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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. |

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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** |
| Şavkay, T. (2010). Sweet Book Turkish and World Desserts, Ankara, Şekerbank PublicationsNephew 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)
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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** | 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

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

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