

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:	DIL652		
Course Name:	Turkish 2		
Semester:	Spring		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	English		
Course Condition:	DIL651 - Turkish 1		
Does the Course Require Work Experience?:	No		
Type of course:	University Elective		
Course Level:	<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>		
Mode of Delivery:	Face to face		
Course Coordinator:	Öğr. Gör. MERVE KESKİN		
Course Lecturer(s):	Öğr. Gör. MERVE KESKİN		
Course Assistants:			

Course Objective and Content

Course Objectives:	It is aimed to teach fundamentals of Turkish phonology and simple sentence structures through grammar exercises and controlled vocabulary relevant to basic communicative needs of students.
Course Content:	Mainly reading and listening activities are done by focusing on basic vocabulary items and grammar structures in Turkish. Daily conversational routines are taught and practiced as group or pair activities in the classroom.

Learning Outcomes

The students who have succeeded in this course;

- 1) They will be able to say and write the names of food, drinks and clothes that are daily basic needs.
- 2) They will be able to tell the colors of the surrounding objects.
- 3) They will know the main professions and will be able to explain what professionals do.
- 4) They will be able to talk about future and holiday plans.
- 5) They will be able to talk about food and order food in the restaurant.

Course Flow Plan

Week	Subject	Related Preparation
1)	Kitchen related terms, expressions and recipes	
2)	Ordering food at a restaurant	
3)	Inventions	
4)	The last weekend / Past Tense	
5)	Future Plans	
6)	Holiday Plans	
7)	weather forecast	
8)	Midterm Exam	
9)	Who did what? / Reported Past Tense	
10)	Tales and Legends	
11)	Natural events	
12)	Habits and Requests	
13)	Skills / Modals expressing ability	
14)	Places to Visit in Istanbul	

Sources

Course Notes / Textbooks:	İSTANBUL YABANCILAR İÇİN TÜRKÇE DERS KİTABI A2 İSTANBUL TURKISH COURSE BOOK FOR FOREIGNERS A2
References:	Ek alıştırma ve dersin öğretim görevlisi tarafından geliştirilmiş çeşitli oyunlar ve etkinlikler. Teacher created supplementary worksheets, classroom activities and games.

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4	5
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. Course Learning Outcomes	1	2	3	4	5
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.	3
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	3

	technologies that bring innovation to the field.	
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
Attendance	1	% 10
Homework Assignments	1	% 10
Midterms	1	% 35
Final	1	% 45
total		% 100
PERCENTAGE OF SEMESTER WORK		% 55
PERCENTAGE OF FINAL WORK		% 45
total		% 100

Workload and ECTS Credit Calculation

Activities	Number of Activities	Preparation for the Activity	Spent for the Activity Itself	Completing the Activity Requirements	Workload

Course Hours	14	0	4		56
Homework Assignments	10	0	7		70
Midterms	1	0	1		1
Final	1	0	1		1
Total Workload					128