**ESKISEHIR OSMANGAZI UNIVERSITY**

**TOURISM FACULTY**

**LEARNING OUTCOMES AS PART OF NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY**

* **ORDERED**

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| **LEARNING OUTCOMES** |
| LO-1 | He/She knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements. |
| LO-2 | He/She has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts. |
| LO-3 | He/She has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language. |
| LO-4 | He/She has ability of effective communication as written, verbal, nonverbal and has presentation skills. |
| LO-5 | He/She defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy. |
| LO-6 | He/She knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills. |
| LO-7 | He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors. |
| LO-8 | He/She uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts. |
| LO-9 | He/She knows general information about the basic concepts, theories, principles and fact in field of Business and Economy. |
| LO-10 | He/She has comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. |
| LO-11 | He/She plans and performs organizations of hospitality industry. |
| LO-12 | He/She knows and performs national and international food safety and hygiene standards. |
| LO-13 | He/She knows and implements about national and international cuisine. |
| LO-14 | He/She knows and implements food and beverage cost analysis, control, menu planning and pricing. |
| LO-15 | He/She knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase. |
| LO-16 | He/She knows and applies national and international laws, occupational standards and principles of worker health and safety. |
| LO-17 | He/She has knowledge about modern and traditional production techniques in the field of food and beverage. |
| LO-18 | He/She improves his/her individual ability about artistic subjects and he/she implements it in the help of presentation techniques in his/her field. |
| LO-19 | He/She is able to invent new nutrient product, standardize and he/she is able to conduct registration process. |
| LO-20 | He/She evaluates nutrient and food in the terms of history, geography, culture and nourishment science. |

* **CLASSIFIED**

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| COMPETENCY | **PROGRAM LEARNING OUTCOMES** |
| Knowledge | -Theoretical-Practice | * He/She knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements.
* He/She has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts.
* He/She knows general information about the basic concepts, theories, principles and fact in field of Business and Economy.
* He/She has comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry;
* He/she comprehends importance of Gastronomy and Culinary Arts for tourism industry.
* He/She knows and performs national and international food safety and hygiene standards.
* He/She knows and implements food and beverage cost analysis, control, menu planning and pricing.
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| Skills | -Conceptual -Cognitive | * He/She defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy.
* He/She knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills.
* He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors.
* He/She uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts.
* He/She has comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry.
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| Competencies | Competency for Working Independent and Taking Responsibility | * He/She knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase.
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| Learning Competency | * He/She evaluates nutrient and food in the terms of history, geography, culture and nourishment science.
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| Communicational and Social Competency | * He/She has ability of effective communication as written, verbal, nonverbal and has presentation skills.
* He/She improves his/her individual ability about artistic subjects and he/she implements it in the help of presentation techniques in his/her field.
* He/She has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language.
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| Field Specific Competency | * He/She knows and applies national and international laws, occupational standards and principles of worker health and safety.
* He/She has knowledge about modern and traditional production techniques in the field of food and beverage.
* He/She is able to invent new nutrient product, standardize and he/she is able to conduct registration process.
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* **COMPARATIVE**

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| Knowledge | -Theoretical-Practical | **PROGRAM LEARNING OUTCOMES** | **NQF-HETHR** | **FSC** |
| He/She knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements. | 1 | 1,2 |
| He/She has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts. | 1 | 1,2 |
| He/She knows general information about the basic concepts, theories, principles and fact in field of Business and Economy. | 1 | 1,2 |
| He/She has comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry;  | 1 | 1,4 |
| he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. | 1 | 1,2,3 |
| He/She knows and performs national and international food safety and hygiene standards. | 1 | 1,2,3 |
| He/She knows and implements food and beverage cost analysis, control, menu planning and pricing. | 1 | 1,4 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. Possess basic conceptual and practical knowledge supported with current publications related to specific field, equipments and other sources on the basis of qualifications at secondary level education.
 | 1. To have knowledge about the concepts, phenomenons and principles related to the field.
2. To have knowledge legislative regulations, occupational standarts and implications related to the field.
3. To have knowledge about internal and external factors organizations in the field.
4. To have knowledge about rendering of services and processes in the field.
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| Skills | -Conceptual -Cognitive | **PROGRAM LEARNING OUTOMES** | **NQF-HETR** | **FSC** |
| He/She defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy. | 1,2 | 1,2,3,4, |
| He/She knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills. | 1,2 | 1,2,3 |
| He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors. | 1,2 | 1,2,3,6 |
| He/She uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts. | 1,2 | 1,2,3,4 |
| He/She has comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry. | 1,2 | 1,2,3,4,5 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. To gain the skills to use the theoretical and applied knowledge about tourism in the same field or in a next level of education.
2. To be able to use tourism knowledge along with the knowledge from different disciplines in order to interprete and evaluate data, identify problems and offering solutions.
 | 1. To use the knowledge about the field in business life.
2. To follow the current changes around the internal and external area of business, make rational analysis and make decisions.
3. To rendering services towards customer needs and wants, evaluate, develop and generate solutions.
4. Identify the problematics and develop solutions and presents.
5. To gain ability to use equipments in the field and know the technological develeopments.
6. To make self-evaluation and induce from practical implications.
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| Competencies | Competency for Working Independent and Taking Responsibility | **PROGRAM LEARNING OUTCOMES** | **NQF-HETR** | **FSC** |
| He/She knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase. | 2 | 2 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. Conducting a tourism related study independently.
2. Developing strategical approaches and producing solutions for unpredicted implementation problems in tourism field.
3. Enhance qualifications and skills of people work with and manage them in a project taking their responsibilities.
 | 1. To work independently performing the jobs.
2. Take responsibility and works as a group member.
3. To manage the technical and occupational operations in unpredicted situations.
4. To follow the current changes and use them in occupational life.
5. Enhance qualifications and skills of people work with and evaluate their performance in equtably.
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| Learning Competency | **PROGRAM LEARNING OUTCOMES** | **NQF-HETR** | **FSC** |
| He/She evaluates nutrient and food in the terms of history, geography, culture and nourishment science. | 1,3 | 1 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. Evaluate critically and identify learning requirements with basic level of knowledge and skills gained in the field study.
2. To gain the skills to use the theoretical and applied knowledge about tourism in the same field or in a next level of education.
3. To gain conscious about life-long learning.
 | 1. To gain conscious about life-long learning necessity.
2. To use current technics in technology and use them in technical way.
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| Communicational and Social Competency | **PROGRAM LEARNING OUTCOMES** | **NQF-HETR** | **FSC** |
| He/She has ability of effective communication as written, verbal, nonverbal and has presentation skills. | 1,2,4 | 1,3 |
| He/She improves his/her individual ability about artistic subjects and he/she implements it in the help of presentation techniques in his/her field. | 1,2 | 1,4 |
| He/She has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language. | 1,3 | 1,4 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. Communicate effectively in written and oral form and convey the ideas and knowledge related to the field.
2. Inform professional and non-professional audiences about tourism-related issues, and communicate their thoughts, problems and solutions in written and oral form.
3. Competence in using at least a foreign language in European Language Portfolio Level B1 (at least to survey the knowledge in the field and communicate with others
4. Competence in using information and communication technologies at least as European Computer Using Licence Basic Level.
 | 1. Communicate effectivel both interpersonal and intercultural.
2. Prepares reports related to the field, provides discussion and analysis to experts or people without the area.
3. To use information and communication technologies at least as European Computer Using Licence Basic Level.
4. To use at least a foreign language in European Language Portfolio Level B1 in related with tourism sector.
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| Field Specific Competency | **PROGRAM LEARNING OUTCOMES** | **NQF-HETR** | **FSC** |
| He/She knows and applies national and international laws, occupational standards and principles of worker health and safety. | 1,2,4 | 1,3 |
| He/She has knowledge about modern and traditional production techniques in the field of food and beverage. | 1,2 | 1,4 |
| He/She is able to invent new nutrient product, standardize and he/she is able to conduct registration process. | 1,3 | 1,4 |
| **NATIONAL QUALIFICATIONS FRAMEWORK FOR HIGHER EDUCATION IN TURKEY** **(NQF-HETR)** | **FIELD SPECIFIC COMPETENCE****(FSC)** |
| 1. Collection of data related to the field, implementing and publicizing the results with social, scientific, cultural and ethical values.
2. To have sufficient awareness of universality of social rights, social justice, quality and environmental protection, cultural values and occupational health and safety issues.
 | 1. To make health, safety and risk assessment regularly in the field.
2. To perform the jobs with legal and professional standards.
3. Have sufficient awareness of the privacy and confidentiality of the private life of the person who submitted service.
4. Acts in accordance with social, natural and environmental aspects in the process of constituting knowledge and experience about tourism.
5. To be attentive to personal care, hygiene, clothing and appearance required in the field.
6. To be sensitive to the differences between people and cultures, show tolerance and respect.
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