Course Syllabus

Code - Course Title	**AŞÇ205U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	LECTURER DR. EMRAH YILDIZ

Mode of Delivery	Distance Education
Place of Delivery	Online
Used Educational Platforms	Online
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There are no prerequisites and co-requisites for this course.
Recommended Resources	Zencir, E. (2016). Temel Mutfak Teknikleri. Eskişehir: Anadolu Üniversitesi Yayınları
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Basic Culinary Information	
Week - 2		Chopping and Cooking Methods	
Week - 3		Nutrient Processing and Storage Methods	
Week - 4		Sauces	
Week - 5		Soups	
Week - 6		Meat and Meat Products	
Week - 7		Midterm Exam	
Week - 8		Vegetables	
Week - 9		Fruits	
Week - 10		Snacks	
Week - 11		Garnets	
Week - 12		Dry Legumes and Cereals	
Week - 13		Bread and Bakery Products	

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Final Exam	

Learning Outcomes

#	Learning Outcome
1	Will be able to explain basic kitchen knowledge.
2	Will be able to explain the characteristics of food groups.
3	Will be able to explain bread and bakery products.

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.