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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Food Decoration Art** | | AS22016 | III | 2+0 | 2 | 3 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Field Elective | | | | | | | Course Coordinator |  | | | | | | | Instructor | Dilek Koçak | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | To gain “the ability to prepare an eye-pleasing serving plate and the ability to prepare a decorated open buffet”. | | | | | | | Course Learning Outcomes | At the end of this course, the student:  1. Makes the definition of the art of food decoration, explains its features.  2. Knows the basic principles of plate decoration and applies it to kitchen products.  3. Prepares simple vegetable and fruit decorations.  4. Prepares simple buffet decorations and mirrors for the buffet.  5. Prepares decorations for pastry products.  6. Knows how to take food photos and post them on social media. | | | | | | | Course Content | Ornament, Aesthetics, Color and Composition Knowledge; Basic Food Photography Knowledge, Sharing Photos on Social Media; Tools Used in Decoration, Types of Decoration, Basic Principles of Plate Presentation (Color, Shape, Texture, Temperature, Taste, Portion Size, Balancing the Portion Amount, Arrangement of Food on the Plate, Choosing the Right Plate); The Art of Plate Presentation: Classical Tanning Models, Free Tanning Models, Landscape Model, Gravy Drawing, Line Drawing, Circle and Triangle Presentations; Decoration Products and Use of Sauces: Fresh Herbs, Flowers, Micro-Sprouts, Choux Dough, Tuile Making, Use of Decor Dough, Dried Fruits Main Sauces, Derivative Sauces, Pulling Sauces, Glaze Sauces, Sauce Use in Salty and Pastry Products, Dessert Sauces; Decoration in Hot Dishes; Decoration in Cold Dishes and Salads; Decoration in Soups; Decoration in Pastries; Decoration in Desserts; Decorations with Chocolate; Cake Decorations and Sugar Dough Applications; Open Buffet Decoration (Preparing a mirror for the buffet, preparing vegetable and fruit decorations). | | | | | | | **Weeks** | **Topics** | | | | | | | one | Ornament, Aesthetics, Color and Composition Information | | | | | | | 2 | Basic Food Photo Shooting Information, Sharing Photos on Social Media | | | | | | | 3 | Basic Food Photo Shooting Information, Sharing Photos on Social Media | | | | | | | 4 | Tools Used in Decoration, Types of Decoration, Basic Principles of Plate Presentation (Color, Shape, Texture, Temperature, Taste, Portion Size, Balancing the Portion Amount, Arrangement of Food on the Plate, Choosing the Right Plate) | | | | | | | 5 | Plate Presentation Art: Classical Tanning Models, Free Tanning Models, Landscape Model, Gravy Drawing, Line Drawing, Circle and Triangle Formation Presentations | | | | | | | 6 | Decoration Products and Sauce Use: Fresh Herbs, Flowers, Micro-Sprouts, Choux Dough, Tuile Making, Decor Dough Use, Dried Fruits Main Sauces, Derivative Sauces, Pulverized Sauces, Glaze Sauces, Sauce Use in Salty and Pastry Products, Dessert Sauces | | | | | | | 7 | Decoration in Hot Meals | | | | | | | 8 | Decoration in Cold Dishes and Salads | | | | | | | 9 | Garnish in Soups | | | | | | | 10 | Decoration in Pastries | | | | | | | 11th | Decoration in Desserts | | | | | | | 12 | Decorations with Chocolate | | | | | | | 13 | Cake Decorations and Sugar Dough Applications | | | | | | | 14 | Open Buffet Decoration (Preparing a mirror for the buffet, preparing vegetable and fruit decorations) | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | Demirtas, Hashim, (1998). Culinary Art with Haşim Usta, İstanbul: Sena Y.  Telli, Fahir, (1997). Cold Kitchen, Open Buffet and Decoration Art, Istanbul: Dönence Y. | | **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** | 3 | 2 | | 2 | - | | - | 2 | | - | 3 | | - | - | | - | 3 | | **LO2** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **LO3** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **LO4** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **LO5** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **LO6** | 3 | 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** | | Food Decoration Art | 3 | 3 | 2 | - | - | 2 | - | 4 | - | one | - | 3 | |