Course Syllabus

Code - Course Title	**AŞÇ232 - Sauces**
Course Type	III. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

Mode of Delivery	This course mode of deliveryis 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 associated with this course.
Recommended Resources	Wayne Gisslen – Professional Cooking.Nobel Academic PublishingWayne Gisslen – Professional Cooking, 10th Edition.Professional Cooking, with eBook Access CodeWayne Gisslen – Advanced Professional Cooking.MEB – Textbooks and course materials for the Food and Beverage Services field
Work Placement	It is suitable for this course.
Aims of the Course	The aim of the Sauces course is to teach the preparation of basic and specialty sauces that enhance the flavor, appearance, and consistency of dishes.Additionally, it aims to ensure that sauces are prepared using correct techniques, used in harmony with dishes, and presented in accordance with hygiene rules.The aim of the Sauces course is to teach the preparation of basic and specialty sauces that enhance the flavor, appearance, and consistency of dishes.Additionally, it aims to ensure that sauces are prepared using correct techniques, used in harmony with dishes, and presented in accordance with hygiene rules.The aim of the Sauces course is to teach the preparation of basic and specialty sauces that enhance the flavor, appearance, and consistency of dishes.Additionally, it aims to ensure that sauces are prepared using correct techniques, used in harmony with dishes, and presented in accordance with hygiene rules.The aim of the Sauces course is to teach the preparation of basic and specialty sauces that enhance the flavor, appearance, and consistency of dishes.Additionally, it aims to ensure that sauces are prepared using correct techniques, used in harmony with dishes, and presented in accordance with hygiene rules.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		White stocks, brown stocks, fumets and other liquids usable as a stock	
Week - 2		White sauces, brown sauces, tomato sauces, coulis	
Week - 3		White sauces, brown sauces, tomato sauces, coulis	
Week - 4		White sauces, brown sauces, tomato sauces, coulis	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5		White sauces, brown sauces, tomato sauces, coulis	
Week - 6		White sauces, brown sauces, tomato sauces, coulis	
Week - 7		White sauces, brown sauces, tomato sauces, coulis	
Week - 8		Broths, consommés, hearty broths	
Week - 9		Broths, consommés, hearty broths	
Week - 10		Broths, consommés, hearty broths	
Week - 11		Broths, consommés, hearty broths	
Week - 12		Cream soups, chowder, purée soups	
Week - 13		Cream soups, chowder, purée soups	
Week - 14		Cream soups, chowder, purée soups	

Learning Outcomes

#	Learning Outcome
1	It explains what sauces are, their importance in dishes, and the basic types of sauces.
2	Introduces the ingredients, spices, and auxiliary products used in sauce preparation.
3	The preparation, cooking, and consistency adjustment of sauces, as well as hygiene rules, are explained.
4	The courses in which the prepared sauces are used, their compatibility with dishes, and their methods of presentation are explained.

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	14.00	2	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	8.00	2	16
Ödevler	2.00	3	6

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Proje - Rapor - Sunum Hazırlama	1.00	6	6
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	10	10
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	12	12
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
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

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