

Hotel, Restaurant and Catering Services Department / Hotel, Restaurant and Catering Services Department /						
Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS
AS204	WORLD CUISINES	2.00	2.00	0.00	3.00	4.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Optional					
Preconditions	: Not					
Objectives of the Course	: The aim of this course is to provide culinary arts program students with theoretical knowledge about the historical development, cultural foundations, and fundamental characteristics of world cuisines, and to develop their ability to prepare dishes from major world cuisines in accordance with their original recipes and techniques. Within the scope of the course, students are expected to understand the effects of different geography, climate, beliefs, and traditions on culinary cultures, evaluate world cuisines in comparison with Turkish cuisine, apply cooking techniques in accordance with hygiene and occupational safety rules, and design aesthetic, creative, and innovative presentations. Furthermore, the course aims to equip students with the skills to adapt to multicultural kitchen environments in their professional lives and to effectively utilize their knowledge of world cuisines in professional kitchen applications.					
Course Contents	: The course covers the culinary cultures of France, Italy, Spain, Balkan countries, Middle Eastern countries, North American countries, South American countries, China, Russia, India, and Korea, including theoretical knowledge and practical preparation of the recipes, preparation steps, techniques, and presentation of the main dishes within each of these culinary cultures.					
Recommended or Required Reading	: Books, Lecture Notes, Internet Resources (Videos, etc.). *Fumey, G. & Etcheverria, O. (2007). Atlas of World Cuisines. NTV Publications. *Gürbüz, B. (2007). World Cuisine. Ankara: Detay Publishing. *Boyut Publishing Group. (2007). World Foods Series. Istanbul: Boyut Publishing. *Şahin Perçin, N (2020). World Culinary Cultures. Beta Publishing. *Morgan, J.L. (2006). Culinary Creation. Elsevier Inc. *World Cuisines-I.T.C. ANADOLU UNIVERSITY PUBLICATION NO: 3309 *World Cuisines-II.T.C. ANADOLU UNIVERSITY PUBLICATION NO: 3395					
Planned Learning Activities and Teaching Methods	: Oral and Visual Topic Presentation. Discussion. Question and Answer Method. Cooking Applications. Feedback.					
Recommended Optional Programme Components	: Individual theoretical studies, internet research, and individual applications.					
Instructors	: Öğr. Gör. Dr. Özlem Başar					
Instructor's Assistants	: *Lecturer Serkan Zaro *Lecturer Sevinç Alkan *Lecturer Mahmut Doğan Kamaş					
Presentation Of Course	: Face-to-Face Education. Practical Work.					
Update Date	: 1/19/2026 11:45:07 PM					
Dosya İndirilme Tarihi	: 1/19/2026					

Course Outcomes
Upon the completion of this course a student :
1 Explains the historical development and cultural foundations of world cuisines.
2 It defines the main world cuisines (European, Asian, Middle Eastern, American, and African cuisines) with their general characteristics.
3 Explains the basic ingredients, spices, and cooking techniques used in different national cuisines.
4 Prepares basic dishes from selected world cuisines using appropriate techniques.
5 It applies cooking methods specific to different cuisines in a practical manner.
6 Plans menus from world cuisines according to basic gastronomic principles.
7 Applies aesthetic and hygiene rules in the presentation of dishes from world cuisines.

Pre / Side Conditions							
Course Code	Course Name	Condition	Teorical	Practice	Laboratory	Credits	ECTS

Weekly Contents						
	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*French Culinary Culture and the main dishes specific to French cuisine.	*Practical work on the main dishes typical of French cuisine.		*1) World Cuisines Lecture Notes-1 French Cuisine (https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
2.Week	*Italian Culinary Culture and the main dishes unique to Italian cuisine.	*Practical work on the main dishes typical of Italian cuisine.		*1) World Cuisines Lecture Notes-2 Italian Cuisine (https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
3.Week	*Spanish Culinary Culture and the main dishes unique to Spanish cuisine.	*Practical work on the main dishes typical of Spanish cuisine.		*1) World Cuisines Lecture Notes-3 Spanish Cuisine (https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
4.Week	*Balkan Countries' Culinary Culture and Main Dishes Unique to Balkan Countries' Cuisines.	*Practical studies on the main dishes typical of the cuisines of the Balkan countries.		*1) World Cuisines Lecture Notes-4 Balkan Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
5.Week	*Balkan Countries' Culinary Culture and Main Dishes Unique to Balkan Countries' Cuisines.	*Practical studies on the main dishes typical of the cuisines of the Balkan countries.		*1) World Cuisines Lecture Notes-4 Balkan Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
6.Week	*Middle Eastern Cuisine and the Main Dishes Characteristic of Middle Eastern Countries' Cuisines.	*Practical studies of the main dishes specific to the cuisines of Middle Eastern countries.		*1) World Cuisines Lecture Notes-5 Middle Eastern Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
7.Week	*Middle Eastern Cuisine and the Main Dishes Characteristic of Middle Eastern Countries' Cuisines.	*Practical studies of the main dishes specific to the cuisines of Middle Eastern countries.		*1) World Cuisines Lecture Notes-5 Middle Eastern Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
8.Week	*Midterm exam					
9.Week	*North American Culinary Culture and the main dishes specific to the cuisines of North American countries.	*Practical studies of the main dishes specific to the cuisines of North American countries.		*1) World Cuisines Lecture Notes-6 North American Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
10.Week	*South American Culinary Culture and the main dishes specific to the cuisines of South American countries.	*Practical studies of the main dishes typical of the cuisines of South American countries.		*1) World Cuisines Lecture Notes-7 South American Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
11.Week	*South American Culinary Culture and the main dishes specific to the cuisines of South American countries.	*Practical studies of the main dishes typical of the cuisines of South American countries.		*1) World Cuisines Lecture Notes-7 South American Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
12.Week	*Chinese Culinary Culture and Major Dishes Unique to Chinese Cuisine.	*Practical work on the main dishes specific to Chinese cuisine.		*1) World Cuisines Lecture Notes-8 Chinese Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
13.Week	*Russian culinary culture and the main dishes unique to Russian cuisine.	*Practical work on the main dishes typical of Russian cuisine.		*1) World Cuisines Lecture Notes-9 Russian Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
14.Week	*Indian Culinary Culture and the main dishes unique to Indian cuisine.	*Practical work on the main dishes typical of Indian cuisine.		*1) World Cuisines Lecture Notes-10 Indian Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish on the list of dishes to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
15.Week	*Korean Food Culture and Main Dishes Unique to Korean Cuisine.	*Practical work on the main dishes specific to Korean cuisine.		*1) World Cuisines Lecture Notes-11 Korean Cuisine https://drive.google.com/drive/folders/1riC3xe27dHfBgMkoPW_1mG5SksryJIZG?usp=sharing). 2) For the theoretical and practical parts of the course, students prepare an assignment containing recipes and preparation steps for each dish listed in the list of products to be made, published by the instructor one week before the course, provided that they study at least 5 different sources.	*Presentation. Questions and answers. Cooking activities. Feedback.	Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7 Ö.Ç.1 Ö.Ç.2 Ö.Ç.3
16.Week	*Final Exam					

Assesment Methods %

1 Ara Sınav : 40.000

3 Final : 60.000

ECTS Workload

Activities	Count	Time(Hour)	Sum of Workload
Final	1	1.00	1.00
Uygulama / Pratik	14	2.00	28.00
Ders Öncesi Bireysel Çalışma	14	2.00	28.00
Ara Sınav Hazırlık	1	3.00	3.00
Final Sınavı Hazırlık	1	4.00	4.00
Teorik Ders Anlatım	14	2.00	28.00
Vize	0	0.00	0.00
Ödev	14	1.00	14.00
Total :			106.00
Sum of Workload / 30 (Hour) :			4
ECTS :			4.00

Program And OutcomeRelation

	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	P.O.11	P.O.12	P.O.13	P.O.14	P.O.15	P.O.16	P.O.17	P.O.18	P.O.19	P.O.20	P.O.21	P.O.22
L.O. 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Avarage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

BEWARE OF PLAGIARISM! Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person's ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevşehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.