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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 pastacooking 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 |

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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** |
| 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

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|  | **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 |

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