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:	GMS024
Course Name:	Ottoman Turkish Text Readings
Semester:	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:	Doç. Dr. FEYZİ ÇİMEN
Course Lecturer(s):	Feyzi ÇİMEN
Course Assistants:	

Course Objective and Content

Course Objectives:	To bring the students to the level of reading and writing Ottoman Turkish texts in their original letters.
Course Content:	Ottoman letters, combination of letters, printed writing and handwriting features, types of writing and places where they are used, speed reading and writing skills, the structure of the Arabic and Persian words, introducing grammar and shooting features.

Learning Outcomes

The students who have succeeded in this course;

1) Students read and understand Turkic texts written in Arabic alphabet

2) Students can transcribe Turkic texts written in Arabic alphabet

3) Students can translate the texts into modern Turkish.

Course Flow Plan

Week	Subject	Related Preparation
1)	Overview of Ottoman Turkic. Course resources and introduction of alphabet	
2)	Contiguous and non-contiguous letters and their application in words	
3)	Similar structure letters and their sound properties. Reading practice	
4)	Writing and reading of vowels and consonants	
5)	Arabic and Persian letters and their use in Turkic languages. Reading practice	
6)	Supplementary signs and their application on the words	
7)	Yazı çeşitleri ve bunları oluşturan harflerin şekilleri	
8)	Writing and reading Turkish suffixes. Reading text	
9)	The structure and patterns of Arabic words. Name and infinitive	
10)	Word patterns and Arabic word roots	
11)	Arabic and Persian multitude patterns and text reading	
12)	Ottoman text reading	
13)	Ottoman text reading and analysis	
14)	Reading ottoman handwritten texts	

Sources

Course Notes / Textbooks:	Hayati Develi, Osmanlı Türkçesi Kılavuzu 1, 3F Yayınevi, İstanbul, 2006.
References:	Diğer Kaynaklar (Other References) •Gürer Gülsevin, Erdoğan Boz, Eski Anadolu Türkçesi Gazi Kitabevi, Ankara, 2004. •Faruk K. Timurtaş, Osmanlı Türkçesi Grameri; Eski Yazı ve İmlâ, Arapça, Farsça, Eski Anadolu

Türkçesi, Alfa Yayınları, İstanbul, 2015.

•Şinasi Tekin, Osmanlıca El Kitabı: Osmanlıca Metinlerin Çeviriyazısı ve Tıpkıbasımlar, Harvard University The Department of Near Eastern Languages and Civilizations, Cambridge, 2002.

•Mahmud Ak, Fehameddin Başar, Osmanlı Türkçesi: Gramer, Tarihî Metinler, Belgeler, Dünya Kitap, İstanbul, 2004.

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3
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. Course Learning Outcomes	1	2	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.			
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.	2
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.	2

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
Midterms	1	% 50
Final	1	% 50
total		**% 100**
PERCENTAGE OF SEMESTER WORK		% 50
PERCENTAGE OF FINAL WORK		% 50
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	3	0			0

Hours					
Midterms	1	40			40
Final	1	60			60
Total Workload					**100**