Course Syllabus

Code - Course Title	**AŞÇ113 - Kitchen Equipment**
Course Type	IV. SEMESTER
Laboratory + Practice	3+0
ECTS	**2.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. NAGEHAN SÖNMEZ GÖK

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There are no prerequisites for this course.
Courses Recomended	There is not Recommended optional programme component
Recommended Resources	Kitchen Technology, Cemal TÜRKAN; Professional Kitchens: Planning, Design, Equipment, Dimension Group; Professional Cooking, Wayne Gisslen
Work Placement	This course does not include any internship.
Aims of the Course	The objective is to ensure that students of the Culinary Arts program manage an optimum food production process in every aspect by following current developments in their field and generating innovative and creative suggestions in their professional careers, while making conscious equipment selections focused on energy and water conservation in line with sustainability principles.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1**	The historical development of kitchen equipment	Lecture, Question & Answer
Week - 2	**LO-1**	Determination of Kitchen Equipment Needs	Lecture, Question & Answer
Week - 3	**LO-1**	The Materials Used in Production Equipment and Related Standards	Lecture, Question & Answer, Brain Storming
Week - 4	**LO-1**	Introduction to Kitchen Remodeling-Equipments	Lecture, Research and Inquiry
Week - 5	**LO-1**	Storage and Preparation Equipment	Lecture, Question & Answer
Week - 6	**LO-1** **LO-2**	Cooking Equipments	Lecture, Question & Answer, Discussion, Problem Solving
Week - 7		Mid-term exam	
Week - 8	**LO-1** **LO-4**	Service and Distribution Equipment	Lecture, Question & Answer

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 9	LO-1 LO-6	Kitchen Equipment to be Used in Different Food Production Businesses	Lecture, Question & Answer, Problem Solving, Brain Storming, Research and Inquiry
Week - 10	LO-1 LO-3	Kitchen Equipment Used in Hotel Kitchen Sections	Lecture, Question & Answer, Problem Solving, Brain Storming, Research and Inquiry
Week - 11	LO-1 LO-7	New Trends and New Technologies	Lecture, Discussion, Brain Storming, Research and Inquiry
Week - 12	LO-1 LO-7	The Right Environmentally Friendly Equipment Selection Process	Lecture, Question & Answer, Discussion, Problem Solving, Research and Inquiry
Week - 13	LO-1 LO-5	Tools-Equipment, Utensils-Leakage and Accessories Used in Kitchens	Lecture, Question & Answer
Week - 14		Final exam	

Learning Outcomes

#	Learning Outcome
1	Will be able to group equipment for any kitchen.
2	Will be able to use cooking equipment.
3	Will be able to use kitchen products used in different sections of hotel kitchens.
4	Will be able to group auxiliary equipment used in professional kitchens.
5	Will be able to list the tools-equipment, utensils-leakage and accessories used in kitchens.
6	Will be able to list kitchen equipment to be used in food production establishments.
7	Will use the right equipment that can provide environmentally sensitive in business.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Clean Water and Sanitation ✓ Accessible and Clean Energy ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption

Course Theme

✓ Communication Technologies and the IoT ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	14	42
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)	1.00	3	3
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	3	3
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**2.0**

Assessment Method and Passing Requirements

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