Course Syllabus

Code - Course Title	**AŞÇ109 - Kitchen Design**
Course Type	III. SEMESTER
Laboratory + Practice	3+0
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
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no recommended optional programme component for this course.
Recommended Resources	Kargiglioğlu, Ş(2021). Industrial Kitchens, Concepts-Applications, Nobel Academic Publishing.Birchfield, J. C. (2008). Design and Layout of Foodservice Facilities (3rd ed.). John Wiley & Sons.Thomas, C., Norman, E. J., & Katsigris, C. (2013). Design and Equipment for Restaurants and Foodservice: A Management View (4th ed.). John Wiley & Sons.
Work Placement	there is no application
Aims of the Course	The objective of this course is to provide students with the fundamental principles and methods of kitchen planning; to develop professional knowledge and skills regarding the functional organization of kitchen areas, the establishment of workflow, the selection and placement of equipment and utensils, and the efficient use of workspaces; and to enable them to create effective and sustainable kitchen organizations by considering the principles of ergonomics, hygiene, sanitation, occupational health and safety, and productivity.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Definition of cuisine and its historical development	
Week - 2		The place and importance of the kitchen in businesses	
Week - 3		Types of cuisines in the food service industry	
Week - 4		Ergonomic factors in the design of hotel kitchens	
Week - 5		Parts of the hotel kitchen	
Week - 6		Clothes and uniforms of the personelRecruitment of the personell	
Week - 7		Parts of the hotel kitchen	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 8		The location and physical conditions of the hotel kitchen	
Week - 9		The relationship of the hotel kitchen with other volumes	
Week - 10		Kitchen Equipment selection	
Week - 11		Staff organization in the kitchen	
Week - 12		Workflow in the kitchen	
Week - 13		Warehouses and their features	
Week - 14		Accidents and inconveniences caused by incorrect design in kitchen workers	

Learning Outcomes

#	Learning Outcome
1	Will be able to explain the place and importance of kitchen in hotel businesses.
2	Will be able to explain kitchen planning, location and physical features of the kitchen in hotel businesses.
3	Will be able to explain the main parts of the kitchen
4	Will be able to explain the ergonomic usage suitability of the equipment used in hotel kitchen establishments.
5	Will be able to explain the accidents and discomforts caused by wrong design in kitchen workers.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Clean Water and Sanitation ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure

Course Theme

✓ Sustainability and Green Energy ✓ Urban Planning, Transport and Smart Buildings ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	-14.00	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0.00	0	0
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0.00	0	0

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Final Sınavı Hazırlığı (sınav süresi dahil)	0.00	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**0.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Short-Answer Test ✓ True-False Test ✓ Fill-in-the-Blank Test ✓ Homework ✓ Presentation

Community Service Activity

This course does not include any Community Service activities.