Course Syllabus

Code - Course Title	**GMS352 - Creative Kitchen Practices**
Course Type	IV. SEMESTER
Laboratory + Practice	2+2
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

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	GMS201 Basic Cooking Techniques I and GMS202 Basic Cooking Techniques IIcourses are recomended to take for the students who are taken/will be taken this course.
Recommended Resources	Leonado da Vinci'nin Sofrası, Dave deWitt, Oğlak YayınlarıMutfak Sırları (Aşçılık Dünyasından Mahrem Maceralar) , Anthony Bourdain, Oğlak YayınlarıYaratıcılık Fabrikası, Jack Foster, Optimist YayınlarıYaratıcılık, Onur Yanık, Reklam Yaratıcıları DerneğiYaratıcılık, Halide S. Yavuz, Boğaziçi Üniversitesi MatbaasıYaratıcılık Aklın Sınırlarını Aşmak, ken Robinson, Kitap YayıneviKültür ve Yaratıcılık, Murat Meriç, Kazancı Kitap
Work Placement	In this course, students practice a variety of applications with the perspectives of creativity and innovation.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Creative process stages of the cooks	
Week - 2		Motivation	
Week - 3		Job features	
Week - 4		Satisfaction of he employee	
Week - 5		Stress at work	
Week - 6		Creativity in the kitchen	
Week - 7		The first superstar chefs	
Week - 8		Da Vinci Kitchen	
Week - 9		Extraordinary banquets	
Week - 10		"Şakşuka" [a kind of vegetable fries] and "barbunya pilaki" [a kind of kidney bean stewing] in the context of creativity	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 11		"Acılı ezme" [a kind of vegetable salad] and "cevizli kadayıf dolması" [a kind of special dessert with walnuts] in the context of creativity	
Week - 12		"Sebze mücveri" [a kind of vegetable patties] and "mercimek köftesi" [a kind of lentil patties] in the context of creativity	
Week - 13		"Patlıcan salatası" [Eggplant salad] and "sigara böreği" [a kind of pastry] in the context of creativity	
Week - 14		"Yaprak sarması" [a kind of wrapping food] and "biber dolması" [a kind of suffed food] in the context of creativity	

Learning Outcomes

#	Learning Outcome
1	Will be able to explain the factors that affect the creativity of the chefs.
2	Will able to explain creativity in the kitchen.
3	Makes applications with creative perspective.

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.