Course Syllabus

Code - Course Title	**AŞÇ123 - Basic Kitchen Techniques I**
Course Type	I. SEMESTER
Laboratory + Practice	2+2
ECTS	**7.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. ŞAFAK YÜKSEL VURAL

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	Prerequisite or co-requisite for this course is not available.
Courses Recomended	None
Recommended Resources	Eryılmaz, Leman C. Yemek Pişirme. Remzi Kitabevi, Pişirme Yöntemleri ve Teknikleri I-II, Ayhan Gökdemir, Detay Yayıncılık.Gisslen, W. (2018). Profesyonel Aşçılık. Ankara: Nobel Akademik Yayıncılık.
Work Placement	Some of the courses are practical.
Aims of the Course	The aim of this course is to equip students with the knowledge and practical skills relating to the basic culinary techniques used in professional kitchens, the correct use of tools and equipment, food preparation, basic cooking methods, hygiene and sanitation, health and safety at work, and the efficient use of raw materials. The course aims to enable students to carry out basic kitchen tasks using the correct techniques, in accordance with the principles of safe, hygienic and sustainable working practices.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Basic kitchen information and cooking methods.	Lecture, Question & Answer, Discussion
Week - 2	**LO-1** **LO-2**	Chopping methods.	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 3	**LO-1** **LO-2** **LO-3** **LO-4** **LO-5** **LO-7**	International culinary terms.	Lecture, Question & Answer
Week - 4	**LO-1** **LO-2** **LO-3** **LO-4** **LO-5**	Food processing and storage methods.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	LO-1 LO-5	Stocks.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 6	LO-1 LO-2 LO-5 LO-6	Sauces.	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 7		Midterm exams.	
Week - 8	LO-1 LO-2 LO-3 LO-4 LO-5	Soups.	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 9	LO-1 LO-2 LO-3 LO-4 LO-5 LO-6 LO-7	Meat and meat products.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 10	LO-1 LO-2 LO-3 LO-4 LO-5 LO-6 LO-7	Grouping, preparation and storage of meat varieties.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 11	LO-1 LO-2 LO-3 LO-4 LO-5 LO-6 LO-7	Butcher animals.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 12	LO-1 LO-2 LO-3 LO-4 LO-5 LO-6 LO-7	Poultry and seafood.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 13	LO-1 LO-2 LO-3 LO-4 LO-5 LO-6 LO-7	Offal and hunting animals.	Lecture, Question & Answer, Discussion, Team/Group Work, Demonstration and Practice
Week - 14		Final exams.	

Learning Outcomes

#	Learning Outcome
1	To be able to explain the preparation processes.
2	To know the international cutting methods.
3	Understanding basic cooking methods.
4	To learn food processing and storage methods.
5	Learning about stocks.
6	Makes sauces used in international cuisines.
7	Recognize meat and meat products.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Decent Work and Economic Growth ✓ Responsible Production and Consumption

Course Theme

✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	1.00	14	14
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	14.00	2	28
Ödevler	2.00	14	28
Proje - Rapor - Sunum Hazırlama	14.00	1	14
Ara Sınav Hazırlığı (sınav süresi dahil)	8.00	1	8
Final Sınavı Hazırlığı (sınav süresi dahil)	14.00	3	42
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	10.00	4	40
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**7.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Performance Assessment (Individual/Panel-Based) ✓ Homework

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	25
Final Exam	1	60
Practical Work	1	15
	Sum (%)	**100**