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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Quality Management in the Kitchen** | 2201113 | I | 4+0 | 4 | 4 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Compulsory |
| Course Coordinator |   |
| Instructor | Thanksgiving Taşkın |
| Course Assistants |  |
| The aim of lesson | this lesson in the kitchen food of substances quality controls , warehouse controls don't do that and foods storage your qualifications bringing in is intended . |
| Course Learning Outcomes | This lesson finally student ;1. In the kitchen food of substances quality control of does .2. from meals witness sample takes .3. In the kitchen your services quality evaluates .. 4 . food stores .5 . nutrients different storage with the methods stores .  |
| Course Content | The concept of quality and quality control of food in the kitchen, hygiene in food preparation and cooking, witness sampling from meals, evaluation of the quality of services in the kitchen, food additives, packaging, international quality management systems and HACCP practices, food spoilage and food-borne diseases, storage of foodstuffs, food storage methods, storing foods by cooling method, freezing foods, storing foods by salting, storing foods with spices, storing foods with sugar, storing foods by drying, storing foods by canning, storing foods by fermenting. |
| **Weeks** | **Topics** |
| one | Quality concept and in the kitchen of foods quality control , food preparation and in cooking hygiene . |
| 2 | from meals witness Sampling in the kitchen your services quality evaluation . |
| 3 | food contribution items . |
| 4 | Packaging . |
| 5 | International quality Administration systems and HACCP applications . |
| 6 | Food disruptions and food welding diseases . |
| 7 | food of substances storage . |
| 8 | Food storage methods . |
| 9 | of nutrients cooling method with storage of food frozen storage of food by salting storage . |
| 10 | of nutrients with spice storage . |
| 11th | Storing food with sugar. |
| 12 | of nutrients by drying storage . |
| 13 | of nutrients preserves by making storage . |
| 14 | of nutrients fermented by being storage . |

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| **General Competencies** |
| from students this main topics of the lesson their understanding and fields with in applications their use expected . |
| **resources** |
| Bulduk, S. (2008), Food and Personnel Hygiene, Ankara: Detay Publishing.Bulduk, S. (2005). Food Technology, Detay Publishing. |
| **Evaluation System** |
|  The grade evaluation for this course is as follows: as will be done :* Short Quiz : 20% ( Week 7 , 31 October - 04 November 2022)
* Midterm Exam ( Midterm ): 30% ( Week 9 , 14 November - 18 November 2022)
* end of term 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** | 4 | 2 | 2 | - | - | 3 | - | 3 | one | - | 3 | 5 |
| **LO2** | 4 | 2 | 2 | - | - | 4 | - | 4 | - | - | 4 | 5 |
| **LO3** | 4 | 2 | 2 | - | - | 3 | - | 3 | one | - | 3 | 5 |
| **LO4** | 4 | 2 | 2 | - | - | 3 | - | 3 | one | - | 3 | 5 |
| **LO5** | 4 | 2 | 2 | - | - | 3 | - | 3 | one | - | 3 | 5 |
| **LO: Learning Outputs OP: Program Outputs** |
|  |
| **Contribution level** | **1 lot Low** | **2 Low** | **3 Medium** | **4 High** | **5 A lot High** |

Relation of Program Outcomes and Related Course

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|  |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| In the kitchen Quality Management | 4 | 2 | 2 | - | - | 3 | - | 3 | - | - | 3 | 5 |

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