Course Syllabus

Code - Course Title	**AŞÇ209 - Kitchen Services Management**
Course Type	III. SEMESTER
Laboratory + Practice	3+0
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. DİLEK ÜNLÜ

Mode of Delivery	The mode of delivery of this course is 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 other recommended courses associated with this course.
Recommended Resources	Dietermann, Klaus; Pahalı, Can (1994) Kitchen Services. Anadolu University Open Education Faculty Publications. Küçükaslan, Nazife; (2006) Kitchen Services Management in Food and Beverage Establishments. Detay Publishing. Aktaş, Ahmet and Özdemir, Bahattin; (2007) Kitchen Management in Hotel Establishments.
Work Placement	Not suitable for this course.
Aims of the Course	The aim of the course is to provide students with the knowledge and skills regarding the planning, organization, and management of kitchen services, enabling them to manage kitchen operations effectively, efficiently, and hygienically.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		General Information about Cuisine	
Week - 2		World Cuisines	
Week - 3		General Information about Turkish Cuisine	
Week - 4		Management, kitchen Management and Organisation -I-	
Week - 5		Management, kitchen Management and Organisation -II-	
Week - 6		Basic Information in Kitchen Production	
Week - 7		Cleaning, Health and Hygene in Kitchen	
Week - 8		Sanitation and HACCP applications in Kitchen	
Week - 9		Menu and Menu Planning	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 10		Nutrition,Nutriment Gruops and Importance of Nutrition -I-	
Week - 11		Nutrition,Nutriment Gruops and Importance of Nutrition -II-	
Week - 12		The cost of food production and food cycling	
Week - 13		Basic cooking methods in International Cuisine -I-	
Week - 14		Basic cooking methods in International Cuisine -II-	

Learning Outcomes

#	Learning Outcome
1	Explain the factors affecting the productivity in Cuisine management.
2	Exlain the principles of basic cuisine production information.
3	Explain the issues related to menu and menu planning.
4	Explain the basic cooking methods used in international cuisine.
5	Explain nutrition and food groups.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education ✓ Clean Water and Sanitation ✓ Accessible and Clean Energy ✓ Responsible Production and Consumption ✓ Climate Action ✓ Partnerships for Purposes

Course Theme

✓ Economics, Finance and Management ✓ Entrepreneurship ✓ 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)	12.00	3	36
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	1.00	10	10
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	12	12
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	20	20
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test

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