

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Turkish Cuisine	SBF125	1.Autumn	0	0	2	4
Prerequisites	No					
Language of the lesson	Turkish					
Course type	Elective					
Dersin öğrenme ve öğretme teknikleri	Expression, Question & Answer, Brainstorming, Display, Practice - Practice					
Instructor (s)						
The aim of the course	The aim of this course is to teach the historical development of the Turkish cuisine and the preparation, cooking and service methods of Turkish cuisine.					
Learning outcomes of the course	<ol style="list-style-type: none"> 1. Being able to distinguish Turkish cuisine specialties 2. To be able to question Turkish kitchen history and evaluate Turkish culinary culture 3. To be able to arrange cooking and cooking forms of Turkish cuisine 4. To be able to design dishes specific to Turkish cuisine on special occasions 5. Ability to develop traditional recipes on sacred days 					
References						

Course outline weekly:

Weeks	Topics
1. Week	Turkish Kitchen History
2. Week	Preparing and Cooking Techniques
3. Week	Ottoman Palace / Konak Foods
4. Week	Ottoman Palace / Konak Foods
5. Week	Turkish Cuisine-specific soups
6. Week	Turkish Cuisine-specific Vegetable Meals and legumes Meals
7. Week	Stuffing and wrapping of Turkish Cuisine
8. Week	Midterm Exam
9. Week	Turkish Cuisine-specific Rice
10. Week	Turkish Cuisine-specific Macaroni and Bread Varieties (varieties of yeast bread and unleavened bread)
11. Week	Turkish Cuisine-specific meat and Sakatat Dinners
12. Week	Compote and Goodies in Turkish Cuisine
13. Week	Invitations and meals and special occasions meals and meals (dead food, asure, oil lamps, wedding meals, circumcision, teething, bride bath, etc.)
14. Week	Invitations and meals and special occasions meals and meals (dead food, asure, oil lamps, wedding meals, circumcision, teething, bride bath, etc.)
15.	Invitations and meals and special occasions meals and meals (dead food, asure, oil lamps, wedding meals, circumcision, teething, bride bath, etc.)
16. Week	FINAL EXAM

ECTS (Student Work Load Table)

Activities	Sayısı	Süresi	Toplam İş Yükü
Course Duration (X14)			
Laboratory	14	2	28
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	10	10
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	10	10
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	100/25=4		
ECTS	4		

Evaluation System

Mid-Term Studies	Sayı	Katkı Payı
Midterm exams		
Quiz		
Laboratory	1	%50
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		%50
Final works		
Final		
Homework		
Practice		
Laboratory	1	%50
Total Time To Activities For Midterm		%50
Contribution Of Midterm Studies On Grades		%50
Contribution Of Final Exam On Grades		%50
Total		100

The relationship between learning outcomes and the program qualifications of the courses

Program Qualifications	Learning outcomes				
	ÖÇ1	ÖÇ2	ÖÇ3	ÖÇ4	ÖÇ5
1. Competent and has the capabilities to fulfill their occupational duties.	5	5	5	5	4
2. Knows the theories and models that form the basis of Professional practice.	5	3	4	3	5
3. Has the general knowledge required to be both an individual and a member of the occupation.	4	4	4	1	3
4. Carries out nursing practice based on the principles and standards.					
5. Meets the health-care needs of the individuals, families and the society with a holistic approach.					
6. Makes use of effective communication.					
7. Utilizes information and care technologies in professional practice and research.					
8. Uses scientific principles and techniques in Nursing practice.					
9. Follows the latest advances and communicates with colleagues in a foreign language.					
10. Behaves according with the professional ethics and values.					
11. Takes the related legislation and regulations into account in Nursing practice.					
12. Follows the politics and regulations affecting the Nursing profession.					
13. Uses the learning-teaching and management processes in Nursing practice.					
14. Uses the life-long learning, problem-solving and critical thinking abilities.					
15. With a sense of social responsibility takes part in studies, projects and some other activities with other team members					

and other disciplines.					
16.Joins in activities that can contribute to professional development.					
17.Sets as a model for colleagues and the society with their professional identity.					
18.Protects the basic values and social rights.					
Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent					