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:	DIL517
Course Name:	English for Specific Purposes 7
Semester:	Spring
Course Credits:	ECTS 5
Language of instruction:	English
Course Condition:	
Does the Course Require Work Experience?:	No
Type of course:	University Elective
Course Level:	Bachelor / TR-NQF-HE:6. Master`s Degree / QF-EHEA:First Cycle / EQF-LLL:6. Master`s Degree
Mode of Delivery:	
Course Coordinator:	Eğitim Danışmanı GÜLŞAH ERDAŞ
Course Lecturer(s):	
Course Assistants:	

Course Level (detail table)

Bachelor	TR-NQF-HE:6. Master`s Degree	QF-EHEA:First Cycle	EQF-LLL:6. Master`s Degree

Course Objective and Content

Course Objectives:	
Course Content:	

Learning Outcomes

The students who have succeeded in this course;

Course Flow Plan

Week	Subject	Related Preparation

Sources

Course Notes / Textbooks:	
References:	

Course - Program Learning Outcome Relationship

Course Learning Outcomes
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.	
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	3

	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.	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.	3
13)	Shares ideas and solutions to problems related to the field by supporting them with qualitative and quantitative data with experts and non-experts.	3
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
total		**%**
PERCENTAGE OF SEMESTER WORK		% 0
PERCENTAGE OF FINAL WORK		%
total		**%**