Course Syllabus

Code - Course Title	**AŞÇ117 - Introduction to Cookery**
Course Type	I. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. EMRAH YILDIZ

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	---
Recommended Resources	Kozak, N., Kozak, M. ve Akoğlan Kozak, M. (2019). Genel Turizm. Ankara: Detay Yayıncılık Dornenburg, Andrew; Page, Karen (1996): Culinary Artistry: New York, NY: John Wiley Eren, Serdar ve Güldemir, Osman. (2017). Factors affecting the success of internationally awarded Turkish chefs. Journal of Human Sciences, 14(3), 2409-2416. doi: 10.14687/jhs.v14i3.4655 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.Güldemir, Osman ve Yıldız, Emrah. (2016). “Ulusal ve Uluslararası Gastronomi Kurumları”. Yiyecek Endüstrisinde Trendler. Ankara: Detay Yayıncılık, ISBN: 978-605-9440-31-8, ss. 83-96.Güldemir, Osman. (2017). “Mengen, Aşçılık ve Eğitim”. Kamp’ın Kitabı [I-II. Ulusal Aşçılık Kampı]. Ankara: Detay Yayıncılık. ISBN: 978-605-9440-67-7, ss. 27-33.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.
Work Placement	---
Aims of the Course	To enable students to understand the fundamental concepts of the culinary profession, the operation of professional kitchens, kitchen tools and equipment, basic hygiene and sanitation rules, and occupational health and safety principles, and to acquire the fundamental knowledge and skills required for professional culinary practices.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2** **LO-3**	Introduction to Tourism, Concepts, Types, Businesses, Features and Effects	Lecture, Discussion, Case Study, Problem Solving, Brain Storming
Week - 2	**LO-1** **LO-2** **LO-3**	Basic Kitchen and Cookery Information	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 3	**LO-1** **LO-2** **LO-3**	Kitchen Rules, Cloths, Communication	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 4	**LO-1** **LO-2** **LO-3**	Individually Owned Features for a Cook	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 5	**LO-1** **LO-2** **LO-3**	Organizational Capabilities for the Kitchen	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 6	**LO-1** **LO-2** **LO-3**	Kitchen Tools and Materials	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 7	**LO-1** **LO-2** **LO-3**	Preparation in Kitchen	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 8	**LO-1** **LO-2** **LO-3**	Kitchen Types and Departments	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 9	**LO-1** **LO-2** **LO-3**	Kitchen Organization	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 10	LO-1 LO-2 LO-3	Kitchen Management, Planning, Organizing, Coordination, Execution, Control	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 11	LO-1 LO-2 LO-3	Purchasing, Receiving, Production, Procedures, Controls, Measuring, Packaging, Protection, Sales and Distribution	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 12	LO-1 LO-2 LO-3	Occupational Health and Safety for Cookery	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 13	LO-1 LO-2 LO-3	First Aid	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming
Week - 14	LO-1 LO-2 LO-3	Food Safety	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming

Learning Outcomes

#	Learning Outcome
1	Will be able to explain the basic tourism, kitchen and cookery information.
2	Will able to explain the characteristics of the tourism sector and the features that own in the kitchen.
3	Explains the importance of tourism, its effects and kitchen safety.

Sustainable Development Goals

✓ Quality Education ✓ Decent Work and Economic Growth ✓ Responsible Production and Consumption

Course Theme

✓ Entrepreneurship ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	14	28

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	14	42
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	1	4
Final Sınavı Hazırlığı (sınav süresi dahil)	4.00	1	4
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test ✓ True-False Test

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