Course Syllabus

Code - Course Title	**AŞÇ205U -**
Course Type	I. SEMESTER
Laboratory + Practice	0+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Required 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	Lecture, Question & Answer, Case Study, Brain Storming, Educational Games
Week - 2		Chopping and Cooking Methods	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 3		Nutrient Processing and Storage Methods	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 4		Sauces	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 5		Soups	Lecture, Observation, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6		Meat and Meat Products	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 7		Midterm Exam	Question & Answer, Problem Solving, Educational Games
Week - 8		Vegetables	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 9		Fruits	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 10		Snacks	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 11		Garnets	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 12		Dry Legumes and Cereals	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 13		Bread and Bakery Products	Lecture, Question & Answer, Case Study, Problem Solving, Brain Storming, Educational Games
Week - 14		Final Exam	Question & Answer, Problem Solving, Educational Games

Learning Outcomes

#	Learning Outcome

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

✓ Quality Education ✓ Clean Water and Sanitation ✓ Industry, Innovation and Infrastructure ✓ Reducing Inequalities ✓ Responsible Production and Consumption

Course Theme

✓ Entrepreneurship ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	7.00	14	98
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	14	28
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	1.00	2	2
Final Sınavı Hazırlığı (sınav süresi dahil)	1.00	2	2
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**5.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**