Course Syllabus

Code - Course Title	**AŞÇ202 - Pastry Products**
Course Type	III. SEMESTER
Laboratory + Practice	0+4
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

Mode of Delivery	Face-to-face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There are no prerequisites or corequisites for this course.
Courses Recomended	There are no recommended courses.
Recommended Resources	Sözer,Işıl.,(2015). Butik pastacılık. İstanbul:Boyut yayın evi.Ders hocasının notları.
Work Placement	None
Aims of the Course	The aim of the course is to provide students with theoretical and practical knowledge and skills regarding the preparation of pastry products, production techniques, the materials used, and presentation methods.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Types of dessert	
Week - 2		Tools used in making desserts	
Week - 3		Dessert preparation techniques	
Week - 4		Baked desserts,roasted desserts	
Week - 5		Crepe,sweet desserts	
Week - 6		Sponge cake,pat dough	
Week - 7		Cream desserts,Ice cream ,fruit desserts,jell-o	
Week - 8		Dessrts in Turkish cuisine	
Week - 9		Desserts from dairy products	
Week - 10		Biscuits and cakes	
Week - 11		Microbiology of cereals	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 12		Cooking with cereals	
Week - 13		Characteristics of dough,preparing dough	
Week - 14		Börek dough,börek,mantı,macaroni,preparing pide	

Learning Outcomes

#	Learning Outcome
1	it can Desert, cake, and dough in basic consept

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Responsible Production and Consumption

Course Theme

✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0.00	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	1	3
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	1.00	4	4
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	8	8
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	10	10
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	14.00	4	56
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**