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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Kitchen Products** |  | 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 | To prepare hot kitchen products, breakfast cuisine products, seafood, offal products, to prepare sauces and garnishes and to gain the ability to manage the relevant units. |
| Course Learning Outcomes | At the end of this course, the student;1. Prepares / prepares garnishes.
2. Prepares / prepares sauces.
3. Prepares / prepares soups.
4. It prepares/prepares beef, veal, sheep, lamb, poultry and game meat and offal.
5. Prepares/prepares seafood products.
6. Prepares / prepares rice and pasta.
7. It makes the products ready for presentation with the appropriate cooking method, appropriate sauces and garnishes.
8. Prepares / has breakfast eggs prepared, Breakfast foods and drinks

prepares / prepares.  |
| Course Content | Preparing vegetable and fruit garnishes, preparing sauces, preparing carbohydrate side dishes and meat garnishes, preparing clear soups and thick soups, preparing local soups and special soups, preparing beef, veal, mutton, lamb for use, beef, veal, mutton, lamb meat cooking, preparing poultry and game meat and offal for use, cooking poultry and game meat and offal, preparing aquatic products for use, cooking seafood, rice and pasta, preparing breakfast eggs, preparing breakfast food and beverage |
| **Weeks** | **Topics** |
| one | Preparing vegetable and fruit garnishes |
| 2 | Preparing the sauces |
| 3 | Preparing carbohydrate garnishes and meat garnishes |
| 4 | Preparing clear soups and thick soups |
| 5 | Preparing local soups and special soups |
| 6 | Preparing beef, veal, sheep, lamb for use |
| 7 | Cooking beef, veal, sheep, lamb |
| 8 | Preparing poultry and game meat and offal for use |
| 9 | Cooking poultry and game meat and offal |
| 10 | Preparing seafood for use |
| 11th | Cooking seafood |
| 12 | Pilafs and pastas |
| 13 | Preparing breakfast eggs |
| 14 | Preparing breakfast food and beverage |

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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** |
| Turkan, C. (2008). Cookery, Ankara: Cemal Türkan PublicationsYilmaz, Aydin, (2000). Our Profession is Cooking, Our Art is Cooking, Istanbul: Dimension Publishing Group |
| **Evaluation System** |
| It is stated in the syllabus at the beginning of the semester. |

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| **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| **LO1** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO2** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO3** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO4** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO5** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO6** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO7** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **LO8** | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |
| **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

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| **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| Kitchenware | 4 | 2 | 3 | - | 2 | 2 | 4 | 5 | 4 | 2 | 2 | 3 |

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