Course Syllabus

Code - Course Title	**AŞÇ128 - Basic Chocolate Making Techniques**
Course Type	II. SEMESTER
Laboratory + Practice	1+3
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. ŞAFAK YÜKSEL VURAL

Mode of Delivery	Distance Education
Prerequisites	There are no prerequisites or co-conditions for this course.
Courses Recomended	None
Recommended Resources	Yılmaz, H. (2022). Gastronomide Yeni Akımlar. Anadolu Üniversitesi Açıköğretim Fakültesi Yayınları. Eskişehir
Work Placement	None

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The origin of cocoa and the history of chocolate.	
Week - 2		The place and importance of chocolate in kitchens.	
Week - 3		Basic chocolate supplies and equipment.	
Week - 4		Chocolate tempering techniques.	
Week - 5		Chocolate shaping techniques.	
Week - 6		Molding chocolate.	
Week - 7		Midterm exams.	
Week - 8		Chocolate decorations.	
Week - 9		Filled chocolates.	
Week - 10		Ganache and roche chocolates.	
Week - 11		Truffle chocolates.	
Week - 12		Chocolate based desserts.	
Week - 13		Ornament and decorative objects with chocolate.	
Week - 14		Final exams.	

Learning Outcomes

#	Learning Outcome
1	To learn about the origin of cocoa and the history of chocolate.
2	To understand the place and importance of chocolate in kitchens.
3	Recognize basic chocolate materials and equipment.
4	To learn chocolate tempering techniques.
5	To learn chocolate shaping techniques.
6	Learning how to shape chocolate with a mold.
7	Understanding chocolate decorations and decorating with chocolate.
8	To learn how to make filled chocolates, ganache, roche chocolate and truffle chocolate.
9	Knowing about chocolate-based desserts.

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.