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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Cuisine Types** | |  | II | 4+0 | 4 | 4 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor |  | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | In this course, it is aimed that students plan menus according to various serving methods, cook and prepare the foods on the menu, and make them ready for presentation to groups or individuals. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Staff manages the kitchen.  2. Prepares/prepares corporate kitchen meals.  3. Manages the local cuisine.  4. Prepares a menu for people with special status.  5. Makes a la carte kitchen work.  6. Knows the types and characteristics of international cuisine. | | | | | | | Course Content | Prepare personnel meal menu by making personnel kitchen job descriptions, study personnel table d'hôte menu sample with standard recipes written and nutritional values calculated, standard recipes written and nutritional values calculated, target audience determined corporate kitchen menu sample study, standard recipes written and nutritional values calculated, target Studying a local cuisine menu sample with a determined audience, preparing a menu for special occasions, preparing a menu for vegetarian cuisine, preparing a menu for celiac disease, gluten-free cuisine, preparing a la carte cuisine products for presentation, plate presentation. A la carte kitchen products, preparation of sauces and garnishes. A la carte kitchen, show service flambe work; meat and fruit flambe, à la carte cuisine, show service, fondue practice; chocolate, cheese, meat fondue, molecular gastronomy and molecular cuisine, fusion kitchen preparation, slow food - fast food cuisine, gastronomy, geographical indications and gastronomy tourism, current destinations in Turkey | | | | | | | **Weeks** | **Topics** | | | | | | | one | Preparing the personnel meal menu by making the job descriptions of the personnel kitchen. | | | | | | | 2 | Study of the staff table d'hote menu sample with written standard prescriptions and calculated nutritional values. | | | | | | | 3 | A sample study of a corporate cuisine menu with standard recipes written, nutritional values calculated and target audience determined. | | | | | | | 4 | A sample study of the local cuisine menu, whose standard recipes were written, nutritional values were calculated, and the target audience was determined. | | | | | | | 5 | Preparing menus for special occasions. | | | | | | | 6 | Preparing menu for vegetarian kitchen. | | | | | | | 7 | Preparing menu for celiac disease, gluten free kitchen. | | | | | | | 8 | Preparing a la carte kitchen products for presentation, plate presentation. A la carte kitchen products, preparation of sauces and garnishes. | | | | | | | 9 | A la carte kitchen, show service, flambe work; meat and fruit flambe | | | | | | | 10 | A la carte kitchen, show service, fondue work; chocolate, cheese, meat fondue | | | | | | | 11th | Molecular gastronomy and molecular cuisine. | | | | | | | 12 | Fusion kitchen preparation. | | | | | | | 13 | Slow food - fast food kitchen. | | | | | | | 14 | Gastronomy, geographical indications and gastronomy tourism, current destinations in Turkey | | | | | |  |  | | --- | | **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 | | **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 | 3 | | 5 | - | | 4 | 3 | | 4 | 5 | | 4 | 5 | | 5 | 5 | | **LO2** | 5 | 3 | | 5 | - | | 4 | 3 | | 4 | 5 | | 4 | 5 | | 5 | 5 | | **LO3** | 5 | 3 | | 5 | - | | 4 | 3 | | 4 | 5 | | 4 | 5 | | 5 | 5 | | **LO4** | 5 | - | | - | - | | 4 | one | | 2 | 5 | | - | - | | - | 5 | | **LO5** | 5 | 3 | | 5 | - | | 4 | 3 | | 4 | 5 | | 5 | 5 | | 5 | 5 | | **LO6** | 2 | 2 | | one | - | | - | - | | - | 2 | | 5 | - | | - | 5 | | **REVENGE: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | | **Contribution**  **level** | | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | Cuisine Types | 5 | 2 | 4 | - | 3 | 2 | 3 | 5 | 4 | 3 | 3 | 5 | |