Course Syllabus

Code - Course Title	**AŞÇ231 - Cold Kitchen Applications**
Course Type	III. SEMESTER
Laboratory + Practice	0+3
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.There are no other suggested courses related to this course.
Recommended Resources	The Culinary Institute of America. (2008). Garde Manger: The Art and Craft of the Cold Kitchen. (3rd Ed.). New Jersey: John Wiley & Sons, Inc.Çalışkan, S. and Özer, E. (Eds.). Cold Kitchen. Detay Publishing.Çalışkan, S. and Özer, E. (Eds.). Cold Kitchen. Detay Publishing.Türkan, C. (2012). Kitchen Technology. Cemalturkan Publications.
Work Placement	Suitable for this course
Aims of the Course	The objective is to provide students with the fundamental preparation and presentation techniques used in the cold kitchen; to develop professional knowledge and skills regarding the preparation, garnishing, and presentation of salads, hors d'oeuvres, appetizers, sandwiches, sauces, and cold plates; and to ensure the application of principles concerning hygiene, sanitation, food safety, and appropriate storage conditions.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Usage olive oil in Turkish cuisine	
Week - 2		Vegetables with olive oil in Turkish Cuisine	
Week - 3		Legumes with olive oil in Turkish Cuisine	
Week - 4		Mezes in Turkish Cuisine	
Week - 5		Mezes with yogurt in Turkish Cuisine	
Week - 6		Mezes with meat in Turkish Cuisine	
Week - 7		Mezes with vegetables in Turkish Cuisine	
Week - 8		Hot mezes with seafood in Turkish Cuisine	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 9		Cold mezes with seafood in Turkish Cuisine	
Week - 10		Types of Piyaz in Turkish Cuisine	
Week - 11		Salads in Turkish Cuisine	
Week - 12		Types of Tarator in Turkish Cuisine	
Week - 13		Regional mezes in Turkish Cuisine	
Week - 14		Offal Appetizers in Turkish Cuisine	

Learning Outcomes

#	Learning Outcome
1	Introduction to the cold kitchen and basic tools and equipment
2	Explains the preparation techniques for salads, appetizers, hors d'oeuvres, and sandwiches.
3	Explains garnishing, plating, and presentation techniques in the cold kitchen.
4	Explains hygiene, food safety, preservation technologies, and digital applications in the cold kitchen.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education

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)	14.00	1	14
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	6	6
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	7	7
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	14.00	3	42
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

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