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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Cooking Methods I** | |  | II | 5+1 | 5.5 | 6 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor |  | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | This course aims to gain the competencies of preparing various dishes using international chopping and cooking methods. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Cooks by boiling (Bouilli-Poche), Steaming (Steaming).  2. Cooks rice and pasta.  3. Makes/has dishes cooked in Braising, in own juice (Steewing-Etuve).  4 .Glaze the products, make/have dishes cooked by gratinating.  5. He can cook the products in oil, cook the dishes cooked by sautéing.  6 .Grill (grill) cooks/makes the cooked meals.  7 .Roti (cooking large pieces of meat by turning) prepares the cooked meals.  8. Smoked, paper and salt-cooked dishes | | | | | | | Course Content | Introduction to cooking methods, bouilli-poche cooking, steaming (steaming) cooking,  preparing to cook ricepreparing to cook pasta  cooking in its own juice (steewing-etuve), cooking by gratin, deep and low-fat cooking, saute cooking, grilling (grill) cooking in an oven (roti)  baking in smoked paper and salt | | | | | | | **Weeks** | **Topics** | | | | | | | one | Introduction to cooking methods, | | | | | | | 2 | Cooking by Boiling (Bouilli-Poche). | | | | | | | 3 | Steaming Cooking, | | | | | | | 4 | Preparation for Cooking Rice | | | | | | | 5 | Preparation for Cooking Pasta | | | | | | | 6 | Braising Cooking | | | | | | | 7 | Cooking in its Own Juice (Steewing-Etuve), | | | | | | | 8 | Cooking by Gratin | | | | | | | 9 | Deep and Low Fat Cooking | | | | | | | 10 | Cooking by Sauteing | | | | | | | 11th | Grilling (Grilling) Cooking | | | | | | | 12 | Baking in the Oven (Roti) | | | | | | | 13 | Smoked Cooking | | | | | | | 14 | Baking in Paper and Salt | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **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 Kitabevi.Eraslan, N. (2017).  Cooking Methods, Ankara: Detay Yayıncılık.Türkan, C. (2008). Cookery, Istanbul: İnkılap Kitapevi | | | | | | | | | | | | | | | | | | | **Evaluation System** | | | | | | | | | | | | | | | | | | | It is stated in the syllabus at the beginning of the semester. | | | | | | | | | | | | | | | | | | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | | | | | |  | | **PO1** | **PO2** | | **PO3** | **PO4** | | **PO5** | **PO6** | | **PO7** | **PO8** | | **PO9** | **PO10** | | **PO11** | **PO12** | | | **LO1** | | 5 | 2 | | 3 | one | | - | 2 | | - | - | | one | - | | 3 | 4 | | | **LO2** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO3** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO4** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO5** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO6** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO7** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 5 | | | **LO8** | | 5 | 2 | | 3 | one | | 3 | 2 | | 5 | 4 | | 3 | 3 | | 2 | 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 II | 5 | 2 | 3 | one | 3 | 2 | 5 | 4 | one | 3 | 2 | 5 | |