Course Syllabus

Code - Course Title	**EVİ108U -**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	PROF. DR. GÜLSÜN KURUBACAK ÇAKIR

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There are not any recommended optional programme components.
Recommended Resources	Kutluat Merdol, Türkan (2013). General Nurition. Eskisehir: Anadolu University Publications, Publication No: 2786.
Work Placement	N/A

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The Basic Principles of Nutritions and Nutritions Elements	
Week - 2		Nutrition Groups and Nutrition Quality Definitions	
Week - 3		Menu Planning and Standart Recipe Usage	
Week - 4		Principles for Buying and Storing Foods	
Week - 5		Principles for Preparing and Cooking Foods	
Week - 6		Food Service Methods	
Week - 7		Hygiene Princples for Food Prepration and Cook	
Week - 8		Nutrition for Special Cases	

Learning Outcomes

#	Learning Outcome
1	Be able to define the concept of quality and the basic rules of nutrition, and nutritional elements
2	Be able to make a plan for the best suitable menus to buy and store foods
3	Be able to utilize from different principles to prepare and cook food
4	Be able to explain different methods for food presentation and hygiene rules for preparing and cooking foods

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.

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