Course Syllabus

Code - Course Title	**AŞÇ229 - Banquet Cuisine**
Course Type	III. SEMESTER
Laboratory + Practice	0+4
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	DOÇ. DR. OSMAN GÜLDEMİR

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	---
Recommended Resources	Nenes, Micheal F. International Cuisine. John Wiley & Sons, Inc.Yılmaz, Rahmi. Rahmi Usta'nın Yemek Kitabı. Yakamoz Yayınları.
Work Placement	Banquet foods applications are carried out.
Aims of the Course	The aim of this course is to convey the meaning of a feast in terms of cooks, to teach students how to plan banquet menus and organizations, prepare purchase lists, and manage appropriate tools and equipment alongside mise en place processes for banquets. Furthermore, it aims to enable students to prepare and present banquet meals and catering operations, execute buffet, cocktail, and reception organizations, and acquire the skills to prepare sample presentations and obtain feedback from these activities.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2**	Explain the meaning of the feast in terms of the cooks	Lecture, Question & Answer, Discussion
Week - 2	**LO-1** **LO-2**	Planning banquet menus	Lecture, Discussion, Proje Design/Management
Week - 3	**LO-2** **LO-3**	Planning banquet menus	Lecture, Proje Design/Management
Week - 4	**LO-2** **LO-3**	Planning a banquet organization	Lecture, Practice/Practical Work/Workshop, Document/Text/Data Analysis
Week - 5	**LO-1** **LO-2** **LO-3**	Preparing a banquet purchase list	Lecture, Question & Answer, Discussion, Demonstration, Practice/Practical Work/Workshop

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6	LO-1 LO-2	Preparing appropriate tools and equipment for the banquet	Lecture, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 7	LO-1 LO-2	Preparing mise en place for the banquet	Team/Group Work, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 8	LO-1	Preparing banquet meals	Observation, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 9	LO-1 LO-2	Making banquet meals ready for presentation	Team/Group Work, Demonstration, Practice/Practical Work/Workshop
Week - 10	LO-1 LO-2	Preparing a sample banquet presentation	Question & Answer, Discussion, Case Study, Practice/Practical Work/Workshop
Week - 11	LO-3	Get feedback from your banquet activities	Lecture, Demonstration, Practice/Practical Work/Workshop
Week - 12	LO-3	Open buffet preparation	Lecture, Team/Group Work, Demonstration and Practice, Practice/Practical Work/Workshop
Week - 13	LO-2 LO-3	Cocktail preparation	Lecture, Team/Group Work, Demonstration, Practice/Practical Work/Workshop
Week - 14	LO-1 LO-2 LO-3	Preparing the reception	Discussion, Team/Group Work, Practice/Practical Work/Workshop, Document/Text/Data Analysis

Learning Outcomes

#	Learning Outcome
1	Will be able to prepare and present banquet meals.
2	Will be able to conduct baquet operations.
3	Will be able to execute buffet operations.

Sustainable Development Goals

✓ No more hunger ✓ Health and Quality of Life ✓ Quality Education ✓ Decent Work and Economic Growth ✓ Responsible Production and Consumption

Course Theme

✓ Economics, Finance and Management ✓ Media, Design and Creative Arts ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Society, Law and Communication

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	1.00	11	11
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	11	22
Ödevler	2.00	5	10
Proje - Rapor - Sunum Hazırlama	3.00	1	3
Ara Sınav Hazırlığı (sınav süresi dahil)	2.00	6	12
Final Sınavı Hazırlığı (sınav süresi dahil)	2.00	6	12
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	4.00	8	32
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Short-Answer Test ✓ Fill-in-the-Blank Test ✓ Performance Assessment (Individual/Panel-Based) ✓ Practice

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	20
Final Exam	1	40
2.Midterm Exam	1	40
	Sum (%)	**100**

Community Service Activity

External stakeholders collaborated with in community service activities within the course:
✓ Private sector / industrial organizations

Target audience of the community service activities carried out within the course:
✓ Local community / general public ✓ Public sector employees ✓ Private sector / industry employees

Type of community contribution arising from the course:
✓ Education and knowledge sharing ✓ Skills development / capacity building ✓ Social solidarity / social support