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| **Semester** | Summer |

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| **Course Code** | 515002009 | **Course Name** | The Effect of Beliefs on Culinary Culture |

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| **Semester** | **Weekly Course Period** | | | | | | **Course’s** | | | | |
| **Theory** | | **Practice** | **Laboratory** | | | **Credit** | **ECTS** | | **Type** | **Language** |
| I | 3 | | 0 | 0 | | | 3 | 6 | | Compulsory( ) Elective( X ) | English |
| **Category** | | | | | | | | | | | |
| **Fundamental Science** | | **Fundamental Engineering** | | | | **Mechanical Engineering Profession**  **[if it contains considerable design, mark with (√) ]** | | | | | **Social Sciences** |
|  | |  | | | |  | | | | | X |
| **Assessment Criteria** | | | | | | | | | | | |
| **Mid-Term** | | | | | **Evaluation Type** | | | | **Quantity** | | **%** |
| 1st Mid-Term | | | | I | | 40 |
| 2nd Mid-Term | | | |  | |  |
| Quiz | | | |  | |  |
| Homework | | | |  | |  |
| Project | | | |  | |  |
| Report | | | |  | |  |
| Others (………) | | | |  | |  |
| **Final Exam** | | | | |  | | | | I | | 60 |
| **Prerequisites** | | | | | There is no prerequisite or co-requisite for this course. | | | | | | |
| **Description** | | | | | The influence of religious beliefs/religious rules on the formation of nutritional practices | | | | | | |
| **Objectives** | | | | | The influence of religious beliefs/religious rules on the formation of nutritional practices | | | | | | |
| **Additive of Course to Apply Professional Education** | | | | |  | | | | | | |
| **Outcomes** | | | | | 1. Understands the impact of economic, social and cultural characteristics on the formation of culinary culture.  2. Knows the role of beliefs in the formation of culinary culture.  3. Knows the impact of beliefs on foods prepared on special days and nights. | | | | | | |
| **Textbook** | | | | | Tarih Boyunca Yemek Kültürü, Murat Belge | | | | | | |
| **References** | | | | | Yemek Adabı (Kitabu Adabi'l-Ekl) (İmam-ı Gazali)Helal Gıda - Febe Armanios, Boğaç ErgeneAntik Çağ'da Yemek Kültürü - Ahmet ÖzdemirTüfek, Mikrop ve Çelik ; Jared Diamond | | | | | | |
| **Requirements** | | | | |  | | | | | | |

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| **Syllabus** | |
| **Week** | **Topics** |
| 1 | The impact of economic, social, political and cultural characteristics on the formation of culinary cultures |
| 2 | The impact of economic, social, political and cultural characteristics on the formation of culinary cultures |
| 3 | Some basic features of cuisines in different cultures under the influence of different beliefs |
| 4 | Some basic features of cuisines in different cultures under the influence of different beliefs |
| 5 | The importance of cultural transfer in the formation of culinary culture |
| 6 | The influence of beliefs on cutting, preparing and cooking various foods |
| 7 | The influence of beliefs on cutting, preparing and cooking various foods |
| 8 | Midterm |
| 9 | The impact of beliefs on kitchen hygiene and sanitation practices |
| 10 | The role of beliefs in food preparation techniques, table setting and eating behaviors |
| 11 | The influence of beliefs on foods prepared on special days and nights |
| 12 | Case study |
| 13 | Case study |
| 14 | Case study |
| 15,16 | Final |

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| **No** | **Program Outcomes** | **3** | **2** | **1** |
| 1 | Developments and practices related to the field are followed, researches and implements the most appropriate production/service methods. |  |  | **X** |
| 2 | Individuals acquire knowledge of sociology, history, general culture and art at a level that will contribute to their personal development and enable them to express themselves in their environments. |  |  | **X** |
| 3 | Discusses tourism plans and policies at local, national and international levels. |  |  | **X** |
| 4 | Ability to follow gastronomy-related legislation (laws, regulations, circulars, etc.) and basic values and principles and act in accordance with them; Have sufficient knowledge and awareness on occupational safety, worker health, social security rights, quality control and management and environmental protection. |  |  | **X** |
| 5 | Can make evaluations on health, safety and risk issues in the institution he works for. |  |  | **X** |
| 6 | Ability to take part as a participant in projects carried out in the field of gastronomy, take responsibility and carry out projects in accordance with the objectives of the project. |  |  | **X** |
| 7 | Can demonstrate a strategic approach to issues in the field, approach analytically to problems that will affect the service process and produce solutions. |  |  | **X** |
| 8 | Information on culture and fine arts can be evaluated while practicing the profession. |  |  | **X** |
| 9 | Can share thoughts and solutions to problems with experts and non-experts by supporting them with quantitative and qualitative data. |  |  | **X** |
| 10 | Recognizes the interactions of gastronomy with culture and art. | **X** |  |  |
| 11 | Develop your knowledge in gastronomy and culinary arts to an expert level, based on your undergraduate qualifications. |  |  | **X** |
| 12 | Knows and practices the subtleties of country and world culinary arts. |  |  | **X** |
| **1:** Non**e. 2:** Partially contribution**. 3:** Completely contribution. | | | | |

Assist. Prof. Dr. Gizem Sultan KAMAN

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