



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Spring		
COURSE CODE	271216014	COURSE NAME	Gastronomi ve Sürdürülebilirlik

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
II	2	0	0	2	3	CORE (X) ELECTIVE ()	Turkish
COURSE CATEGORY							
Supportive Courses	Basic Vocational		Proficiency/Field	Human, Communication, and Management Skills		Transferable Skills	
	X						
ASSESSMENT CRITERIAS							
DURING TERM	Activity			Number		Percentage (%)	
	I. Mid-Term			1		40	
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
	Other (.....)						
FINAL EXAM			1		60		
PREREQUISITE(S) (IF ANY)							
COURSE CONTENT			The topics include sustainability, sustainability in gastronomy, and sustainability practices in gastronomy.				
COURSE OBJECTIVES			Preserving local foods, preventing the loss of traditional production and food culture, and thus ensuring the transfer of gastronomic heritage to future generations.				
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING			Students taking this course gain a practical perspective in the field by knowing the national and international recommendations and what needs to be done in the field of tourism and gastronomy in line with the philosophy of sustainability.				
COURSE OUTCOMES			Knows what sustainability is, knows what needs to be done to ensure sustainability in gastronomy, understands the importance of sustainability in gastronomy tourism.				
TEXTBOOK(S)			Sürdürülebilir Gastronomi- Fügen Durlu Özkaya, Ferah Özkök Tüm Yönleriyle Gastronomi Bilimi, Mehmet Sarıışık Gastronomi ve Turizm: Kavramlar - Uygulamalar - Uluslararası Mutfaklar – Reçeteler Hülya Kurgun ve Demet Bağran Özşeker				
SUPPORTIVE RESOURCES			Sürdürülebilir Turizm-Metin Kozak Turizm ve Sürdürülebilirlik- İrfan Yazıcıoğlu, Mustafa Aksoy, Gizem Sultan Kaman				
EQUIPMENTS REQUIRED							

COURSE OUTLINE	
WEEK	SUBJECTS
1	Definition and historical development of the concept of sustainability
2	The Relationship Between Tourism and Sustainability
3	Sustainable Development Goals and Tourism
4	Non-Governmental Organizations in Sustainable Gastronomy
5	Local Food Rituals and Their Impact on Sustainable Gastronomy
6	Gastronomy as Gastronomic Heritage and Cultural Element
7	Sustainable Supply Chain Management
8	Organic Farming and Edible Insects (Entomophagy) Neurogastronomy
9	Vertical farming (soilless farming), hydroponic and aquaponic systems
10	Eco-Gastronomy and Sustainability
11	Permaculture and Gastronomy
12	Sustainable gastronomy practices in Turkey 1
13	Sustainable gastronomy practices in Turkey 2
14	Sustainable gastronomy practices in the world
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.		X	
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.		X	
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.		X	
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.		X	
10	Have knowledge about national and international cuisines and apply them.			
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.		X	
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.		X	
1:Never. 2:Few. 3:Many.				

Instructor Name : Doç. Dr. Mehmet Sedat İPAR