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GMS524 - DEVELOPMENTS IN WORLD CUISINE CULTURE - Turizm Araştırmaları Enstitüsü - Gastr

General Info

Objectives of the Course

Determination of innovations in the direction of developments and problems in gastronomy.

Course Contents

This course is designed to provide students with a broad perspective on world culinary cultures and the impacts of various cuisines. Additionally, it aims to develop students' ability to conduct scientific research which will be conducted through weekly lectures, interactive discussions, group projects, and individual research to gain in-depth knowledge about specific cuisines. Furthermore, there will be opportunities to participate with experts from around the world.

Recommended or Required Reading

Computer, Projection Gastronomi ve Yiyecek Tarihi, Atilla Akbaba, Detay Yayıncılık. Dünya Mutfakları Kültür Companion to Food", Alan Davidson Food Cultures of the World Encyclopedia Ken Albala: Journal of Applied Anthropology

Planned Learning Activities and Teaching Methods

Interactive Discussions: Creating discussions based on articles, books, papers, visual resources (videos, etc.), interviews. Project work. Utilizing online resources (webinars, etc.).

Recommended Optional Programme Components

Other recommended aspects for the course include conducting literature reviews on the subject, organizing the teaching process.

Instructor's Assistants

Prof.Dr.Nilüfer Şahin Perçin

Presentation Of Course

Formal Education

Dersi Veren Öğretim Elemanları

Prof. Dr. Nilüfer Şahin

Program Outcomes

1. Can define and explain the concepts of food and culture
2. can develop an understanding on culinary arts of countries throughout the world
3. can define and explain the potential similarities and differences of food cultures of different countries
4. can define, discuss and explain the cooking styles and eating habits of different cultures.
5. Can conduct research, analysis, and synthesis on World Culinary Cultures.

Weekly Contents

Order Preparation Info

Laboratory Teaching Methods

Theoretical

Program tanımları ve çıktıları PDF e aktarma