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	<b>GMS603 - CURRENT TRENDS IN GASTRONOMY - Turizm Araştırmaları Enstitüsü - Gastronomi ve</b>
	<b>General Info</b>
	<b>Objectives of the Course</b>
	The aim of this course is to provide students with a critical perspective through an in-depth examination of gastronomy and culinary arts. Students will develop a theoretical and applied perspective that will enable them to understand current approaches, technological transformations, consumer trends, and sustainability principles within the context of the industry.
	<b>Course Contents</b>
	This course explores the theoretical and practical aspects of current trends in gastronomy. Topics include the impact of healthy eating trends, cultural transformations, culinary tourism, and consumer behavior. Furthermore, by utilizing interdisciplinary approaches, students are encouraged to develop critical perspectives and conduct analyses of the industry.
	<b>Recommended or Required Reading</b>
	Gastronomi Trendleri, Hülya Kurgun, Detay Yayıncılık. Yiyecek içecek endüstrisinde trendler, Osman N. Özdemir, Akbaba, Detay Yayıncılık.
	<b>Planned Learning Activities and Teaching Methods</b>
	The course introduces students to critical thinking skills through interactive lectures, seminar presentations. Active student participation is encouraged through group discussions, student presentations, and project-based learning. Current gastronomy trends, case studies, and the use of digital resources enrich the learning process.
	<b>Recommended Optional Programme Components</b>
	It will be beneficial to read the resources provided before class. Additionally, relevant resources should be explored to enhance the learning experience.
	<b>Instructor's Assistants</b>
	None.
	<b>Presentation Of Course</b>
	The course is conducted through interactive lectures, seminar presentations, literature reviews, and discussions. Active student participation is encouraged, ensuring in-depth learning through case studies, project work, and critical discussions. Individual research projects are encouraged, ensuring a student-centered and research-focused approach to the course.
	<b>Dersi Veren Öğretim Elemanları</b>
	Prof. Dr. Nilüfer Şahin
	<b>Program Outcomes</b>
	<ol style="list-style-type: none"> <li>1. Explain new trends in gastronomy.</li> <li>2. Discuss the basic concepts and new trends in Gastronomy Tourism.</li> <li>3. It can explain future gastronomy trends.</li> </ol>
	<b>Weekly Contents</b>
	<b>Order PreparationInfo</b>