

General Info

Objectives of the Course

This course aims to enable students to develop an understanding of cultural meaning and philosophical importance of gastronomy and to create their own values and attitudes in relation to food, culture and arts issues.

Course Contents

The content of this course and the role of philosophy is to tackle the most basic questions about food: What is food exactly? What should we eat? How do we know it is safe? How should food be distributed? What is good food? These are simple yet difficult questions because they involve philosophical questions about metaphysics, epistemology, ethics, politics, and aesthetics. Other disciplinary approaches may touch on these questions concerning food but only philosophy addresses them explicitly. Once we have a clear understanding of philosophy's unique role, we will all be in a better position to engage in dialogue aimed at improving our knowledge, practices, and laws.

Recommended or Required Reading

Alan F. Harrison (1982), Gastronomy, Sussex: New Horizon Books. Atilla Akbaba Ve Neslihan Çetinkaya, Gastronomi Ve Yiyecek Tarihi, Detay Yayıncılık, Ankara, 2018
Doğan Özlem, (2000), Kültür Bilimleri Ve Kültür Felsefesi. İnkılap, İstanbul. Dürüye Bozok, Cevdet Avcıkurt, Murat Doğdubay, Mehmet Sarıoğlu Ve Göksel Kemal Girin, Gastronomi Üzerine Araştırmalar, Detay Yayıncılık, Ankara, 2018. Hakan Yılmaz (Ed), 2016, Bir İletişim Biçimi Olarak Gastronomi, Detay Yayıncılık, Ankara. Mehmet Sarışık (Ed.), Tüm Yönüyle Gastronomi Bilimi, Detay Yayıncılık, Ankara, 2017. Carole Counihan And Penny Van Esterik (2012), Food And Culture, A Reader, Routledge , New York And London. Carolyn Korsmeyer (1999), Making Sense Of Taste: Food And Philosophy, Ithaca: Cornell University Press. Dallen J. Timothy (2015) Heritage Cuisines, Traditions, Identities And Tourism, Routledge, London And New York. Darra Goldstein (Ed.) (2013), Inside The Food, California Studies İn Food And Culture, University Of California Press, Berkeley. David M. Kaplan (2012) The Philosophy Of Food, Edited By David M. Kaplan, Berkeley: University Of California Press. Fritz Allhoff, Dave Monroe, (2007), Food And Philosophy: Eat, Think, And Be Merry, Blackwell Publishing Ltd, Ma, Usa Hervé This, Malcolm Debevoise (2008) Molecular Gastronomy. Exploring The Science Of Flavor-Columbia University Press, James W. Peyton, (2014), Naturally Healthy Mexican Cooking : Authentic Recipes For Dieters, Diabetics, And All Food Lovers By The University Of Texas Press, Austin. Linda Civitello, (2008) Cuisine And Culture: A History Of Food And People, John Wiley And Sons, Inc. New Jersey. Marion Nestle, (2007), Food Politics, Revised And Expanded Edition, University Of California Press, Berkeley And Los Angeles, California. Massimo Montanari, (2006), Food Is Culture (Arts And Traditions Of The Table Perspectives On Culinary History), Columbia University Press, New York. Paolo Corvo (Auth.), (2015), Food Culture, Consumption And Society-Palgrave Macmillan, Uk. Philip H. Howard, (2014), Concentration And Power İn The Food System: Who Controls What We Eat?, Bloomsbury Academic An Imprint Of Bloomsbury Publishing Plc, London. Ronda L., Brulotte And Michael A. Di Giovine, (2014) Edible Identities: Food As Cultural Heritage, Ashgate, Surrey, England.

Planned Learning Activities and Teaching Methods

Lecture, Questions-Answers, Discussions, Students' Presentations

Recommended Optional Programme Components

Since the subject matter of the Gastronomy Philosophy and Cultural Foundations course is a multidisciplinary field, students may be advised to read in the fields of philosophy, art, culture, sociology, management sciences, and behavioral sciences.

Instructor's Assistants

Assoc. Prof. Dr. İbrahim İlhan

Presentation Of Course

During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. İbrahim İlhan

Program Outcomes

1. Define and explain what food is (food metaphysics) and how do we know food is (food epistemology) and what philosophy of food is. Be able to define and explain what food is (food metaphysics) and how we know something is food (food epistemology) and what the philosophy of food is.
2. Can define and explain what good food is.
3. Can define and explain what we should eat (food ethics), how food should be distributed (food policy) and what natural food is (food technology).
4. Explain the connection between culture and food, and the meaning and importance of food in different cultures. Define and explain the concepts of food culture and food identity.

Weekly Contents

Order Preparation**Info**

Laboratory **Teaching****Methods** **Theoretical**

Practise

Order	Preparation	Info	Laboratory	Teaching	Methods	Theoretical	Practise
1	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, Students' Presentations	Definition and Explanation of the Concepts of Philosophy, Culture, Philosophy of Culture and Philosophy of Gastronomy	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
2	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, Students' Presentations	Good Food, Good Eating, Good Living: Defining and Explaining The Concepts Of Food, Good Food, Right Food, Delicious Food, Halal Food.	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
3	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, Students' Presentations	Defining the Concept of Hospitality and Explaining Its Relationship with Food and Beverage	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
4	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, Students' Presentations	Defining and Explaining the Concept of Food as Cultural Heritage	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
5	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, Students' Presentations	Identification and Explanation of Factors Affecting the Development of Eating and Drinking Habits	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
6	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, Students' Presentations	Explaining the Effects of Culture and Traditions on Food Choices	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			
7	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, Students' Presentations	Food as Art and Craft: Are Chefs Artists? Defining the Concepts of Art and Craft	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.			

Order	Preparation Info	Laboratory Teaching Methods	Theoretical	Practise
8	The presentation assignment, which will replace the midterm exam, and the topic, format, content, and how it will be evaluated will be announced to students at the beginning of the semester.		Fall Term Midterm Exam	The student's presentation will be evaluated as a midterm exam.
9	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, Students' Presentations	Defining the Concepts of Modern and Postmodern; Explanation of Modern and Postmodern Lifestyles and Food Styles	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
10	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, Students' Presentations	Discussion of Sustainable Gastronomy	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
11	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, Students' Presentations	Defining the Concept of Globalization and Discussing the Effects of Globalization of Food Production Systems on National Cultures	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
12	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, Students' Presentations	An examination of Pierre Bourdieu's work titled "Distinction: A Social Critique of the Judgement of Taste"	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
13	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, Students' Presentations	Definition of Food Safety and Assurance	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.
14	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, Students' Presentations	A Discussion on the Pleasures of Food and the Psychosociology of Contemporary Food Consumption	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.

Order	Preparation Info	Laboratory	Teaching Methods	Theoretical	Practise
15	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, Students' Presentations	Determining the aesthetic, social, cultural and moral functions of food	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given. In the third hour, discussions on the week's topic take place.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Dersle Katılım	14	3,00
Ara Sınav Hazırlık	1	26,00
Final Sınavı Hazırlık	1	26,00
Vize	1	1,00
Final	1	1,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Araştırma Sunumu	2	14,00

Assesments

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

	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	1			1		1	1			
L.O. 2	1	1			1	1				
L.O. 3		1		1	1	1				
L.O. 4	1	1		1		1				

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 faaliyetlerine ilişkin profesyonel tekniklere ve uygulamalara sahip olur.

P.O. 4 : Gastronomi ve Mutfak Sanatları alanında ekonomik, hukuksal vb. problemlere çözüm getirebilme becerisine sahip olur.

P.O. 5 : Gastronomi ve Mutfak Sanatları bölümü için gerekli alanların planlanması, tasarılanması, faaliyetlerinin sürdürülebilmesi ve geliştirilebilmesine yönelik gerekli bilgi ve becerilere sahip olur.

P.O. 6 : Gastronomi ve Mutfak Sanatları alanında bilgileri eleştirel bir gözle değerlendirebilme yetkinliğine sahip olur.

P.O. 7 : Gastronomi ve Mutfak Sanatları ile ilgili alanlarda uygulamaların toplumsal, bilimsel ve etik değerleri gözetme yetkinliğine sahip olur.

P.O. 8 : Gastronomi ve Mutfak Sanatları alanında Türkiye'de ve dünyada yenilikleri ve gelişmeleri takip eder. Bu gelişmelere ilişkin politika ve planlar oluşturur.

P.O. 9 : Gastronomi ve Mutfak Sanatları alanında disiplinlerarası yaklaşımları benimseyerek yaratıcı ve yenilikçi çözümler geliştirir, sektörel gelişmelere yön verebilecek projeler üretir ve uygular.

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 : Yiyeceğin ne olduğunu (yiyecek metafiziği) ve bir şeyin yiyecek olduğunu nasıl bileyelimizi (yiyecek epistemolojisi) ve yiyecek felsefesinin ne olduğunu tanımlayabilir ve açıklayabilir.

L.O. 2 : İyi yiyeceğin ne olduğunu tanımlayabilir ve açıklayabilir.

L.O. 3 : Ne yememiz gerektiğini (gıda etiği), gıdanın nasıl dağıtılması gerektiğini (gıda politikası) ve doğal gıdanın ne olduğunu (gıda teknolojisi) tanımlayabilir ve açıklayabilir.

L.O. 4 : Kültür ve yiyecek arasındaki bağıntıyı, değişik kültürlerde yiyeceğin anlam ve önemini açıklar. Yiyecek kültürü ve yiyecek kimliği kavramlarını tanımlayabilir ve açıklayabilir.