



YAŞAR UNIVERSITY
ECONOMICS AND ADMINISTRATIVE SCIENCES FACULTY
TOURISM MANAGEMENT DEPARTMENT
COURSE SYLLABUS

Course Title	Course Code	Semester	Course Hour/Week		Yaşar Credit	ECTS
International Culinary Cultures & Food Design	THMN 364	Spring	Theory 2	Practice 2	3	5
Course Type						
1. Compulsory Courses						
1.1. Programme Compulsory Courses						
1.2. University Compulsory Courses (UFND)						
1.3. YÖK (Higher Education Council) Compulsory Courses						
2. Elective Courses						
2.1. Program Elective Courses						
2.2. University Elective Courses						
3. Prerequisites Courses						
3.1. Compulsory Prerequisites Courses						
3.2. Elective Prerequisites Courses						

Language of Instruction	English
Level of Course	Undergraduate (First Cycle)
Prerequisites Course(s) (compulsory)	This course is not a prerequisites course.
Special Pre-Conditions of the Course (recommended)	Attendance is compulsory for this course. In order to participate in the final examination, students must continue at least %70 percent of both theoretical and practical course's hours. Cooking practices of some recipes from the countries around the globe will be make real in international & thematic tourism facilities. The conventional facilities' titles are Hilton Int. Hotel, Kuşadası and Vera Melissa Restaurant, Urla.

Course Coordinator	Assoc. Prof. Dr. Sabah Balta	Mail: sabah.balta@yasar.edu.tr
Course Instructor(s)	Assoc. Prof. Dr. Sabah Balta	Mail: sabah.balta@yasar.edu.tr
Aim(s) of the Course	The aim of the course is to examine the geographic, historical, cultural, religious, and economic influences that shape food availability and consumption in various cultures and countries around the world, develop a broad understanding of cultural food patterns and fosters an appreciation for various regions and cultural uniqueness of the food patterns in nations, give examples of some recipes from the countries around the glob, give a sample of the food design and ingredients within a given region	
Learning Outcomes of the Course	Upon successful completion of this course, the student should be able to: • examine the geographic, historical, cultural, religious, and economic influences that shape food availability and consumption in various cultures and countries around the world,	

	<ul style="list-style-type: none"> • develop a broad understanding of cultural food patterns and fosters an appreciation for various regions and cultural uniqueness of the food patterns in nations, • to give examples of some recipes from the countries around the globe, • to give a sample of the food design and ingredients within a given region
Course Content	This course examines the geographic, historical, cultural, religious, and economic influences that shape food availability and consumption in various cultures and countries around the world, develops a broad understanding of cultural food patterns and fosters an appreciation for various regions and cultural uniqueness of the food patterns in nations, gives examples of some recipes from the countries around the globe and gives students a sample of the food design and ingredients within a given region. The course curriculum is divided into 14 units.

COURSE OUTLINE/SCHEDULE (Weekly) (18.02.2013 – 31.05.2013)			
Week	Topics	Preliminary Preparation	Methodology and Implementation (theory, practice, assignment etc)
1	International Culinary Essentials	Preparations for the topic	Description of the topics, Presentation via sufficient ppt. slides
2 01.March	Food Nutrition, Sanitation und Safety	Preparations for the topic Researching and Reporting	Description of the topics, Presentation via sufficient ppt. slides (Technical Visit-1)
3	Menu Design & Development	Preparations for the topic	Description of the topics
4 15. March	Standard Recipes	Preparations for the topic Researching and Reporting	Description of the topics, Presentation via sufficient ppt. slides (Technical Visit-2)
5	Basic Cooking Methods	Preparations for the topic	Description of the topics,
6 29.March	Culinary Artistry & Design	Preparations for the topic Researching and Reporting	Description of the topics, Presentation via sufficient ppt. slides (Technical Visit-3)
7	Midterm Exam		
8 12.April	International Cuisine / Culinary Artistry & Design	Preparations for the topic Researching and Reporting	Description of the topics, Cooking practices(Technical Visit-4)
9	International Cuisine / Culinary Artistry & Design	Preparations for the topic	Description of the topics,
10 26.April	International Cuisine / Culinary Artistry & Design	Preparations for the topic Researching and Reporting	Description of the topics, Cooking practices(Technical Visit-5)
11	International Cuisine / Culinary Artistry & Design	Preparations for the topic	Description of the topics,
12 10.May	International Cuisine / Culinary Artistry & Design	Preparations for the topic Researching and Reporting	Description of the topics, Cooking practices(Technical Visit-6)
13	International Culinary Cultures & Food Design	Presentations and Reporting	Presentations
14	International Culinary Cultures & Food Design	Presentations and Reporting	Presentations
15	International Culinary Cultures & Food Design	Presentations and Reporting	Presentations
16	Final Exam		

Required Course Material (s) /Reading(s)/Text Book (s)	International Cuisine (2009) The International Culinary Schools at The Art Institutes, John Wiley Sons Inc. http://www.internationalculinarycenter.com/
Recommended Course Material (s)/Reading(s)/Other	The Produce Chef by Matt Clark (guide book) Michelin Guide (guide book) http://culinarymadness.webs.com/apps/ http://www.culinarymadness.webs.com/ www.art-gastronomy.gr www.carving.gr http://www.urlice.com http://www.fikirsahibidamaklar.org http://www.frenchculinary.com http://www.MolecularRecipes.com http://www.culinarygeek.net http://www.ciachef.edu

ASSESSMENT		
Semester Activities/ Studies	NUMBER	WEIGHT in %
Mid- Term	-	-
Attendance	14	20
Quiz	-	-
Assignment (s)	-	-
Project	-	-
Laboratory	-	-
Field Studies (Technical Visits)	5-10	55
Presentation/ Seminar	1	25
Practice (Laboratory, Virtual Court, Studio Studies etc.)	-	-
Other (Placement/Internship etc.)	-	-
TOTAL		100
Contribution of Semester Activities/Studies to the Final Grade		50
Contribution of Final Examination/Final Project/ Dissertation to the Final Grade		50
TOTAL		100

CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME OUTCOMES						
No	Programme Outcomes	Level of Contribution (1- lowest/ 5- highest)				
		1	2	3	4	5
1	To explain the terminology, history, geography, definitions, nature, operations, theories and concepts of hospitality, tourism marketing and management			x		
2	To explain the patterns and characteristics of tourism supply and tourism demand and their impacts on tourism destinations				x	
3	To present knowledge and define full comprehension of the ways, motivations and trends in tourists decision making processes and behavioral patterns at tourism destinations		x			
4	To adopt the ethical and innovative approaches associated with the application, operation and development of the international tourism and travel industry			x		
5	To demonstrate the skills of having sufficient methodological, technical, statistical and computing skills for collecting, processing and interpreting data in international tourism and travel industry		x			
6	To interpret the approaches used for the development of tourism products and the sub segments			x		

	of tourism industry through concepts of policy and planning					
7	To describe and evaluate the social, economic, environmental, political, cultural, legal, innovative, sustainable and ethical influences and impacts on hospitality enterprises and alternative tourism products				x	
8	To employ the sufficient mathematical, methodological, analytical and statistical knowledge and skills that are necessary for an effective and efficient hospitality and tourism management decisions and applications	x				
9	To collect data, plan, organize and report a feasibility study of a hotel, travel agency or tour operator or a research project related to tourism and travel management	x				
10	To recognize the computer reservation systems of global airlines industry	x				
11	To apply the computer-based practical information based on training examples in hotel and travel computer reservation systems	x				
12	To demonstrate the understanding of the domestic, international, intercultural and entrepreneurial dimensions of tourism					x
13	To fully analyze the dynamics of global tourism market and the managerial relations between tourism supply (the providers of tourism services) and the tourism demand (consumers of tourism)	x				
14	To define and use the issues and principles of sustainability and social responsibility within the context of application of different tourism types		x			
15	To employ the potential contributions of other disciplines that help to explain the nature and development of tourism and travel industry		x			
16	To recognize the significance of life long learning and use the learning skills in tourism and travel industry				x	

ECTS /STUDENT WORKLOAD				
ACTIVITIES	NUMBER	UNIT	HOUR	TOTAL (WORKLOAD)
Course Teaching Hour (14 weeks* total course hours)	14	Week	3	42
Preliminary Preparation and finalizing of course notes, further self- study	-	-	-	-
Assignment (s)	-	-	-	-
Presentation/ Seminars	1	Number	10	10
Quiz and Preparation for the Quiz	-	-	-	-
Mid- Term(s)	-	-	-	-
Project (s)	-	-	-	-
Field Studies (Technical Visits, Investigate Visit etc.)	10	Number	5	50
Practice (Laboratory, Virtual Court, Studio Studies etc.)	-	-	-	-
Final Examination/ Final Project/ Dissertation and Preparation	1	Number	16	16
Other (Placement/Internship etc.)	-	-	-	-
Total Workload				118
Total Workload/ 25				4.72
ECTS				5

ASSESSMENT and EVALUATION METHODS:	
PREPARED BY	Assoc. Prof. Dr. Sabah BALTA
UPDATED	19.10.2013, 11:40
APPROVED	