

Course Name	Code	Term	Theory (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
<b>Turkish Cuisine</b>	SBF125	1.Semestr/ Fall	0	0	2	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Selective					
Learning and teaching techniques of the course	Lecture, Question & Answer, Brainstorming, Demonstration, Practice - Practice					
Instructor(s) of the course						
Aim of the lesson	The aim of this course is to teach the historical development of Turkish cuisine and the preparation, cooking and serving methods of Turkish cuisine.					
Learning Outcomes	1. Distinguish the dishes specific to Turkish cuisine. 2. To be able to question the history of Turkish cuisine and evaluate the Turkish cuisine culture. 3. Arranges the preparation and cooking methods of dishes specific to Turkish cuisine. 4. Designs special dishes of Turkish cuisine on special occasions. 5. Develops traditional recipes made on holy days.					
Lessons content	Turkish culinary history, Ottoman/mansion dishes, pilafs unique to Turkish cuisine, vegetable dishes, stuffed meats and wraps, Meals and Treats on Invitations and Special Days.					
References	1.Akkor Y. E.,& Çakmakçı, Z. P. (2013). Osmanlı deniz mutfağı. İstanbul: Alfa Yayınları. 2.Alpargu, M. (2008). 12. Yüzyıla kadar iç asyada Türk mutfak kültürü. A. Bilgin & Ö. Samancı (Edit.), Türk mutfağı. Ankara: T.C. Kültür ve Turizm Bakanlığı Yayınları. 3.Şahin, H. (2008). Türkiye Selçuklu ve beylikler dönemi mutfağı. A. Bilgin & Ö. Samancı (Edit.), Türk mutfağı. Ankara: T.C. Kültür ve Turizm Bakanlığı Yayınları.					

#### Course Outline Weekly

WEEKS	TOPICS
1. Week	Turkish Culinary History
2. Week	Preparation and Cooking Techniques of Meals
3. Week	Ottoman Palace/Mansion Dishes
4. Week	Ottoman Palace/Mansion Dishes
5. Week	Soups Specific to Turkish Cuisine
6. Week	Vegetable Dishes and Legumes Specific to Turkish Cuisine
7. Week	Stuffed and Wraps Unique to Turkish Cuisine
8. Week	<b>MIDTERM</b>
9. Week	Pilafs Specific to Turkish Cuisine
10. Week	Pastas and Bread Types Specific to Turkish Cuisine (leavened bread and unleavened bread types)
11. Week	Meat and Offal Dishes Specific to Turkish Cuisine
12. Week	Compote and Compotes in Turkish Cuisine
13. Week	Meals and Treats on Invitations and Special Days (dead food, ashura, oil lamp food, wedding meals, circumcision, teething, bridal bath, etc.)
14. Week	Meals and Treats on Invitations and Special Days (dead food, ashura, oil lamp food, wedding meals, circumcision, teething, bridal bath, etc.)
15. Week	<b>AN OVERVIEW</b>

**ECTS (Student Work-load Table)**

<b>Activities</b>	<b>Number</b>	<b>Duration</b>	<b>Total Work Load</b>
Length of course			
Laboratory	14	2	28
Practice			
Field Study			
Study time outside of classroom (Free-study/Group work/Pre-study)	14	3	42
Presentation (Video recording/Poster preparation/Focus Group Interview/Questionnaire/Observation and Writing reports)	1	10	10
Seminar Preparation			
Project			
Case Study			
Role-play			
Writing articles-Make criticals			
Time to prepare for midterm exams	1	10	10
Time to prepare for final exam	1	10	10
<b>Total Work Load (hour) / 25(h)</b>	100/25=4		
<b>Course ECTS</b>	<b>4</b>		

**Evaluation System**

<b>Workload within semester</b>	<b>Number</b>	<b>Contribution</b>
Midterm Exam	1	%40
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If there is)		
Assignments		
Presentations and Seminars		
Projects		
Other		
<b>Total Semester Work Load</b>	<b>1</b>	<b>%40</b>
<b>End-of-year Work Load</b>		
Final Exam	1	%60
Assignments		
Practice		
Laboratory		
<b>Total End-of-year Work Load</b>	<b>1</b>	<b>%60</b>
<b>TOTAL</b>	<b>2</b>	<b>100</b>

**Associating the Learning Outcomes of the Courses with the Program Qualifications**

This course is suitable for all programs within the scope of the Faculty of Health Sciences. Therefore, the contribution level to the program qualifications is not specified.