

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:	UNI097		
Course Name:	Criminology		
Semester:	Spring		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	Turkish		
Course Condition:			
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. VEHBİ DOĞAN		
Course Lecturer(s):	Öğ.Gör.Erkan ÇATIKOĞLU		
Course Assistants:			

## Course Objective and Content

Course Objectives:	Intended to Criminology course, a person guilty of the students, who sin causes, conditions in the social life, the perpetrator's personality, level of education, in general, is to learn from the economic and cultural examination methods
Course Content:	Persons related to crime and criminal cases, the relationship between them, a science that studies all kinds of factors in terms of cause and effect, a criminology degree, examining the

issue of crime will benefit from many disciplines.

## Learning Outcomes

The students who have succeeded in this course;

- 1) Learn the basic concepts of criminology and its relationship with other disciplines.
- 2) The relationship between crime and criminals by using different criteria to examine cases in scientific terms.
- 3) To understand the historical development of science Criminology.
- 4) Several theories investigate the causes of crime and the relationship between crime and criminality in the light.
- 5) Examining the quantity and nature of the offense, to understand the impact on social change and criminality forms of crime.

## Course Flow Plan

Week	Subject	Related Preparation
1)	Criminology is concerned with the crime phenomenon Importance of criminology	
2)	Criminology area: Sapic behavior and criminology and other disciplines with interest in common, What are the reasons people are interested in crime and criminals?	
3)	In criminological research methods. Crime measuring method	
4)	Experimental method and case study method.	
5)	Life history, participating in events observation and monitoring methods	
6)	The historical development of criminology: classical classical school and the school's point of view	
7)	Review	
8)	Midterm Exam	
9)	Environment and created the first positivist/ positivist school studies.	
10)	Chicago School and its effects	
11)	Theories of Crime: biological and genetic theories	
12)	Psychological theories./ Sociological theories	
13)	Socio-psychological theories.	
14)	An Overview	

## Sources

Course Notes / Textbooks:	KRİMİNOLOJİ, FÜSUN SOKULLU AKINCI, BETA BASIM YAYIM, ANKARA, 12.BASKI, 2016.
References:	Ders Notları

## 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.	1	2	3	4	5
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 about the subjects in the curriculum such as food safety, sustainability, nutrition principles and hygiene, cooking methods, menu planning, tourism and use this 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)	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.	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.	
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.	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.	
17)	Prepares meals of Turkish and different country cuisines.	
18)	Have knowledge and methods about the subjects in the curriculum such as food safety, sustainability, nutrition principles and hygiene, cooking methods, menu planning, tourism and use this knowledge and methods for professional development.	

### 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>

**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	2	3		70
Study Hours Out of Class	14	0	2		28
Midterms	1	8	1		9
Final	1	17	1		18
Total Workload					125