | Presentations of article reviews |
| 13 | Presentations of seminars |
| 14 | Presentations of seminars |
| 15,16 | Final exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

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| **Term** | Spring |

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| **COURSE CODE** | 271218015 | **COURSE NAME** | Culture of Turkish Cuisine |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Cultural and historical development of Turkish Cuisine, food and beverages specific to Turkish Cuisine, preparation-cooking methods, table setting and tools used, recognition of cuisines according to regions. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To provide information about the history and culture of Turkish cuisine within the national and regional framework of foods, beverages, their preparation, cooking and processing, and to teach the necessary tools and methods used for these processes. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Students' knowledge of cuisine, which is an important component of Turkish Culture, the tools and equipment used, and traditional cooking and storage methods will be effective in ensuring greater awareness of Turkish Cuisine within global culinary cultures. | | | | | | | |
| **COURSE OUTCOMES** | | | | Will be able to explain the historical development of Turkish cuisine, explain the products consumed in Turkish cuisine according to various periods, and explain the traditional places and food trades specific to Turkish cuisine. | | | | | | | |
| **TEXTBOOK(S)** | | | | 1. Şanlıer N, Sürücüoğlu Ms. Türk Mutfağı. Hedef Yayınları  2. Acar Tek N, Sürücüoğlu Ms. Beslenme Antropolojisi. Hedef Yayınları | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Türk Mutfak Kültürü AÖF | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | The Place of Culture and Cuisine in Culture |
| 2 | Turkish Culinary Culture and its historical development |
| 3 | Central Asian Turkish Cuisine, Cuisine of the Seljuk Principalities Period |
| 4 | Ottoman kitchen |
| 5 | Turkish Cuisine of the 19th and 20th Century Republican Era |
| 6 | Culinary culture by region |
| 7 | Culinary Culture of Marmara and Aegean Region |
| 8 | Culinary Culture of the Black Sea and Eastern Anatolia |
| 9 | Culinary Culture of Central Anatolia and Southeastern Anatolia |
| 10 | Mediterranean Region Culinary Culture |
| 11 | Traditional Places, Food and Beverages within the Scope of Turkish Culinary Culture |
| 12 | The Place of Turkish Culinary Culture in Healthy Nutrition |
| 13 | Traces of Turkish Cuisine in World Cuisines |
| 14 | Internationalization Efforts and Discussion of Turkish Cuisine |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. | **X** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **X** |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218016 | **COURSE NAME** | Cheese Varieties in International Cuisine |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | | 3 | CORE ( ) ELECTIVE ( X) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | |  | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | |  | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | |  | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To understand the structure and properties of milk and dairy products. To gain the theoretical and practical knowledge and skills about the production methods of dairy products in the qualifications sought in dairy factories. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | It acquires technical knowledge and skills to produce dairy products such as cheese, yoghurt and butter. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | DEMİRCİ, Mehmet, Süt Teknolojisine Giriş, Tekirdağ, 1998  DEMİRCİ, Mehmet,;ŞİMŞEK, Osman Süt İşleme Teknolojisi, İstanbul, 2004 | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | White cheese, Brie and Camembert cheese production |
| 2 | Cheese, Cheddar cheese production |
| 3 | Cottage, Dil cheese production |
| 4 | Edam, Emmental cheese production |
| 5 | Production of one of the learned cheeses under laboratory conditions |
| 6 | Feta, Gorgonzola cheese production |
| 7 | Midterm |
| 8 | Hellim, Kashkaval cheese production |
| 9 | Limburg, Lor cheese production |
| 10 | Mihaliç, Mozzarella cheese production |
| 11 | Production of herb cheeses |
| 12 | Parmesan, Roquefort cheese production |
| 13 | Tulum cheese production |
| 14 | Final exam and screenings world from Turkey for the production of cheese learned by the week |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  | **X** |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271218017 | **COURSE NAME** | Food Technologies |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Topics include the chemical and microbiological properties of foods, especially industrial production, the processing and packaging of various food products, the techniques used in this process, and what food additives are. | | | | | | | |
| **COURSE OBJECTIVES** | | | | To provide students with information about the chemical and microbiological properties of foods, especially industrial production, the processing and packaging of various food products, the techniques used in this process and the food additives. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Knows the chemical and microbiological properties of foods, especially industrial production, has information about the processing and packaging process of various food products, and knows the techniques and food additives used in this process. | | | | | | | |
| **TEXTBOOK(S)** | | | | Gıda Bilimi ve Teknolojisi Necati Akbulut Cem Karagözlü  Endüstriyel Gıda Üretim Teknikleri Pınar Şanlıbaba ve Yalçın Güçer | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Gıda Katkı Maddeleri Muhittin Tayfur | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Chemical composition of foods |
| 2 | General Microbiology |
| 3 | Food Quality Control |
| 4 | Food Preservation Techniques |
| 5 | Food Additives |
| 6 | Basic Principles in Food Analysis |
| 7 | Grain Processing Technology |
| 8 | Fruit and Vegetable Processing Technology |
| 9 | Meat and Meat Products Processing Technology |
| 10 | Milk and Dairy Products Processing Technology |
| 11 | Chocolate and Confectionery Products Production Technology |
| 12 | Vegetable Oil Production Technology |
| 13 | Tea Processing Technology |
| 14 | Current Developments in Food Technologies |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. | **X** |  |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **Term** | Spring |

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| **COURSE CODE** | 271218018 | **COURSE NAME** | Food Law |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | It contains in-depth information on current legislation in the food industry and food and beverage businesses. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Students; Informed about the basic principles of food legislation, consumer rights, Codex Alimentarius Commission, food legislation and food control in Turkey, Turkish Standards Institute, international and national standards. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students gain information about the production, processing, storage, logistics, packaging, labels, employee health and hygiene of food, legal procedures required for the opening of the business, consumer rights and current laws. | | | | | | | |
| **TEXTBOOK(S)** | | | | Gıda Güvenliği ve Gıda Mevzuatı Nevzat Artık, Nevin Şanlıer, Aybuke Ceyhun Sezgin | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Introduction to legislation, definition of food legislation and history of Turkish food legislation |
| 2 | Introduction to legislation, definition of food legislation and history of Turkish food legislation |
| 3 | Veterinary Services, Plant Health, Food and Feed Law No. 5996 |
| 4 | Turkish Food Codex |
| 5 | Turkish Food Codex |
| 6 | National and International Food Standards and Control Criteria |
| 7 | National and International Food Standards and Control Criteria |
| 8 | Turkish Food Codex Food Labeling and Consumer Information Regulation |
| 9 | Turkish Food Codex Food Labeling and Consumer Information Regulation |
| 10 | Applications of Food Safety in the EU and our Country |
| 11 | Applications of Food Safety in the EU and our Country |
| 12 | Food Safety Information System |
| 13 | Opportunities to Ensure Food Safety and Hygiene in Food Enterprises |
| 14 | Cleaning, Disinfection, Hygiene and Sanitation Practices in Food Enterprises |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. | **X** |  |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  | **X** |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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| **Term** | Spring |

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| **COURSE CODE** | 271218019 | **COURSE NAME** | Banquet Organization and Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | There are topics to provide students with both technical and practical knowledge about all stages of banquet management and organization. | | | | | | | |
| **COURSE OBJECTIVES** | | | | Teaching the execution and planning of banquets and protocol organizations. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | It is anticipated that students taking this course will strengthen their national and international competitive advantage by gaining knowledge about banquet organization and management, which is one of the most important areas of food and beverage businesses. | | | | | | | |
| **COURSE OUTCOMES** | | | | Defines the concept of banquet, makes technical, physical and personnel planning of the banquet, knows the issues to be considered in menus related to the banquet, ensures stock control, and has detailed information about making banquet agreements. | | | | | | | |
| **TEXTBOOK(S)** | | | | Ziyafet Organizasyonu ve Yönetimi -Yaşar Yılmaz  Banket ve Servis Yönetimi -Hüseyin Altınel  Yiyecek ve İçecek Yönetimi- Kurtuluş Karamustafa | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Concept of Feast, Historical Information and Importance of Feasts |
| 2 | Businesses Organizing Banquets |
| 3 | Banquet Operation Process |
| 4 | Physical Planning and Menu at the Banquet |
| 5 | Banquet Hall Arrangement Criteria |
| 6 | Pricing, Preparation and Protocol at the Banquet |
| 7 | Banquet Organization, Task Distribution, Motivation and Discipline |
| 8 | Service in Banquet Organizations |
| 9 | Banquet Types, Buffet, Cocktail and Meeting Organization |
| 10 | Food Production Process and Stock Controls in Banquet Organizations |
| 11 | Banquet Organization Control and Sales Deviations |
| 12 | Market Research in Banquet Businesses |
| 13 | Problems Encountered in Banquet Operations |
| 14 | Case Studies |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  | **X** |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

Eskişehir Osmangazi University Faculty of Tourism

Gastronomy and Culinary Arts Course Information Form

|  |  |
| --- | --- |
| **TERM** | SPRING |

|  |  |  |  |
| --- | --- | --- | --- |
| **COURSE CODE** | 271218020 | **COURSE NAME** | PASTAS |

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | 0 | 2 | | 4 | CORE ( ) ELECTIVE (x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | | X | |  | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | |  | | |  | |
| II. Mid-Term | | |  | | |  | |
| Quiz | | |  | | |  | |
| Homework | | |  | | |  | |
| Project | | | 1 | | | 40 | |
| Report | | |  | | |  | |
| Other (………) | | |  | | |  | |
| **FINAL EXAM** | | | |  | | |  | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The history of pasta, the materials used for pasta preparation, pasta varieties,  the things to be aware of while cooking macaroni, fresh pasta | | | | | | | |
| **COURSE OBJECTIVES** | | | | Theoretical and practical qualification for the use of pasta in international  cuisines | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students gain knowledge about making pasta. | | | | | | | |
| **TEXTBOOK(S)** | | | | Ebru Omurcal, Book of Pasta | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | History of pasta |
| 2 | Describing pasta and Its properties |
| 3 | Pasta shapes |
| 4 | Flours used in pasta |
| 5 | Gluten and its properties |
| 6 | Hand-shaped pasta |
| 7 | Hand-shaped pasta |
| 8 | Extruded pasta |
| 9 | Former shapes of pasta |
| 10 | Fresh pasta dough |
| 11 | pasta sauces |
| 12 | Implementation |
| 13 | Implementation |
| 14 | Implementation |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. | **x** |  |  |
| 2 | Have knowledge about nutrition principles and food science. |  | **x** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  | **x** |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **x** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  | **x** |  |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **x** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **x** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  | **x** |  |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **x** |
| 10 | Have knowledge about national and international cuisines and apply them. | **x** |  |  |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **x** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **x** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **x** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. | **x** |  |  |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. | **x** |  |  |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218021 | **COURSE NAME** | General Accounting |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | | 4 | CORE () ELECTIVE (X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Account concept and the rules of how accounts work, registries and the documents which are used in accounting, Procedure of accounting and the circle of a year in accounting, Short term foreign sources, Long term foreign sources | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim is to teach watching the financial positions, controlling, helping for the decisions of the managements financial works. At the end of the lesson every student will be capable of accounting | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Comprehend the basic functions and operations of enterprises functioning accounting system that the ability to make appropriate actions will be contributed to the acquisition of the completion of a holistic education in tourism. | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | * To understand the importance of accounting in management * To learn how active and passive accounts work and learn the relationship between income statement and the cost accounts * To understand the process of accounting and the relationship with the other accounting systems * To be able to keep any managements accounting records. Be aware of the problems and solve them * To handle how the accounting process works in a management * To take the account records of any management * To read the financial structure of the management from the financial charts | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | SEVİLENGÜL, O. 2003Genel Muhasebe, , Gazi Kitabevi, Ankara. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | YALKIN, Y.K. 2001.Genel Muhasebe- İlkeler Uygulamalar, 12.Baskı, Turhan Kitabevi, Ankara. Genel Muhasebe, Remzi ÖRTEN, Gazi Üniversitesi İİBF Yayınları, Ankara, 2003. | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Basic concepts (management, accounting, types of accounting, accounting as a carrier in Turkey.) |
| 2 | Account concept and the rules of how accounts work, registries and the documents which are used in accounting) |
| 3 | Procedure of accounting and the circle of a year in accounting |
| 4 | Account plan, balance and income charts and the accounting of cash actions |
| 5 | Accounting of stocks and bonds and the receivables |
| 6 | Property actions in managements and accounting of them |
| 7 | **MID TERM EXAM** |
| 8 | Deposit, assurance and advance operations, payment voucher and accounting of them |
| 9 | Amortization applications |
| 10 | Short term foreign sources |
| 11 | Long term foreign sources |
| 12 | Source accounts |
| 13 | Income chart accounts |
| 14 | Income-outgoings accounts and closing of the cost accounts |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  | **X** |  |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**



**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218022 | **COURSE NAME** | Professional Foreign Language II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | | 4 | CORE () ELECTIVE (X ) | | | English |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | Business presentations, NGO’s in Business world, Case studies in business world | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach the students English that’s focused on business world. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Students gain,   * ability of using English in business correspondences. * knowledge about the terms which used in business life. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | BUZ, Y. A 2009.refrence book for all students at intermediate and advanced levels English grammar, , İstanbul. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Business English: Final Level, İstanbul, 1990. | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Advanced business English vocabulary, |
| 2 | Examples of Business correspondence (letter of invitation, resigning, lay -of etc) |
| 3 | Examples of Business correspondence (price change notice, internal memo etc.) |
| 4 | Business presentations |
| 5 | Attending business meetings in English. |
| 6 | Crisis management in business world |
| 7 | Mid-term Exam |
| 8 | Example sentences in business correspondence |
| 9 | Reference letter preparing |
| 10 | Job application forms |
| 11 | CV preparing |
| 12 | Attending business meetings in English |
| 13 | Case studies in business world |
| 14 | Case studies in business world |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  | **X** |  |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218023 | **COURSE NAME** | Vocational Practices II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VIII | 0 | | 4 | | 0 | 2 | | 4 | CORE () ELECTIVE (X ) | | Türkçe |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | |  | |  |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | | 1 | | 40 |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | | To complete the course process. | | | | | | | |
| **COURSE CONTENT** | | | | The on-the-job training in tourism sector. | | | | | | | |
| **COURSE OBJECTIVES** | | | | In this course, students are aimed to reinforce the theoretical knowledge they have acquired. In addition, students recognize tourism sector. After they completed the on-job-traninig, they are employed in the same tourism business. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | The practical experience will be gained by putting theoretical knowledge into practice. | | | | | | | |
| **COURSE OUTCOMES** | | | | To recognize tourism sector  To gain theoretical knowledge into practice  To learn organization activities  It is an opportunity to be employed in the same business after the on-job-training is completed  To provide the opportunity to follow the developments in the Sector  To gain business discipline | | | | | | | |
| **TEXTBOOK(S)** | | | | - | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | |  | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | - | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Sectoral applications |
| 2 | Sectoral applications |
| 3 | Sectoral applications |
| 4 | Sectoral applications |
| 5 | Sectoral applications |
| 6 | Sectoral applications |
| 7 | Sectoral applications |
| 8 | Sectoral applications |
| 9 | Sectoral applications |
| 10 | Sectoral applications |
| 11 | Sectoral applications |
| 12 | Sectoral applications |
| 13 | Sectoral applications |
| 14 | Sectoral applications |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | **X** |  |  |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218024 | **COURSE NAME** | Professioanl Ethics |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | | 4 | CORE ( ) ELECTIVE ( X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | General information about ethics, professional ethics and business ethics. | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | This course is aimed at providing students with necessary information about ethics, professional ethics, work ethics, types of ethics, standards of ethics and sources of ethics. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | identify the definitions of ethics and morality and importance of them  Defines the concept of ethics  Defines the concept of morality.  Lists the differences between ethics and morality.   * Discuss the importance of ethics and morality in the tourism industry.   Explains the ethical standards in the tourism sector.  Defines the principles of ethics in the tourism industry.  Explains why basic ethical complaints arise from in the tourism industry. | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Kozak, N., Kozak, M.A ve Kozak, M. (2010). Genel Turizm İlkeler-Kavramlar. Ankara: Detay Yayıncılık. Kozak, M. A. (Editör) (2012). Otel İşletmeciliği. Ankara: Detay Yayıncılık. Kozak, N., Özel, Ç. H. ve Karagöz Yüncü, D. (2011). Hizmet Pazarlaması. Ankara: Detay Yayıncılık | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Ders notları | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Definitions related to ethics |
| 2 | Tourism and Ethics Theories |
| 3 | Historical development of Ethics Philosophy |
| 4 | Ahi community |
| 5 | Basic ethical Principles |
| 6 | Basic ethical Principles |
| 7 | Mid Term Exam |
| 8 | Mid Term Exam |
| 9 | Types of Ethics |
| 10 | Business Ethics |
| 11 | Sources of Ethics |
| 12 | Standards of Ethics |
| 13 | Ethical problems |
| 14 | Customer Complaints |
| 15,16 | Final Exam |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. | **X** |  |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218025 | **COURSE NAME** | Russian II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE (X) | | Russian |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | |  | | |  | | x | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | At the end of this course; Students will be able to read texts in Cyrillic Alphabet, express ideas and opinions in simple sentences, will be able to interpret texts/dialogues related to their basic needs and interests, able to use correct and appropriate grammar structures by selecting relevant information, express themselves orally in basic Russion in a variety of situations | | | | | | | |
| **COURSE OBJECTIVES** | | | | At the end of this course students will be able to express themselves orally in basic Russian in a variety of situations.  Except that they will be able to give answers to simple questions, introduce themselves and their friends, express ideas and opinions in simple sentences. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | The outcomes of this course are:   * to read texts in Cyrillic Alphabet ; * to consist vocabulary (nearly 500 words); * to structure simple and complex sentences; * to construct dialogues; * to write short texts; * to ask questions on the reading text. | | | | | | | |
| **TEXTBOOK(S)** | | | | Start 1-2, Moskow, 1988Start 1-2, Moskow, (Dictionary),1988;Pulkina. The book of Russian exercises. Moskow, 2000; | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Koksal Nargiza. Russian: step by step. Multilinqual, 2000, İstanbulOlesinova. Studies Writing. Moskow, 1983Havronina. Russian with Exercises. Moskow, 1988 | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | General revision.The question word ''Где?'' the prepositional of nouns and prepositions in the prepositional case.Teaching infinitive and conjugating forms of verbs like "Жить" , "Быть"ve "Находиться", used in The Preposional. |
| 2 | Conjugating forms of Action verbs,Verbs giving answer to the question "куда?", and prepositions in The Accusative. The Accusative of nouns. |
| 3 | The accusative of nouns"кого?/что?".Teaching infinitive and conjugating forms of verbs, used in The Accusative. The forms of nouns in The accusative . |
| 4 | The Prepositional of nouns and "о ком?/ о чём?" |
| 5 | Prepositions andverbs giving answers to the question "откуда" in The Genitive. |
| 6 | Usingof the prefix ''по-'' with the Action verbs, The forms of personal pronouns in all of the cases. |
| 7 | Midterm |
| 8 | The dative of words; nouns and prepositions giving answers to the questions "кому/ чему" |
| 9 | Forms of the adjectives and pronouns in the prepositional case. |
| 10 | Forms of adectives and personal pronouns in The Accusative. |
| 11 | The forms of nouns in The Genitive, date, quantityof nounsin The Genitive. |
| 12 | The forms of adjectives and personal pronouns in The Genetive. |
| 13 | Forms of nouns in The Instrumental,using reflexive verbswith The Instrumental, forms of prepositions, adjectives and personal pronouns in The Instrumental. |
| 14 | Revision. |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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| --- | --- |
| **TERM** | Spring |

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| **COURSE CODE** | 271218026 | **COURSE NAME** | German II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE (X ) | | German |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | |  | | |  | | x | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Conjugation , Write an autobiography and biography, The terms of tourism in German | | | | | | | |
| **COURSE OBJECTIVES** | | | | To improve the vocabulary, make the abilities of speaking and listening better level | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | * To be able to know the meals. * To be able to conjugate the verbs in accordance with personal pronouns * To be able to learn the tourism terms in German * To be able to make sentences by using future tense * To be able to tell the parts of human body * To be able to talk about autobiography * To be able to make imperative sentences. | | | | | | | |
| **TEXTBOOK(S)** | | | | Deutsche Sprachlehre für Ausländer Band II | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Schulz- Gießbach,  Hotelier und Gastronomie und Zimmer Frei | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

|  |  |
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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Prepare meal, receipt |
| 2 | Conjugation |
| 3 | Ailments, the part of body |
| 4 | Conditional mood, advices to a patient |
| 5 | Prepare a package tour |
| 6 | Prepare a package tour |
| 7 | The terms of tourism in German |
| 8 | The terms of tourism in German |
| 9 | The future tense |
| 10 | The imperatives, traffic rules |
| 11 | The imperatives, traffic rules |
| 12 | Write an autobiography and biography |
| 13 | Write an autobiography and biography |
| 14 | Write an autobiography and biography |
| 15,16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never **2**: Few **3**: Many | | | | |

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| **TERM** | Spring |

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| **COURSE CODE** | 271218027 | **COURSE NAME** | French II |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | **LANGUAGE** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE ( ) ELECTIVE ( X) | | French |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | TransferableSkills | |
|  | |  | | |  | | X | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | **Percentage (%)** |
| I. Mid-Term | | | | | 1 | | 40 |
| II. Mid-Term | | | | |  | |  |
| Quiz | | | | |  | |  |
| Homework | | | | |  | |  |
| Project | | | | |  | |  |
| Report | | | | |  | |  |
| Other (………) | | | | |  | |  |
| **FINAL EXAM** | | | |  | | | | | 1 | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | İntermediatelevel French knowledge | | | | | | | |
| **COURSE OBJECTIVES** | | | | Toenablestudentstolearn French. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | Benefit arising from language learning, which is one of the qualification indicators in the tourism sector. | | | | | | | |
| **COURSE OUTCOMES** | | | | Be able to speak multiple languages, to communicate with optional foreign language | | | | | | | |
| **TEXTBOOK(S)** | | | | Lecturer’s Notes | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Fransızca Dilbilgisi (Dorlion Publishing) | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | Expression of dailyactivities, hours, duration and frequency |
| 2 | Numbers, days, timesduringtheday |
| 3 | Use of preposition À, adjectives, doublepronounverbs |
| 4 | Makingorrequesting and responding, askingforpermission and responding |
| 5 | Dialogueaboutcolors and clothes |
| 6 | Reasonsentences, prepositions of place. |
| 7 | Reasonsentences, prepositions of place. |
| 8 | Introducingthefamily, Dialogue on hometerms |
| 9 | Prepositions, documentlesspronouns, imperative of verbsending in order |
| 10 | Askingforaddress, directions, phoneconversation, numberadjectives |
| 11 | Prepositions of place, positive and negativeimperativemood. |
| 12 | Projecting, inviting, accepting and refusing, making an appointment |
| 13 | Means of transportation, leisure time, numbers |
| 14 | The near future is the expression of time. |
| 15,16 | Final Exam |

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| **NO** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. | **X** |  |  |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**: Never**2**:Few**3**:Many | | | | |

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| **TERM** | Spring |

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| **COURSE CODE** | 271218029 | **COURSE NAME** | Career Management |

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| **SEMESTER** | | | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | | | 2 | | 0 | | | 0 | 2 | | | 4 | CORE ( ) ELECTIVE ( x ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | | | | |
| Supportive Courses | | | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | | Transferable Skills | | |
|  | | | | X | | |  | | |  | | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | | | | |
| **DURING TERM** | | | | | | **Activity** | | | | | **Number** | | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | | 40 | |
| II. Mid-Term | | | | |  | | | |  | |
| Quiz | | | | |  | | | |  | |
| Homework | | | | |  | | | |  | |
| Project | | | | |  | | | |  | |
| Report | | | | |  | | | |  | |
| Other (………) | | | | |  | | | |  | |
| **FINAL EXAM** | | | | | |  | | | | | 1 | | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | | | |  | | | | | | | | | | |
| **COURSE CONTENT** | | | | | | Meaning of career development and basic concepts, career choice, organizational career development, organizational career development system, impact of managerial and organizational changes on career, new career approaches, personal career planning, job research and job choice, job seeking and job application tools, job interview techniques | | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | | | Class aims to teach students principles of personal and organizational career management. | | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | | | |  | | | | | | | | | | |
| **COURSE OUTCOMES** | | | | | | * Introduction of career development and management in individual and corporate base * Analyse of individual, economic, social and cultural terms of career development * Prehension of basic perfections needed for a successful career * Use of technical tools needed in job seeking process effectively * Preparation to job application and choice process | | | | | | | | | | |
| **TEXTBOOK(S)** | | | | | | Erdoğmuş, N. 2003Kariyer Geliştirme, , Nobel Yayınları. | | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | | | * Hamili Kitap Yakınımdır!, Hakan Yaman, Elma Yayınları, 2005. * Eyvah! İş Görüşmesi, Hakan Yaman – Ahmet Şerif İzgören, Epsilon Yayınları, 2004. * Bireysel Kariyer Yönetimi, Mehmet Cemil Özden, Ankara, 2001. * Kariyerimi Şansa Bırakmam, Tufan Sevinçel, Kariyer.net, 2005. * İş Başa Düştü, Mehmet Öner, Hayat Yayınları, 2004. * İnternette İş Bulma Rehberi, Artemiz Güler, Elma Yayınları, 2004. | | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | | | |  | | | | | | | | | | |
| **COURSE OUTLINE** | | | | | | | | | | | | | | | | |
| **WEEK** | **SUBJECTS / TOPICS** | | | | | | | | | | | | | | | |
| 1 | Meaning of career development and basic concepts | | | | | | | | | | | | | | | |
| 2 | Career choice | | | | | | | | | | | | | | | |
| 3 | Organizational career development | | | | | | | | | | | | | | | |
| 4 | Organizational career development system | | | | | | | | | | | | | | | |
| 5 | Impact of organizational changes on career | | | | | | | | | | | | | | | |
| 6 | Impact of managerial changes on career | | | | | | | | | | | | | | | |
| 7 | Midterm Exam | | | | | | | | | | | | | | | |
| 8 | New career approaches | | | | | | | | | | | | | | | |
| 9 | Personal career planning | | | | | | | | | | | | | | | |
| 10 | Job research | | | | | | | | | | | | | | | |
| 11 | Job choice | | | | | | | | | | | | | | | |
| 12 | Job seeking | | | | | | | | | | | | | | | |
| 13 | Job application tools | | | | | | | | | | | | | | | |
| 14 | Job intetview techniques | | | | | | | | | | | | | | | |
| 15,16 | Final Exam | | | | | | | | | | | | | | | |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |

**Eskişehir Osmangazi University**



**Faculty of Tourism**

**Gastronomy and Culinary Arts Course Information Form**

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| **TERM** | Spring |

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| **COURSE CODE** | 271218030 | **COURSE NAME** | Brand Management |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | | **COURSE** | | | | | | |
| **Theoretical** | | **Practice** | | | **Laboratory** | **CREDITS** | | **ECTS** | **TYPE** | | | **LANGUAGE** |
| VIII | 2 | | 0 | | | 0 | 2 | | 4 | CORE ( ) ELECTIVE (X ) | | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | | Human, Communication, and Management Skills | | | Transferable Skills | | |
|  | |  | | | X | | |  | | |  | | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | | **Number** | | | **Percentage (%)** | |
| I. Mid-Term | | | | | 1 | | | 40 | |
| II. Mid-Term | | | | |  | | |  | |
| Quiz | | | | |  | | |  | |
| Homework | | | | |  | | |  | |
| Project | | | | |  | | |  | |
| Report | | | | |  | | |  | |
| Other (………) | | | | |  | | |  | |
| **FINAL EXAM** | | | |  | | | | | 1 | | | 60 | |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | | | |
| **COURSE CONTENT** | | | | Brand concept and ıt’s strategic importance, brand positioning, brand loyalty, brand value, brand registration. | | | | | | | | | |
| **COURSE OBJECTIVES** | | | | To teach the students basic knowledge of brand management, exemplify the applications. | | | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | | | |
| **COURSE OUTCOMES** | | | | Identifying brands and basic concepts related to brand  To have basic information about brand management  To recognize the importance of brand strategies in business | | | | | | | | | |
| **TEXTBOOK(S)** | | | | Marka ve Yönetimi. Anadolu Üniversitesi Yayını. (2019). Yayın No.1993  Marka Yönetimi. Atatürk Üniversitesi Açıköğretim Fakültesi Yayını. (2020) | | | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Articles related to topics | | | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS / TOPICS** |
| 1 | The concept of brand and ıt’s strategic importance |
| 2 | Brand identity and brand personality |
| 3 | Brand positioning |
| 4 | Brand architecture |
| 5 | Brand loyalty |
| 6 | Brand and perception |
| 7 | Brand registration |
| 8 | Brand in services |
| 9 | Brand value |
| 10 | Current notions related to brand |
| 11 | Current notions related to brand |
| 12 | Presentation |
| 13 | Presentation |
| 14 | Presentation |
| 15,16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  | **X** |  |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

**Eskişehir Osmangazi University**

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**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Fall |

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| **COURSE CODE** | 271218031 | **COURSE NAME** | Health Tourism |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
|  | | X | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 50 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 50 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | Health Tourism, includes Medical tourism, thermal tourism, Spa and Wellness applications, third age tourism and disabled tourism. | | | | | | | |
| **COURSE OBJECTIVES** | | | | The aim of this course is to provide students with information about health tourism and spa wellness practices. | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | They gain knowledge about health tourism and spa-wellness techniques | | | | | | | |
| **TEXTBOOK(S)** | | | | Temizkan, P. (2015). Sağlık Turizmi. Ankara: Detay Yayıncılık. | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Elizabeth,M, Johnson, Bridgette M. Redman 2008.Spa: A Comprehensive Introduction, . The American Hotel and Lodging Educatinal Institute.  Karagülle, Z., Karagülle M., Doğan B. M. (2011). Türkiye Termal SPA Sağlık Rehberi. Nobel Tıp Kitabevleri. | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Definition and importance of medical tourism and medical tourism genres in Turkey |
| 2 | Evolution of medical tourism and its reasons, factors constituting medical tourism preferment |
| 3 | Factors affecting medical tourism demand, marketing and logistic in medical tourism, medical tourism |
| 4 | Definition, importance and properties of thermal tourism |
| 5 | Position and importance of thermal tourism in medical tourism |
| 6 | Thermal tourism with medical purpose: present condition and future tendencies |
| 7 | Ara sınav |
| 8 | Ara sınav |
| 9 | Definition, concept, properties and evolution of medical tourism |
| 10 | Medical tourism in Turkey |
| 11 | Spa and Wellness definitions, types and evolution |
| 12 | Spa and Wellness technics |
| 13 | Spa and Wellness in Turkey |
| 14 | Third age tourism and disabled tourism |
| 15/16 | Final Exam |

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| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  | **X** |  |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  |  | **X** |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  |  | **X** |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  | **X** |  |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  | **X** |  |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |

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**Gastronomy and Culinary Arts Course Information Form**

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| **Term** | Spring |

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| **COURSE CODE** | 271218032 | **COURSE NAME** | Social Responsibility Practices |

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| **SEMESTER** | **WEEKLY COURSE HOURS** | | | | | **COURSE** | | | | | |
| **Theoretical** | | **Practice** | | **Laboratory** | **Credits** | | **ECTS** | **Type** | | **Language** |
| VIII | 2 | | 0 | | 0 | 2 | | 4 | CORE () ELECTIVE ( x ) | | Turkish |
| **COURSE CATEGORY** | | | | | | | | | | | |
| Supportive Courses | | Basic Vocational | | | Proficiency/Field | | Human, Communication, and Management Skills | | | Transferable Skills | |
| X | |  | | |  | |  | | |  | |
| **ASSESSMENT CRITERIAS** | | | | | | | | | | | |
| **DURING TERM** | | | | **Activity** | | | | **Number** | | | **Percentage (%)** |
| I. Mid-Term | | | | 1 | | | 40 |
| II. Mid-Term | | | |  | | |  |
| Quiz | | | |  | | |  |
| Homework | | | |  | | |  |
| Project | | | |  | | |  |
| Report | | | |  | | |  |
| Other (………) | | | |  | | |  |
| **FINAL EXAM** | | | |  | | | | 1 | | | 60 |
| **PREREQUISITE(S) (IF ANY)** | | | |  | | | | | | | |
| **COURSE CONTENT** | | | | The importance of social responsibility, defining and solving existing social problems. Attending and organizing panels, conferences and congresses, Providing community service in schools as a social responsibility volunteer | | | | | | | |
| **COURSE OBJECTIVES** | | | | Getting to know social services and performing activities in this field. To develop sensitivity about the needs of the society by ensuring that people themselves acquire this discipline and others | | | | | | | |
| **CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING** | | | |  | | | | | | | |
| **COURSE OUTCOMES** | | | | Students will be able to identify their current problems in the area of social responsibility, learn about activities within the scope of community service, acquire basic knowledge and skills in the implementation of social responsibility activities, and prepare projects to solve existing problems of society. | | | | | | | |
| **TEXTBOOK(S)** | | | |  | | | | | | | |
| **SUPPORTIVE RESOURCES** | | | | Sample articles about social responsibility | | | | | | | |
| **EQUIPMENTS REQUIRED** | | | |  | | | | | | | |

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| **COURSE OUTLINE** | |
| **WEEK** | **SUBJECTS** |
| 1 | Defining the concept of social responsibility |
| 2 | Corporate social responsibility concept |
| 3 | Designing the project where social responsibility applications will be prepared |
| 4 | Designing the project where social responsibility applications will be prepared |
| 5 | Designing the project where social responsibility applications will be prepared |
| 6 | Examples of social responsibility practices from Turkey and the world |
| 7 | Realization of sample social responsibility practices |
| 8 | Realization of sample social responsibility practices |
| 9 | Realization of sample social responsibility practices |
| 10 | Realization of sample social responsibility practices |
| 11 | Realization of sample social responsibility practices |
| 12 | Realization of sample social responsibility practices |
| 13 | Realization of sample social responsibility practices |
| 14 | Realization of sample social responsibility practices |
| 15/16 | Final Exam |

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| --- | --- | --- | --- | --- |
| **No.** | **OUTCOMES** | **3** | **2** | **1** |
| 1 | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts. |  |  | **X** |
| 2 | Have knowledge about nutrition principles and food science. |  |  | **X** |
| 3 | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level. |  |  | **X** |
| 4 | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills. |  | **X** |  |
| 5 | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy. |  |  | **X** |
| 6 | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills. |  |  | **X** |
| 7 | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior. |  | **X** |  |
| 8 | Uses both basic and field-related information and communication technologies and software at an advanced level. |  |  | **X** |
| 9 | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics. |  |  | **X** |
| 10 | Have knowledge about national and international cuisines and apply them. |  |  | **X** |
| 11 | Knows and applies food and beverage cost control, menu planning and pricing. |  |  | **X** |
| 12 | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. |  |  | **X** |
| 13 | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work. |  |  | **X** |
| 14 | Knows and applies classical and modern production techniques in the field of food and beverage. |  |  | **X** |
| 15 | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences. |  |  | **X** |
| **1**:Never. **2**:Few. **3**:Many. | | | | |