

GMS616 - INNOVATIVE CUISINE TRENDS - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı

General Info

Objectives of the Course

Understand and learn the current and new culinary trends, methods and practices in the world and in Turkey.

Course Contents

Examining the new trends in kitchen trends and their effects

Recommended or Required Reading

Gastronomide yeni trendler, Serdar Eren Current articles

Planned Learning Activities and Teaching Methods

Visual and verbal expression, presentation techniques and seminar presentation

Recommended Optional Programme Components

Prepare for the lesson according to the given resources

Instructor's Assistants

None for this course

Presentation Of Course

face to face oral presentation

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. Günay Erol

Program Outcomes

1. Recognize and learn new culinary trends in gastronomy
2. Learn to follow trends and changes in gastronomy around the world
3. Learn the trends within the scope of sustainability principles in gastronomy

Weekly Contents

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	Current food and beverage reports and trends in the world Source :Data & Trends of the European food and drink industry 2024 https://www.fooddrinkurope.eu/resource/data-trends-of-the-european-food-and-drink-industry-2024/		Lecture, discussion	Innovation, Gastronomy and Culinary Concepts	
2	Top food trends in 2021-2024 report to be read before class. Source: https://www.eitfood.eu/blog/top-5-food-trends-in-2024		Lecture, discussion	Overview and discussion of innovative culinary trends	
3	Resources to read before class: THE EIT FOOD TRUST REPORT Top Agrifood reports https://www.icl-group.com/blog/top-agritech-trends-to-watch-for-2024/		Lecture, discussion	The relationship between innovation and sustainable gastronomy	
4	Must read before coming to class: Sarah P F Bonny, Graham E Gardner, David W Pethick, Jean-François Hocquette, What is artificial meat and what does it mean for the future of the meat industry?, Journal of Integrative Agriculture, Volume 14, Issue 2, https://doi.org/10.1016/S2095-3119(14)60888-1 . (https://www.sciencedirect.com/science/article/pii/S2095311914608881)		Lecture, discussion	Article reviews on innovative culinary trends	
5	Must be read before coming to class: Food management in tourism: Reducing tourism's carbon 'foodprint' Stefan Gössling et al. 2011, Tourism Management 32 (2011)		Lecture, discussion	Article reviews on innovative culinary trends	

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
6	Course preparation resource: The Art in Gastronomy: A Modernist Perspective Author(s): nathan myhrvold Source: Gastronomica , Vol. 11, No. 1 (Spring 2011), pp. 13-23 https://www.jstor.org/stable/10.1525/gfc.2011.11.1.13		Lecture, discussion	Article reviews on innovative culinary trends	
7	Course preparation resource: Molecular Gastronomy: Basis for a new culinary movement or modern day alchemy? John Cousins https://pureportal.strath.ac.uk/files/80880130/strathprints008082.pdf		Lecture, discussion	Preparing and discussing article presentations on Innovative Kitchen Trends	
8			Lecture, discussion	Mid-term exam	
9	Case studies on the relationship between innovative culinary trends and local cuisine Determination of Views on the Applicability of Innovative Culinary Currents in Turkish Cuisine and Using Local Cuisine in Menus, Sağılık, 2020,Journal of Tourism and Management 2020, Vol. 1 (1), 21-39		Lecture, discussion	Preparing and discussing article presentations on Innovative Kitchen Trends	
10	Case studies on the relationship between innovative culinary trends and local cuisine Determination of Views on the Applicability of Innovative Culinary Currents in Turkish Cuisine and Using Local Cuisine in Menus, Sağılık, 2020,Journal of Tourism and Management 2020, Vol. 1 (1), 21-39		Lecture, discussion	Preparing and discussing article presentations on Innovative Kitchen Trends	
11	Case studies on the relationship between innovative culinary trends and local cuisine Determination of Views on the Applicability of Innovative Culinary Currents in Turkish Cuisine and Using Local Cuisine in Menus, Sağılık, 2020,Journal of Tourism and Management 2020, Vol. 1 (1), 21-39		Lecture, discussion	Source discussion on Innovative Kitchen Applications	
12	Case studies on the relationship between innovative culinary trends and local cuisine Determination of Views on the Applicability of Innovative Culinary Currents in Turkish Cuisine and Using Local Cuisine in Menus, Sağılık, 2020,Journal of Tourism and Management 2020, Vol. 1 (1), 21-39		Lecture, discussion	Source discussion on Innovative Kitchen Applications	
13	Study, review and analysis of Innovative world Cuisine trends https://www.oecd.org/content/dam/oecd/en/publications/reports/2012/02/food-and-the-tourism-experience_g1g1b71d/9789264171923-en.pdf		Lecture, discussion	Preparing and discussing article presentations on Innovative Kitchen Trends	
14	Study, review and analysis of Innovative world Cuisine trends https://www.oecd.org/content/dam/oecd/en/publications/reports/2012/02/food-and-the-tourism-experience_g1g1b71d/9789264171923-en.pdf		Lecture, discussion	Discussion and general evaluation of application examples of Innovative Kitchen Trends	

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
15	General evaluation and discussion		Lecture, discussion	Discussion and general evaluation of application examples of Innovative Kitchen Trends	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Final	1	1,00
Ders Öncesi Bireysel Çalışma	1	26,00
Derse Katılım	1	14,00
Ders Sonrası Bireysel Çalışma	1	26,00
Ara Sınav Hazırlık	1	7,00
Final Sınavı Hazırlık	1	14,00
Tartışmalı Ders	7	7,00
İnceleme/Anket Çalışması	1	14,00
Araştırma Sunumu	1	14,00
Teorik Ders Anlatım	1	26,00

Assesments

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10
L.O. 1	4	5	3	5	5	3	4	5	4	5
L.O. 2	4	3	4	5	5	5	5	4	3	4
L.O. 3	3	5	5	5	5	5	5	5	5	5

Table :

- P.O. 1 :** Gastronomi ve Mutfak Sanatları alanında ve ilgili disiplinlerde sahip olduğu bilgi ve beceriyi uzmanlık düzeyinde geliştirir ve derinleştirir.
- P.O. 2 :** Gastronomi ve Mutfak Sanatları alanında yer alan işletmelerin sorunlarını analiz edebilme ve problem çözme becerilerine sahip olur.
- P.O. 3 :** Gastronomi ve Mutfak Sanatları faaliyetlerine ilişkin profesyonel tekniklere ve uygulamalara sahip olur.
- P.O. 4 :** Gastronomi ve Mutfak Sanatları alanında ekonomik, hukuksal vb. problemlere çözüm getirebilme becerisine sahip olur.
- P.O. 5 :** Gastronomi ve Mutfak Sanatları bölümü için gerekli alanların planlanması, tasarlanması, faaliyetlerinin sürdürülebilmesi ve geliştirilebilmesine yönelik gerekli bilgi ve becerilere sahip olur.
- P.O. 6 :** Gastronomi ve Mutfak Sanatları alanında bilgileri eleştirel bir gözle değerlendirebilme yetkinliğine sahip olur.
- P.O. 7 :** Gastronomi ve Mutfak Sanatları ile ilgili alanlarda uygulamaların toplumsal, bilimsel ve etik değerleri gözetme yetkinliğine sahip olur.
- P.O. 8 :** Gastronomi ve Mutfak Sanatları alanında Türkiye’de ve dünyada yenilikleri ve gelişmeleri takip eder. Bu gelişmelere ilişkin politika ve planlar oluşturur.
- P.O. 9 :** Gastronomi ve Mutfak Sanatları alanında disiplinlerarası yaklaşımları benimseyerek yaratıcı ve yenilikçi çözümler geliştirir, sektörel gelişmelere yön verebilecek projeler üretir ve uygular.
- P.O. 10 :** Gastronomi ve Mutfak Sanatları alanında sürdürülebilirlik ilkelerini benimseyerek yerel ve küresel ölçekte etik, çevresel ve ekonomik sorumluluk bilinciyle hareket eder.
- L.O. 1 :** Gastronomide yeni mutfak trendlerini tanıır ve öğrenir
- L.O. 2 :** Gastronomide dünyadaki eğilimleri ve değişiklikleri takip etmeyi öğrenir
- L.O. 3 :** Gastronomide sürdürülebilirlik ilkeleri kapsamında trendleri öğrenir