Course Syllabus

Code - Course Title	**AŞÇ242 - Bread Making Technique**
Course Type	II. SEMESTER
Laboratory + Practice	0+4
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. GÖKHAN ŞALLI

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	AŞÇ101 Nutrition and AŞÇ110 Technology of Food courses are recomended to take for the students who are taken/will be taken this course.
Recommended Resources	Çilingiroğlu Shipman, Dilistan (2008) Ekmek, İstanbul: Boyut Yayınları. Dinç, Taha (2019) E Karakılçık Ekşi Mayaya Dair Her Şey, MutfakKitap yayınları.Şahin, Emine (2014) Gerçek Ekmek, İstanbul:Hayykitap.
Work Placement	In this course, students practice for baking bread.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Bread and its history	
Week - 2		Bakery	
Week - 3		Ingredients	
Week - 4		Equipment and techniques	
Week - 5		Kneading and fermentation	
Week - 6		Starter	
Week - 7		Sour dough	
Week - 8		Baking	
Week - 9		Quick breads	
Week - 10		Enriched dough	
Week - 11		Laminated dough	
Week - 12		Fillings, glazes, toppings and spreads techniques	
Week - 13		Troubles with breads	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Bread and the environment	

Learning Outcomes

#	Learning Outcome
1	Will be able to give general information about bread.
2	Will be able to bake a variety of breads.
3	Wil be able to troubleshoting with breads.

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.