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	GM404 - WORLD CUISINES II - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü
	General Info
	Objectives of the Course
	The aim of this course is to explore and introduce world culinary cultures, prepare dishes from these cuisin related to culinary activities. to practice meals from American, Asian and Middle Eastern cuisines.
	Course Contents
	North and South American Culinary Cultures Central Asian Culinary Cultures Middle Eastern Culinary Cultu Cultures Australian Culinary Culture
	Recommended or Required Reading
	Fumey, G. & Etcheverria, O. (2007). Dünya Mutfakları Atlası. NTV Yayınları. Gürbüz, B. (2007). Dünya Mutfağ Yemekleri Serisi. İstanbul: Boyut Yayıncılık Şahin Perçin, N (2020). Dünya Mutfak Kültürleri. Beta Yayınları Mc
	Planned Learning Activities and Teaching Methods
	Verbal, visual presentation and practice
	Recommended Optional Programme Components

	Instructor's Assistants
	none.
	Presentation Of Course
	Formal Education
	Dersi Veren Öğretim Elemanları
	Inst. Kader Parlak
	Program Outcomes
	<ol style="list-style-type: none"> 1. Know Far Eastern Culinary Cultures and prepare the dishes. 2. Know North and South American culinary cultures and prepare the dishes. 3. Know Central Asian culinary cultures. and prepare the dishes. 4. Know Africa Culinary Cultures and the prepare dishes. 5. Know Australia Culinary Cultures and the prepare dishes. 6. Knows the World Culinary Cultures, makes fusion practices and can create creative and innovative p 7. Know and prepare dishes from Caucasian culinary cultures. 8. Knows and applies African culinary cultures 9. Knows and applies Indian culinary culture foods.
	Weekly Contents
	Order PreparationInfo
	Laboratory Teaching Methods
	Theoretical