

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:	DIL653		
Course Name:	Turkish 3		
Semester:	Spring Fall		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	English		
Course Condition:	DIL652 - Turkish 2		
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:	Face to face		
Course Coordinator:	Öğr. Gör. MERVE KESKİN		
Course Lecturer(s):	Öğr. Gör. ELİF MOLLAMEHMETOĞLU		
Course Assistants:			

Course Objective and Content

Course Objectives:	The aim is to teach more complex features of the Turkish sentence structure with its extended vocabulary with special emphasis on tenses, case endings and certain structures necessary for fluent communication.. This course will make the students practice writing through short texts in order to improve the basic writing skills.

Course	Mainly reading and listening activities are done by focusing on vocabulary items and grammar structures in Turkish. Daily conversational routines are taught and practiced as group or pair activities in the classroom. In addition, in order to improve students' writing skills, they are given a short writing exercise or homework in parallel to the subject every week.
Content:	

Learning Outcomes

The students who have succeeded in this course;

- 1) They can read complex texts on both abstract and concrete issues and understand the main idea.
- 2) They can establish a smooth and natural communication to a certain extent.
- 3) They can talk and write about health and healthy living.
- 4) They can share their experiences and talk about their dreams and wishes. They can also briefly explain their thoughts and plans.
- 5) They can read simple texts about occupations and understand the main idea.

Course Flow Plan

Week	Subject	Related Preparation
1)	Moving	
2)	Bill payments	
3)	Life in a New City	
4)	Dream house	
5)	Success Stories	
6)	Working conditions	
7)	Occupations	
8)	Midterm Exam	
9)	Business life	
10)	Career choice	
11)	Good Food is Your Key to Good Health	
12)	Live long and healthy	
13)	Alternative medicine	
14)	Revision	
15)	Final exam	

16)	Final exam	
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Sources

Course Notes / Textbooks:	İSTANBUL YABANCILAR İÇİN TÜRKÇE DERS KİTABI B1 İSTANBUL TURKISH COURSE BOOK FOR FOREIGNERS B1
References:	Ek alıştırmlar ve dersin öğretim görevlisi tarafından geliştirilmiş çeşitli oyunlar ve etkinlikler. Teacher created upplementary 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.					

Course Learning Outcomes	1	2	3	4	5
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 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 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
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	Workload
Course Hours	13	52
Study Hours Out of Class	16	16
Project	1	24
Homework Assignments	14	28
Midterms	1	1
Final	2	2
Total Workload		123