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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Bakery Products** | | 2201311 | III | 5+1 | 5.5 | 6 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor | Thanksgiving Taşkın | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | In this course, it is aimed to gain competencies in preparing patisserie products by using various dough preparation techniques. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Prepares / has products prepared with simple dough.  2. Preparing bread types, making bread decor.  3. Prepares / has products prepared with yeast dough.  4. Prepares / has the product prepared with the dough prepared by cooking.  5. Prepares / has cakes prepared with the dough prepared by whipping.  6. Prepares / has prepared doughs and dry cakes prepared by mincing.  7. He/she prepares tart, tartlet, share and quiche varieties.  8. He/she prepares milk desserts, fruit desserts, special Turkish desserts, candy and chocolate decorations. | | | | | | | Course Content | Preparation of pastries with simple dough; Preparing bread types, making bread decorations; Preparation of products from yeast dough / pastry / muffin / bagel, pizza, etc. preparation; Preparation of products from the dough prepared by condensation; Preparation of puff pastry dough, product preparation with puff pastry dough; Preparation of products from dough prepared by baking; Preparing cake types from whipped dough; Pastry preparation; Decorating with marshmallows, decorating with chocolate; Preparation of dry cakes, tarts, tartlets, portions and quiche from the dough prepared by mincing; Making sable biscuits and decorating with sugar paste; Preparing milk desserts, fruit desserts; Preparation of special Turkish desserts (halva, ashura, etc.), Ice cream and sorbet preparation; Preparing desserts from international cuisines. | | | | | | | **Weeks** | **Topics** | | | | | | | one | Making donuts with simple dough. | | | | | | | 2 | Preparing bread types, making bread decor. | | | | | | | 3 | Preparation of products from yeast dough / pastry / muffin / bagel, pizza, etc. preparation | | | | | | | 4 | Preparing a product from the dough prepared by specialization | | | | | | | 5 | Puff pastry preparation, product preparation with puff pastry dough | | | | | | | 6 | Preparation of products from dough prepared by baking | | | | | | | 7 | Preparing cakes from whipped dough | | | | | | | 8 | Preparing a cake | | | | | | | 9 | Decorating with marshmallows, decorating with chocolate | | | | | | | 10 | Preparing dry cakes, tarts, tartlets, portions and quiche from the dough prepared by minced meat | | | | | | | 11th | Making sable biscuits and decorating with sugar paste. | | | | | | | 12 | Preparing milk desserts, fruit desserts | | | | | | | 13 | Preparation of special Turkish desserts (helva, ashura, etc.). Making ice cream and sorbet | | | | | | | 14 | Preparing desserts from international cuisines. | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | Şavkay, T. (2010). Sweet Book Turkish and World Desserts, Ankara, Şekerbank Publications  Nephew EM (1989). Alafranga - Dessert and Pastry Teaching, Istanbul, Rare | | **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** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO2** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO3** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO4** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO5** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO6** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO7** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 5 | | **LO8** | 5 | 3 | | 4 | - | | - | one | | 5 | 4 | | 2 | - | | 3 | 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** | | Bakery Products | 5 | 3 | 4 | - | - | one | 5 | 4 | 2 | - | 3 | 5 | |