

Gastronomy and Culinary Arts			
Bachelor	TR-NQF-HE: Level 6	QF-EHEA: First Cycle	EQF-LLL: Level 6

## Course Introduction and Application Information

Course Code:	UNI359		
Course Name:	Disaster and Emergency Management		
Semester:	Fall Spring		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	English		
Course Condition:			
Does the Course Require Work Experience?:	No		
Type of course:	University Elective		
Course Level:	<div> <div>Bachelor</div> <div>TR-NQF-HE:6. Master`s Degree</div> <div>QF-EHEA:First Cycle</div> <div>EQF-LLL:6. Master`s Degree</div> </div>		
Mode of Delivery:	E-Learning		
Course Coordinator:	Prof. Dr. OYA ÇAKIN		
Course Lecturer(s):	Prof. Dr. Oya Çakın		
Course Assistants:			

## Course Objective and Content

Course Objectives:	<p>Disaster and emergency management is a kind of multi-disciplinary subject which includes engineering, social and health sciences and has great importance in Turkey where natural disasters, earthquakes in particular, are the major threats.</p> <p>That's why, it is aimed to teach the phases of disaster managements, concepts of emergency and risk managements, the responsibility and jurisdictions of the stakeholders, legislations for the</p>
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	disaster managements, implications of risk, hazard and SWOT analysis to the students of all disciplines.
Course Content:	<p>What are the Disasters? How can they classified? What are their properties? Vision, Mission and Principles of Integrated Disaster Management. Phases of Disaster Management – Introduction to Preparedness, Response, Recovery and Mitigation Phases, Risk and Emergency Management Concepts, their advantages and disadvantages. Preparedness Phase – Rapid Response and Early Warning Systems, Disaster Scenarios, Emergency Action Plans. Response Phase – Search and Rescue, First Aid, Fire Safety, Security Systems. Incident Command System. Recovery Phase – Temporary Residences, Housing, Repairment or replacement of roads, public buildings and bridges, Implementation of Mitigation Measures. Mitigation Phase – Economical Aspects of Disasters, Risk Transfer Systems: Disaster Funds and Insurance, DASK as an example. SWOT /Risk Analysis – Information, Methods and Examples.</p> <p>Stakeholders in Disaster Management Systems (Central and Local Governments, Private Sector, NGOs and Citizens) – Their responsibilities and duties. Legislation of Disaster Management System in Turkey, evaluation of the situation after 1999 and 2023 Earthquakes. Evaluation, Comparison and Examples of Disaster Management Systems from different Countries over the World and Turkey.</p>

## Learning Outcomes

The students who have succeeded in this course;

- 1) Knows the phases of Disaster Management System, Emergency and Risk Management concepts,
- 2) Recognizes Stakeholders in disaster management system, their jurisdiction and responsibilities,
- 3) Learns risk transfer methods
- 4) Knows Legislation of disaster management system in Turkey,
- 5) Understands the Incident Command System and its applications.
- 6) Defines Risk, hazard and SWOT Analysis and applications.

## Course Flow Plan

Week	Subject	Related Preparation
1)	What are the Disasters? How can they classified? What are their properties?	www. preventionweb.net www.emdat.be
2)	Vision, Mission and Principles of Integrated Disaster Management	FEMA, Principles of Emergency Management, September 11, 2007.
3)	Phases of Disaster Management – Introduction to Preparedness,	-Fundamentals of Emergency Management, Independent Study, May 25, 2011, FEMA -Introduction to Disaster Management , Virtual University for Small States of the Commonwealth (VUSSC), Disaster Management, Version 1.0 -Nilgün Okay, Online Natural Disaster Risk Management

	Response, Recovery and Mitigation Phases, Risk and Emergency Management Concepts, their advantages and disadvantages.	Program, World Bank Institute.
4)	Mitigation Phase – Economical Aspects of Disasters, Risk Transfer Systems: Disaster Funds and Insurance, DASK as an example.	-Fundamentals of Emergency Management, Independent Study, May 25, 2011, FEMA -Introduction to Disaster Management , Virtual University for Small States of the Commonwealth (VUSSC), Disaster Management, Version 1.0 -F. Bendimerad and Louise Comfort, Reducing Vulnerability and Improving Sustainability of the World's Megacities, The EMI Experience, A Presentation to the US Agency for International Development, Washington DC, 5 December 2002 -www.gndr.org- 2018 Global Network of Civil Society Organisations for Disaster Reduction.
5)	Preparedness Phase – Rapid Response and Early Warning Systems, Disaster Scenarios, Emergency Action Plans	-Fundamentals of Emergency Management, Independent Study, May 25, 2011, FEMA -ABC Temel Afet Bilinci, Boğaziçi Üniversitesi, Kandilli Rasathanesi ve Deprem Araştırma Enstitüsü, Afete Hazırlık Eğitim Birimi, www.aheb.org
6)	Response Phase – Search and Rescue, First Aid, Sire Safety, Security Systems	-Fundamentals of Emergency Management, Independent Study, May 25, 2011, FEMA -M. Kadioğlu, Afet Yönetimi, Beklenilmeyeni Beklemek, En Kötüsünü Yönetmek, T.C. Marmara Belediyeler Birliği Yayını, 2011. - Community Volunteers Training Program, Boğaziçi University, Kandilli Observatory and Earthquake Research Institute, Disaster Preparedness Education Unit, www.aheb.org
7)	Incident Command System and its applications.	-Community Volunteers Training Program, Boğaziçi University, Kandilli Observatory and Earthquake Research Institute, Disaster Preparedness Education Unit, www.aheb.org
8)	Midterm Exam	7 weeks lecture material
9)	Recovery Phase – Temporary Residences, Housing, Repairment or replacement of roads,public buildings and bridges, Implementation of Mitigation Measures.	-Fundamentals of Emergency Management, Independent Study, May 25, 2011, FEMA -M. Kadioğlu, Afet Yönetimi, Beklenilmeyeni Beklemek, En Kötüsünü Yönetmek, T.C. Marmara Belediyeler Birliği Yayını, 2011.
10)	Disasters and Development Gender	www.preventionweb.net

	Mainstraeming in Disaster Management United Nations Hyogo and Sendai Framework for Action.	
11)	SWOT /Risk Analysis – Information, Methods and Examples	
12)	Legislation of Disaster Management System in Turkey, Stakeholders in DM (Central and Local Governments, Private Sector, NGOs and individuals), Evaluation of the situation after 1999 and 2023 Earthquakes.	<a href="http://www.afad.gov.tr">www.afad.gov.tr</a> <a href="http://www.akom.ibb.istanbul">www.akom.ibb.istanbul</a>
13)	Evaluation, Comparison and Examples of Disaster Management Systems from different Countries over the World and Turkey	<a href="http://www.bousai.go.jp">www.bousai.go.jp</a> <a href="http://www.fema.gov">www.fema.gov</a>
14)	Evaluation and Discussion on the concepts and gains of the lecture	

## Sources

Course Notes / Textbooks:	• Derste sunulan slaytlar / Presentations of lecture
References:	<p>-FEMA Independent Study, “Principles of Emergency Management”, February 2006.</p> <p>-“Natural Disaster Risk Management Program”, World Bank Institute, On-Line Course Material, 2004.</p> <p>-DEMETER, K., A. GÜNER and N. EKİN ERKAN, “The Role of Local Governments in Reducing the Risk of Disasters, The World Bank, USA, 2006.</p> <p>-“Perspectives in Disaster Management”, METU Disaster Management Implementation and Research Center, METU Press, Ankara, Turkey, 2009.</p> <p>-Prof. Dr. Mikdat Kadioğlu, “Afet Yönetimi; Beklenilmeyeni Beklemek En Kötüsünü Yönetmek; Marmara Belediyeler Birliği Yayını, İstanbul, 2011.</p>

## Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4	5	6
Program Outcomes						
1) Define and explain the general concepts related to gastronomy and culinary arts.						
2) Defines and explains the internal and external environment relations that are affected by the food and beverage businesses.						
3) Have information about regulations, professional standards and practices in Gastronomy and Culinary Arts field.						
4) To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.						
5) To be able to use advanced theoretical and practical knowledge acquired in the field, to be able to interpret and evaluate data using advanced knowledge and skills, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.						
6) Dominates the terminology of food and beverage.						
7) Organize all kinds of organizations in the field of Gastronomy and Culinary Arts.						
8) Analyze and apply the facts about food and beverage by using the basic concepts and theories related to the department.						
9) Takes responsibility as an individual or a team member in the execution of unforeseen and complex activities encountered in the field related applications.						
10) Takes risk and responsibility for the realization of information, ideas, applications or technologies that bring innovation to the field.						
11) Evaluates the advanced knowledge and skills acquired in the field with a critical approach.						
12) Follow current developments in the field and profession.						
13) Shares ideas and solutions to problems related to the field by supporting them with qualitative and quantitative data with experts and non-experts.						

Course Learning Outcomes	1	2	3	4	5	6
14) Uses computer software and information technologies at the basic level of at least European computer use license required by the field.						
15) Follow the developments in the field and communicate with the colleagues by using a foreign language (English) at least at the European Language Portfolio B1 General Level.						
16) Comply with social, scientific, cultural and ethical values in the stages of collecting, interpreting, applying and announcing the data related to the field.						
17) Prepares meals of Turkish and different country cuisines.						
18) Have knowledge and methods on various subjects such as menu planning, cooking methods, world cuisines, regional cuisines and use these knowledge and methods for professional development.						

### Course - Learning Outcome Relationship

No Effect	1 Lowest	2 Average	3 Highest

	Program Outcomes	Level of Contribution
1)	Define and explain the general concepts related to gastronomy and culinary arts.	3
2)	Defines and explains the internal and external environment relations that are affected by the food and beverage businesses.	3
3)	Have information about regulations, professional standards and practices in Gastronomy and Culinary Arts field.	3
4)	To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.	3
5)	To be able to use advanced theoretical and practical knowledge acquired in the field, to be able to interpret and evaluate data using advanced knowledge and skills, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.	3
6)	Dominates the terminology of food and beverage.	3
7)	Organize all kinds of organizations in the field of Gastronomy and Culinary Arts.	3
8)	Analyze and apply the facts about food and beverage by using the basic concepts and theories related to the department.	2

9)	Takes responsibility as an individual or a team member in the execution of unforeseen and complex activities encountered in the field related applications.	3
10)	Takes risk and responsibility for the realization of information, ideas, applications or technologies that bring innovation to the field.	3
11)	Evaluates the advanced knowledge and skills acquired in the field with a critical approach.	3
12)	Follow current developments in the field and profession.	2
13)	Shares ideas and solutions to problems related to the field by supporting them with qualitative and quantitative data with experts and non-experts.	2
14)	Uses computer software and information technologies at the basic level of at least European computer use license required by the field.	3
15)	Follow the developments in the field and communicate with the colleagues by using a foreign language (English) at least at the European Language Portfolio B1 General Level.	3
16)	Comply with social, scientific, cultural and ethical values in the stages of collecting, interpreting, applying and announcing the data related to the field.	3
17)	Prepares meals of Turkish and different country cuisines.	3
18)	Have knowledge and methods on various subjects such as menu planning, cooking methods, world cuisines, regional cuisines and use these knowledge and methods for professional development.	3

## Assessment & Grading

Semester Requirements	Number of Activities	Level of Contribution
Midterms	1	% 40
Final	1	% 60
<b>total</b>		<b>% 100</b>
PERCENTAGE OF SEMESTER WORK		% 40
PERCENTAGE OF FINAL WORK		% 60
<b>total</b>		<b>% 100</b>