

İndirilme Tarihi

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GM114 - CULINARY CULTURES - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü

General Info

Objectives of the Course

The aim of the culinary culture course is to introduce the food cultures of different countries and regions and to inform the students about the history of these cultures, the materials used in the dishes, the cooking techniques and especially the tastes in these cultures. This course helps students explore the dishes of different cultures and improve their preparation skills. It also aims to provide students with an understanding of how different food cultures are influenced and differentiated from each other. This course also helps students gain an open-minded perspective on culinary cultures around the world.

Course Contents

This course investigates the culinary cultures at local and global levels. There are various food and culinary cultures around the World. Prominent amongst them, thirty national cuisine such as Turkish, French, Italian, Spanish, German, Greek, American, British, Thai, Chinese, Japanese, and Indian cuisine are covered in this course.

Recommended or Required Reading

Ders Kitabı Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020. Önerilen Kaynaklar Cevdet Avcıkurt ve Mehmet Sarioğlan (Editörler), Gastronomi Olgusuna Sosyolojik Bakış, Detay Yayıncılık, Ankara, 2019. Hayati Beşirli, Yemek Sosyolojisi - Yiyeceklere ve Mutfağa Sosyolojik Bakış, 2. Baskı, Phoenix Yayıncılık, Ankara, 2017. Atilla Akbaba ve Neslihan Çetinkaya, Gastronomi ve Yiyecek Tarihi, Detay Yayıncılık, Ankara, 2018. Hakan Yılmaz (Ed), Bir İletişim Biçimi Olarak Gastronomi, Detay Yayıncılık, Ankara, 2016. Mehmet Sarıışık (Ed.), Uluslararası Gastronomi, Detay Yayıncılık, Ankara, 2017. Mehmet Sarıışık (Ed.), Tüm Yönleriyle Gastronomi Bilimi, Detay Yayıncılık, Ankara, 2017.

Planned Learning Activities and Teaching Methods

Lecture
Questions-Answers
Discussions
Presentation

Recommended Optional Programme Components

Students will be motivated to make internet researches to investigate the questions of whether national boundaries unite the food cultures of different regions and ethnic groups, what characterises food cultures from very different parts of the world, and what similarities and differences exist with regard to eating traditions and modern eating practices.

Instructor's Assistants

Doç. Dr. İbrahim İLHAN

Presentation Of Course

Presentations and discussions will be made by students about the food cultures of different countries and regions.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. İbrahim İlhan

Program Outcomes

1. Explain the basic concepts of kitchen.
2. Have knowledge about culinary cultures.
3. Have knowledge about world cuisines.
4. Explain the links between culture and food ; the nature of the relationship between food and culture.

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
1	Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020. Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecture, Questions-Answers, Discussions	Course Introduction by Giving Information About the Content and the Form of the Course. Concepts of Culture and Cuisine, Relationship between Cuisine and Culture.	The instructor will give a presentation on the week's topic, and the topics and schedule for student presentation assignments will be determined.

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2	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Lecture, Questions-Answers, Discussions	Dimensions of Culinary Cultures Gastronomy as a Science Practical Gastronomy: Supply and Demand Dimensions	The instructor will give a presentation on the week's topic, and the topics and schedule for student presentation assignments will be determined.
3	<p>Book to Review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020.</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Presentation, Questions-Answers, Discussions	Turkish Culinary Culture	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.
4	<p>Book to Review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Presentation, Questions-Answers, Discussions	French Culinary Culture, English Culinary Culture	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.
5	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Presentation, Questions-Answers, Discussions	Spanish Culinary Culture, Italian Culinary Culture	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.
6	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Presentation, Questions-Answers, Discussions	German Culinary Culture, Swedish Culinary Culture	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.
7	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>	Presentation Questions-Answers Discussions	Greek Culinary Culture Russian Culinary Culture	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.
8		Written Examination	Mid-term Exam	

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9	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation Questions-Answers Discussions</p>	<p>American Culinary Culture Argentinian Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>
10	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation, Questions-Answers, Discussions</p>	<p>Mexican Culinary Culture Brazilian Culinary Culture Peruvian Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>
11	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation, Questions-Answers, Discussions</p>	<p>Tunisian Culinary Culture, Moroccan Culinary Culture, Algerian Culinary Culture, Lebanese Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>
12	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation, Questions-Answers, Discussions</p>	<p>Chinese Culinary Culture, Hong Kong Culinary Culture, Indian Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>
13	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation, Questions-Answers, Discussions</p>	<p>Australian Culinary Culture, Japanese Culinary Culture Korean Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>
14	<p>Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020</p> <p>Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.</p>		<p>Presentation, Questions-Answers, Discussions</p>	<p>Singaporean Culinary Culture, Thai Culinary Culture, Malaysian Culinary Culture, Indonesian Culinary Culture, Filipino Culinary Culture</p>	<p>At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.</p>

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
15	Book to review Nilüfer Şahin Perçin (Ed.), Dünya Mutfak Kültürleri, Beta Basım Yayım Dağıtım A.Ş., İstanbul, 2020 Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Levtures, Questions-Answers, Discussions	Comparison and Evaluation of Culinary Cultures	At the beginning of the semester, a presentation assignment on a country's cuisine, the topic and schedule of which are determined, is given by the student/student group. After the presentation, under the guidance of the instructor, students ask questions to their classmates or offer their contributions.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	2,00
Ara Sınav Hazırlık	1	5,00
Vize	1	1,00
Final Sınavı Hazırlık	1	5,00
Final	1	1,00
Araştırma Sunumu	1	20,00

Assesments

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

Gastronomi ve Mutfak Sanatları Bölümü / GASTRONOMİ VE MUTFAK SANATLARI (İKİNCİ ÖĞRETİM) X Learning Outcome Relation

	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	P.O. 23	P.O. 24	P.O. 25	
L.O. 1	1				1	1																				
L.O. 2		1					1			1																
L.O. 3	1							1													1					
L.O. 4	1	1						1																		

Table :

- P.O. 1 :** Ağırlama ve turizm endüstrisi alanındaki kavramlar, kuramlar, ilkeler ve olgular ile ilgili kapsamlı ve sistemli bilgi sahibi olur; gastronomi ve mutfak sanatları alanının ağırlama ve turizm endüstrisindeki yerini kavrar
- P.O. 2 :** Gastronomi ve Mutfak Sanatları alanındaki kavramları, ilkeleri ve teorileri bilir ve uygular.
- P.O. 3 :** Beslenme ilkeleri ve gıda bilimi hakkında bilgi sahibi olur ve alanında uygular.
- P.O. 4 :** Ulusal ve uluslararası gıda güvenliği standartlarını bilir ve uygular.
- P.O. 5 :** Alanı ile ilgili fiziksel ortamı, araç-gereçleri ve teknolojileri tanıır, kullanır ve bakımını yaparak korur.

- P.O. 6 :** Çeşitli pişirme yöntemlerini bilir ve uygular.
- P.O. 7 :** Ulusal ve uluslararası mutfaklar hakkında bilgi sahibi olur ve uygular.
- P.O. 8 :** Menü planlama ilkeleri doğrultusunda çeşitli menüler geliştirir.
- P.O. 9 :** Yiyecek içecek maliyet analizi, kontrolü ve menü fiyatlandırması yapar.
- P.O. 10 :** İçecekler hakkında ayrıntılı bilgi sahibi olur, yiyecek üretiminde çeşitli içecekleri kullanır.
- P.O. 11 :** Yiyecek büfesi dekorasyonu ve yiyeceklerin görsel sunum tekniklerini bilir ve uygular.
- P.O. 12 :** Satın alma aşamasından sunum aşamasına kadar yiyecek içecek üretimi ile ilgili tüm süreçleri bilir ve bu süreçlerde ortaya çıkabilecek sorunları çözer.
- P.O. 13 :** Çalışma alanı ile ilgili ulusal ve uluslararası hukuki düzenlemeleri ve mesleki standartları bilir ve uygular.
- P.O. 14 :** Mesleki etik standartları bilir ve uygular.
- P.O. 15 :** Hem temel hem de alanıyla ilgili bilgi ve iletişim teknolojilerini ve yazılımlarını ileri düzeyde kullanır.
- P.O. 16 :** İngilizcede en az Avrupa Dil Portföyü B2 genel düzeyinde okuma, anlama, konuşma ve yazma becerileri gösterir.
- P.O. 17 :** İkinci bir yabancı dilde en az Avrupa Dil Portföyü B1 genel düzeyinde okuma, anlama, konuşma ve yazma becerileri gösterir.
- P.O. 18 :** İşletme ve iktisat alanındaki temel kavramlar, kuramlar, ilkeler ve olgular hakkında bilgi sahibi olur.
- P.O. 19 :** Bir yiyecek içecek işletmesini etkin bir şekilde yönetebilecek yönetim teorilerini ve uygulamalarını bilir ve uygular.
- P.O. 20 :** Başkalarıyla ve bağımsız olarak etkin bir şekilde çalışır.
- P.O. 21 :** Yazılı, sözlü ve sözsüz olarak etkili iletişim kurar ve sunum becerileri gösterir.
- P.O. 22 :** Kişisel bakıma, hijyene, giyime ve görünüme gastronomi ve mutfak sanatları alanının gerektirdiği şekilde özen gösterir.
- P.O. 23 :** Atatürk ilkeleri ve inkılapları konusunda bilgi sahibi olur ve Cumhuriyet'in temel değerlerini benimser.
- P.O. 24 :** Sanatsal konulara ilişkin bireysel yeteneklerini geliştirir.
- P.O. 25 :** Birleşmiş Milletler Sürdürülebilir Kalkınma Amaçlarından (BM SKA) en az birini açıklar. BM SKA şunlardır: 1) yoksulluk, 2) açlık, 3) sağlıklı ve kaliteli yaşam, 4) nitelikli eğitim, 5) cinsiyet eşitliği, 6) temiz su ve sanitasyon, 7) erişilebilir temiz enerji, 8) insana yakışır iş ve ekonomik büyüme, 9) sanayi, yenilikçilik ve alt yapı, 10) eşitsizliklerin azaltımı, 11) sürdürülebilir şehirler ve topluluklar, 12) sorumlu tüketim ve üretim, 13) iklim eylemi, 14) sudaki yaşam, 15) karasal yaşam, 16) barış, adalet ve güçlü kurumlar, 17) amaçlar için ortak çaba.
- L.O. 1 :** Mutfak ile ilgili temel kavramları açıklayabilir.
- L.O. 2 :** Mutfak kültürleri hakkında bilgi sahibi olur.
- L.O. 3 :** Dünya mutfakları hakkında bilgi sahibi olur.
- L.O. 4 :** Kültür ve yiyecek arasındaki bağlantıyı, değişik kültürlerde yiyeceğin anlam ve önemini açıklar.