Course Syllabus

Code - Course Title	**GMS101 - Introduction to the Kitchen**
Course Type	I. SEMESTER
Laboratory + Practice	2+0
ECTS	**2.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. ESRA ZIVALI

Mode of Delivery	This course is delivered face-to-face only.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no different recommended course for this course.
Recommended Resources	Bode, W.K.H. & Leto, M.J. (1984). Classical Food Preparation and Presentation. London: Batsford Academic and Educational.Dornenburg, Andrew; Page, Karen (1996): Culinary Artistry: New York, NY: John Wiley &Eryılmaz, Leman C. Yemek Pişirme. Remzi KitabeviForrest, Beth, Zhen, Willa ve Costura, Maureen. (2015). Introduction to Gastronomy. University Readers.Güldemir, Osman ve Akarçay, Erhan. (1-3 Aralık 2016). Koca Ustadan Issız Adama Aşçılık Mesleğinin Değişimi. VIII Ulusal Sosyoloji Kongresi. ODTÜ, Ankara.Gürman, Ülker. Yemek Pişirme Teknikleri ve Uygulaması. MEB Yayınları.Halıcı, Nevin. Türk Mutfağı, Oğlak Yayıncılık.Larousse Gastronomique. Oğlak Yayınları.Mutfak Sırları-Dünya Mutfaklarından Tecrübeler-Doğru Araç Gereç Seçimi-Tarifler, Chuck Williams (Editör), NTV Yayınları.Page, E. & Kingsford, P.(1971). The Master Chefs. London: Edward Arnold.Pişirme Yöntemleri ve Teknikleri I-II, Ayhan Gökdemir, Detay Yayıncılık. Pişirme Yöntemleri, Nevzat Eraslan, Detay Yayıncılık.Symons, M. (2001). A History of Cooks and Cooking. Devon: Prospect Books. The Professional Chef 9e, Culinary Institute of America (CIA), John Wiley & Sons. Inc.Usta, Necip. Türk Mutfak Sanatı, Remzi Kitabevi, İstanbul.Yemek Pişirme - Teknikleri. Leman Cılızoğlu Eryılmaz. Remzi Kitabevi.Temel Mutfak Teknikleri. (2016). Anadolu Üniversitesi Açıköğretim Yayınları.Halıcı, Nevin. (2013). Açıklamalı Yemek ve Mutfak Terimleri Sözlüğü, İstanbul: Oğlak Yayıncılık: 140.Robuchon, J. (2005). Larousse Gastronomique. Paris, İstanbul: Oğlak YayınlarıSinclair, C. (2005). Dictionary of Food International Food and Cooking Terms from A to Z. (2th Edition), London: A & C Black PublishersThe Culinary Institute of America. Techniques of Healthy Cooking. (4th Edition). America: Johnson & WalesBaysal, Ayşe. Beslenme Kültürümüz. Ankara: Kültür ve Turizm Bakanlığı Yayınları.Baysal, Ayşe. Beslenme. Ankara: Hatiboğlu Basım ve Yayım.
Work Placement	Within the scope of this course, basic theoretical information about culinary studies is given to students.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		General Introduction of the Kitchen and Techniques Used in the Kitchen	
Week - 2		Kitchen tools and materials	
Week - 3		Kitchen Rules, Dress, Dress, Communication Individual and Organizational Features Must Have	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 4		Mice en place (Preparation) in the Kitchen	
Week - 5		Basic Knife Cutting Techniques	
Week - 6		Cooking Methods and Techniques	
Week - 7		Broths and Stocks	
Week - 8		Vegetables and Fruits	
Week - 9		Meat, Poultry and Seafood	
Week - 10		Meat, Poultry and Seafood	
Week - 11		Legumes and Cereals	
Week - 12		Egg and Potato Garnishes	
Week - 13		Basic Dough Types	
Week - 14		Basics of kitchen service	

Learning Outcomes

#	Learning Outcome
1	To have knowledge of cooking about basic kitchen techniques.
2	Have the basic information about kitchen work.
3	Explains the kitchen safety.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**