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:	GMS010
Course Name:	Space Design and Settlement
Semester:	Fall Spring
Course Credits:	ECTS 3
Language of instruction:	Turkish
Course Condition:	
Does the Course Require Work Experience?:	No
Type of course:	Departmental Elective
Course Level:	Bachelor / TR-NQF-HE:6. Master`s Degree / QF-EHEA:First Cycle / EQF-LLL:6. Master`s Degree
Mode of Delivery:	Face to face
Course Coordinator:	Dr. Öğr. Üy. ÇAĞLA ÖZER
Course Lecturer(s):	Bilge Yaralel Doğan
Course Assistants:	

Course Objective and Content

Course Objectives:	The aim of the course is to convey the comprehensive knowledge of gastronomy, human welfare and food in its broad sense, while creating a gastronomic space.
Course Content:	These elements (forms, dimensions, openness, light, color, sound, heat, humidity, equipment elements, etc.) It is a discipline that aims to give equipment skills in the formation of the physical

and behavioral environment that will define it. In the space design process, the physical (form, texture, lighting, color, furniture, technique, equipment) and perceptual (social, environmental, cultural, psychological) elements that make up the outdoor space at the indoor scale are transferred and applications related to each subject are made.

Learning Outcomes

The students who have succeeded in this course;

1) Gaining place design skills

2) Gaining place layout skills

Course Flow Plan

Week	Subject	Related Preparation
1)	Introduction of the course, its advantages. How to draw? Drawing instruments	
2)	What is a sketch? What is scale drawing?	
3)	Gastronomy places	
4)	Types of kitchens	
5)	Large living room kitchens, industrial kitchens	
5)	Large living room kitchens, industrial kitchens	
6)	Flooring in kitchens	
7)	Lighting, color, sound, heat, humidity, equipment elements in kitchens	
8)	MIDTERM EXAM	
9)	Types of living rooms	
10)	Flooring in living rooms	
11)	Lighting, color, sound, heat, humidity, equipment elements in the halls	
12)	Restaurant sections layout 1	
13)	Restaurant sections layout 2	
14)	Project deliveries	

Sources

Course Notes / Textbooks:	Çeşitli kitaplardan derlenmiş ders notları kullanılacaktır.

| References: | Neufert (Yapı Tasarımı), Gizem Tercüme, 2008. |
| | İç mekan düzenleme Bilim Dalı konferansları Mimar Sinan Üniversitesi Mimarlık Fakültesi, 1984 |

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2
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.	1	2
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.	2
2)	Defines and explains the internal and external environment relations that are affected by the food and beverage businesses.	2
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.	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.	2
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.	1
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.	2
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 Sözlü	1	% 60
total		**% 100**
PERCENTAGE OF SEMESTER WORK		% 100
PERCENTAGE OF FINAL WORK		%
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
Midterms	1	40			40
Final	1	60			60

| Total Workload | 100 |