Course Syllabus

Code - Course Title	**AŞÇ226 - The Art of Food Decoration**
Course Type	II. SEMESTER
Laboratory + Practice	0+2
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. MUTLU DOĞAN

Mode of Delivery	Face to face
Prerequisites	There is no prerequisite or co-requisite for this course.
Recommended Resources	Caldirola, M. & Barzetti, S. (2001). Fantastic Food Decorating. Sterling Publishing.Uçuk, C. (2023). presentation in gastronomy, how can we design aesthetic plates.Birgül, R. & Arpak, A.(2025).Heritage Turkish Cuisine Techniques I.
Work Placement	Applies plate presentation and food presentation techniques.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Decorating in general	
Week - 2		Kinds of decorating	
Week - 3		Tools and Materials used in decorating	
Week - 4		Various decorative techniques	
Week - 5		Decorating meal	
Week - 6		Decorating salads	
Week - 7		Decorating soups	
Week - 8		Decorating desserts	
Week - 9		Decorating hot food	
Week - 10		Decorating hot food	
Week - 11		Decorating bakery	
Week - 12		Decorating with chocolate	
Week - 13		Decorating pastry	
Week - 14		Decorating open buffet	

Learning Outcomes

#	Learning Outcome
1	Will be able to explain the basic concepts of food decoration art.
2	Will be able to explain the types of ornaments
3	Will be able to explain the basic concepts of decor decoration art
4	Will be able to define and use the tools used in decoration and decor.

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.