Course Syllabus

Code - Course Title	**AŞÇ244 - Aromatic Herbs, Spices and Blends**
Course Type	IV. SEMESTER
Laboratory + Practice	1+1
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DR. MUTLU DOĞAN

Mode of Delivery	This course is conducted only in the form of face to face teaching.
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	AŞÇ101 Nutrition and AŞÇ110 Technology of Food courses are recomended to take for the students who are taken/will be taken this course.
Recommended Resources	Yalçın, A. (2000). Baharat Dünyası, Baharat ve Popüler Otlar Ans,klopedisi, İstanbul:Geçit Kitapevi, Hill, T.(2019). Kokulu Ot ve baharat ansiklopedisi. Çeviren; nazlı Pişkin.Stanway, Penny (2013). Baharatlar:Mucize Gıdalar, İstanbul:Kuraldışı Yayıncılık.
Work Placement	In this course, students practice for recognition and identification to herbs, spices and mixes.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The world of spices	
Week - 2		Importance of spice and herbs in human life	
Week - 3		Spice throughout history	
Week - 4		Importance of aromatic herbs, spices and mixtures in the culinary	
Week - 5		Usage patterns of wild plants and fruits obtained from them	
Week - 6		Spice mixtures	
Week - 7		Aromatic herbs, spices and mixtures on health	
Week - 8		A-F aromatic herbs and spices	
Week - 9		F-I aromatic herbs and spices	
Week - 10		K-N aromatic herbs and spices	
Week - 11		O-S aromatic herbs and spices	
Week - 12		T-U aromatic herbs and spices	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 13		U-Z aromatic herbs and spices	
Week - 14		Applications for recognition and identification of aromatic herbs, spices and mixtures	

Learning Outcomes

#	Learning Outcome
1	Explains the importance of aromatic herbs, spices and mixtures in the culinary profession
2	Will be able to antain and use aromatic herbs, spices and mixtures.
3	Will be able to define aromatic herbs, spices and mixtures from A to Z.)

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

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

Assessment Method and Passing Requirements

No content has been provided.