Course Syllabus

Code - Course Title	**AŞÇ124 - Basic Kitchen Techniques II**
Course Type	II. 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.
Prerequisites	To be successful in basic kitchen techniques I course.
Courses Recomended	None.
Work Placement	Some of the courses are practical.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Cooking of meat and meat products.	
Week - 2		Definition and structure of vegetables and fruits.	
Week - 3		Preparation and cooking of vegetables and fruits.	
Week - 4		Snacks.	
Week - 5		Garnutures.	
Week - 6		Olive oil products.	
Week - 7		Midterm exams.	
Week - 8		Definition of dried legumes and their importance in nutrition.	
Week - 9		Definition of cereals and their importance in nutrition.	
Week - 10		Products prepared with dried legumes and cereals.	
Week - 11		Bakery products and their ingredients.	
Week - 12		Importance of dough types in nutrition.	
Week - 13		Preparing products with different dough types.	
Week - 14		Final exams.	

Learning Outcomes

#	Learning Outcome
1	To learn the cooking methods of meat and meat products.
2	To understand the definition and structure of vegetables and fruits.
3	To know how to make snacks.
4	To know how to make garnishes.
5	To know the structure of dried legumes and grains.

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
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.