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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Spices and Drinks** | AS22011 | I | 2+0 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Field Elective |
| Course Coordinator |   |
| Instructor | Thanksgiving Taşkın |
| Course Assistants |  |
| The aim of lesson | To gain theoretical and practical competence for the use of beverages and spices in commercial kitchens. |
| Course Learning Outcomes | At the end of this course, the student;1. Recognizes spices, uses them in culinary applications.2. Recognizes, prepares and serves drinks.  |
| Course Content | Definition of spice, classification, properties, use of spices in main dishes, use of spices in salads, use of spices in desserts, use of spices in beverages, use of spices in decoration and decoration, beverage definition, classification, properties, Hot Drinks (tea and varieties, coffee and varieties, salep and cocoa), cold drinks (fresh fruit juices, carbonated drinks, ayran, mineral waters, milk shakes), traditional Turkish drinks (boza, syrups, (licorice, tamarind, cranberry, rose, etc.), compotes and compotes), alcoholic beverages. |
| **Weeks** | **Topics** |
| one | Definition, classification, properties of spices. |
| 2 | The use of spices in main dishes. |
| 3 | The use of spices in salad. |
| 4 | The use of spices in desserts. |
| 5 | Use of spices in beverages. |
| 6 | The use of spices in decoration and decoration. |
| 7 | Beverage definition, classification, properties. |
| 8 | Hot drinks (tea and varieties). |
| 9 | Hot drinks (coffee and its varieties). |
| 10 | Hot drinks (salep and cocoa). |
| 11th | Cold drinks (fresh fruit juices, carbonated drinks, ayran, mineral waters, milk shakes). |
| 12 | Traditional Turkish drinks (boza, syrups; licorice, tamarind, cranberry, rose, etc.). |
| 13 | Traditional Turkish drinks (hosaf and compotes). |
| 14 | Alcoholic beverages. |

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| **General Competencies** |
| Students are expected to understand the main topics of this course and use it in their fields and applications. |
| **resources** |
| MEB (2011). Beverages, AnkaraMEB (2013). Medicinal and Spice Plants Using Their Fruits, AnkaraMEB (2012). Medicinal and Spice Plants Using Seeds, |
| **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** | 4 | 3 | 3 | - | - | - | 4 | 3 | - | - | 4 | 2 |
| **LO2** | 4 | 3 | 3 | - | - | - | one | 3 | - | - | - | - |
| **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

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|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| Spices and Drinks | 4 | 3 | 3 | - | - | - | 3 | 3 | - | - | 4 | 2 |

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