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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Cooking Methods 1** | | 2201112 | I | 6+0 | 6 | 6 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor | Dilek Koçak | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | In this course, it is aimed to gain the competence of kitchen workers to make job descriptions according to the hierarchical structure, to prepare various broths, sauces, dishes using international chopping and cooking methods. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Makes job descriptions of kitchen workers according to the hierarchical structure.  2. Carries out/has the chopping/cutting processes used in international kitchens.  3. Prepares/prepares basic stocks ( broths).  4 . Prepares/prepares international sauces.  5 . Prepares/prepares international soups.  6 . Blanching does / gets the glazing done.  7 . Boiling prepares/prepares dishes cooked with the Poche method. | | | | | | | Course Content | The management scheme of the kitchen and job and job descriptions of the employees in the kitchen departments, making / having international chopping techniques, Preparing flavorful mixtures, preparing / preparing side dishes, preparing / preparing basic white stock (basic white broth) stock preparing / preparing international soups, preparing / preparing international soups, preparing / preparing international basic sauces cooking (cooking in boiling water), preparing food by glazing method. | | | | | | | **Weeks** | **Topics** | | | | | | | one | The management chart of the kitchen and job and job descriptions of the employees in the kitchen departments. | | | | | | | 2 | To make/have international chopping techniques, To prepare flavoring mixtures. | | | | | | | 3 | Preparation/preparation of garnish. | | | | | | | 4 | Preparation/preparation of garnish. | | | | | | | 5 | To prepare/prepare basic white stock stock. | | | | | | | 6 | To prepare/prepare basic brown stock . | | | | | | | 7 | Preparing/preparing international soups. | | | | | | | 8 | Preparing/preparing international soups. | | | | | | | 9 | To prepare/prepare international basic sauces. | | | | | | | 10 | To prepare/prepare international basic sauces. | | | | | | | 11th | Preparation of foods by blanching (pre-cooking/bleaching) method in water. | | | | | | | 12 | Cooking food in poche (scalding non-boiling water). | | | | | | | 13 | Cooking food by boiling. | | | | | | | 14 | Preparing food by glazing method. | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **General Competencies** | | | | | | | | | | | | | | | | | | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | | | | | | | | | | | | | | | | | | **resources** | | | | | | | | | | | | | | | | | | | Cilizoglu Eryılmaz, L. (1989). Cooking Techniques, Istanbul: Remzi Bookstore  Turkan, C. (2008). Cookery, Ankara: Cemalturkan Publications  Ozcan, O. Demir, A. (2013). Sauce Preparation and Cooking Techniques. Istanbul: Kitchen Book Publications | | | | | | | | | | | | | | | | | | | **Evaluation System** | | | | | | | | | | | | | | | | | | | Grade assessment for this course will be done as follows:   * Quiz: 20% (Week 7, 31 October- 04 November 2022) * Midterm Exam (Midterm): 30% (Week 9, 14 November - 18 November 2022) * Final Exam (Final): 50% (02-13 January 2023) | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | | | | | |  | | **PO1** | **PO2** | | **PO3** | **PO4** | | **PO5** | **PO6** | | **PO7** | **PO8** | | **PO9** | **PO10** | | **PO11** | **PO12** | | | **LO1** | | 5 | 2 | | 2 | 2 | | - | 2 | | - | - | | 3 | - | | 4 | 5 | | | **LO2** | | 5 | 2 | | 3 | 2 | | - | - | | 4 | 3 | | 5 | 3 | | 2 | 4 | | | **LO3** | | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | | **LO4** | | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | | **LO5** | | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | | **LO6** | | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | | **LO7** | | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | | **LO: Learning Outcomes OP: Program Outcomes** | | | | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | **Contribution Level** | | | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | |  | | | | | | | | | | | | | |  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | Cooking Methods 1 | 5 | 2 | 4 | 2 | 3 | - | 4 | 4 | 5 | 3 | 3 | 5 | |