
Objectives of the Course

The aim of the course "Science and Art of Beverages" is to enable students to explore the historical development, cultural context, production processes, and sensory characteristics of both alcoholic and non-alcoholic beverages from an academic perspective. The course provides in-depth knowledge about raw materials, production techniques, and presentation methods of different beverage groups, while also encouraging discussions on the relationship between beverages, gastronomy, art, and social life. In this way, students gain the ability to evaluate beverage culture holistically through its scientific, aesthetic, and practical dimensions.

Course Contents

This course provides students with comprehensive knowledge of the fundamental components of beverages, production techniques, and sensory analysis methods. It covers the history, geographical origins, and cultural significance of both alcoholic and non-alcoholic beverages. Different beverage groups, including coffee, tea, wine, beer, cocktails, and innovative drinks, are examined in terms of production processes, quality standards, and serving techniques. The course integrates practical laboratory sessions and tasting activities, enabling students to apply theoretical knowledge and understand the aesthetic and gastronomic aspects of beverages.

Recommended or Required Reading

Related articles Beverages in Gastronomy/Tufan Süren and Batuhan Öztürk Origin of Beverages/James Williams

Planned Learning Activities and Teaching Methods

The course aims to provide students with an active learning experience. To achieve this, theoretical lectures are combined with case studies, group discussions, and student presentations. Practical laboratory sessions and tasting activities allow students to develop sensory analysis skills and gain hands-on experience in beverage production processes. Research projects and literature reviews further enhance students' critical thinking and scientific research abilities. Teaching methods emphasize interactive lectures, practical workshops, group work, discussions, and problem-solving approaches.

Recommended Optional Programme Components

For effective delivery of the course, it is recommended that students have a foundational knowledge of chemistry and gastronomy. The diversity and freshness of beverage samples directly impact the quality of laboratory and tasting activities; thus, sourcing materials is essential. Keeping the course content updated with current literature allows students to learn about industry innovations and trends. In addition to in-class activities, industry visits and guest lectures can help students reinforce theoretical knowledge through real-world experiences. Active participation and engagement in learning activities are critical to the success of the course.

Presentation Of Course

The course is delivered both theoretically and practically within the graduate program. The course is conducted interactively; theoretical parts are taught in the classroom, while practical sessions take place in laboratories or tasting workshops. Active student participation is encouraged through group work, presentations, and projects. Additionally, industry visits and guest lectures throughout the semester enhance the practical dimension of the course.

Dersi Veren Öğretim Elemanları

Dr. Öğr. Üyesi Firdevs Yönet Eren

Program Outcomes

1. Explain the history, cultural context, and geographical origins of alcoholic and non-alcoholic beverages.
2. Evaluate the relationship between beverages, gastronomy, art, and social life.
3. Apply critical thinking skills through academic research and literature review.
4. Acquire knowledge of innovative beverages and industry trends to improve professional practice skills.

Weekly Contents

Order	Preparation Info	Laboratory Teaching Methods	Theoretical	Practise
1		Narration Method	Explanation of the purpose, content and method of the course	
2	Beverages in Gastronomy Related Articles	Lecture, Discussion, Question and Answer	The Universal Importance of Beverages Where Drinks and Art Meet The Future of Beverages	
3	Beverages in Gastronomy Related Articles	Lecture, Discussion, Question and Answer	Beverage-Food Matching in Gastronomy Beverages Pairing Beverage Legends	
4	Beverages in Gastronomy Related Articles	Lecture, Discussion, Question and Answer	Miksology	
5	Releated Articles	Lecture, Discussion, Question and Answer, Interview, Presentation	Article Reviews	
6	Releated Articles	Lecture, Discussion, Question and Answer, Interview, Presentation	Article Reviews	
7	Releated Articles	Lecture, Discussion, Question and Answer, Interview, Presentation	Article Reviews	
8			MIDTERM EXAM	
9	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
10	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
11	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
12	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
13	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
14	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	
15	Related Articles	Interview, Discussion, Q&A	Student Topic Presentations	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Final	2	1,00
Final Sınavı Hazırlık	1	6,00
Ara Sınav Hazırlık	1	6,00
Araştırma Sunumu	3	13,00
Seminer	3	14,00
Derse Katılım	3	14,00
Teorik Ders Anlatım	4	3,00
Tartışmalı Ders	2	14,00
Gösterim	1	3,00

Assesments

Activities	Weight (%)
Final	60,00
Vize	40,00

	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	5									
L.O. 2	3			4						
L.O. 3	3					5		4		
L.O. 4		5		5		3				3

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 alanında Türkiye'de ve dünyada yenilikleri ve gelişmeleri takip eder. Bu gelişmelere ilişkin politika ve planlar oluşturur.

P.O. 4 : Gastronomi ve Mutfak Sanatları faaliyetlerine ilişkin profesyonel tekniklere ve uygulamalara sahip olur.

P.O. 5 : Gastronomi ve Mutfak Sanatları alanında bilgileri eleştirel bir gözle değerlendirebilmeye yetkinliğine sahip olur.

P.O. 6 : Bilimsel araştırma yöntemlerini kullanarak alanya ile ilgili bir araştırmayı planlar, yürütür, değerlendirir ve rapor halinde sunar.

P.O. 7 : Alanında uzmanlık gerektiren konularda bir çalışmayı başkalarıyla ve bağımsız olarak etkin bir şekilde yürütür.

P.O. 8 : Edindiği bilgi ve becerileri analiz eder, eleştirel şekilde yorumlar ve değerlendirir.

P.O. 9 : Yazılı ve sözlü olarak etkili iletişim ve sunum becerileri gösterir.

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 : Alkollü ve alkolsüz içeceklerin tarihçesini, kültürel bağlamını ve coğrafi kökenlerini açıklayabilme.

L.O. 2 : İçeceklerin gastronomi, sanat ve sosyal yaşam ile olan ilişkilerini değerlendirebilmeye.

L.O. 3 : Akademik araştırma ve literatür taraması yaparak eleştirel düşünme becerilerini uygulayabilme.

L.O. 4 : Yenilikçi içecekler ve sektörel trendler hakkında bilgi edinerek profesyonel uygulama becerilerini artırabilme.