

GAST 101- OTTOMAN AND TURKISH LOCAL CUISINE

Lec. Kemal ENES

1. Term

1. week	Learning physical structure of Ottoman's kitchen, Learning Classification of Ottoman Cuisines and cooking technic. Learning Ottoman Cuisines organization
2. week	Learning material and cooking technic belongs to Ottoman's kitchen
3. week	Ottoman Cuisines soups, kebaps and kulbastı
4. week	Ottoman Cuisines yahnis, pilakis, meat balls, pans foods, böreks ,bastıs
5. week	Ottoman Cuisines dolmas, rices, sweets made from dough, cold deserts
6. week	Learning the Mediterranean and Anatolian region cuisines
7. week	Learning the Mediterranean and Anatolian region cuisines
8. week	Mid-term Exam
9. week	Learning the Aegean region cuisine
10. week	Learning the Aegean region cuisine
11. week	Learning the Black sea region cuisines
12. week	Learning the Black sea region cuisines
13. week	Learning the Marmara region cuisines
14. week	Learning the East Anatolian region cuisines
15. week	Learning the South East Anatolian region cuisines
16. week	Final Exam