|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| Introduction to Cookery | SMY018 |  | 2+0 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Vocational School Elective |
| Course Coordinator |   |
| Instructor | Dilek Koçak |
| Course Assistants |   |
| The aim of lesson | To teach the types of kitchens, the location of the kitchen, its sections, equipment, kitchen staff, kitchen safety principles, efficient working method in the kitchen and preparation and cooking methods applied in the kitchen according to food groups, menu planning, food presentation principles and dishwashing methods. |
| Course Learning Outcomes | At the end of this course, the student:1. Knows the types of kitchens, the location of the kitchen, its parts and equipment.2. Knows the job names and job descriptions of the kitchen staff.3. Knows the efficient working method and safety principles in the kitchen.4. Knows the preparation and cooking methods applied according to the food groups in the kitchen.5. Knows menu planning and food presentation principles.6. Knows dishwashing methods. |
| Course Content | Definition of kitchen, types, location, sections, kitchen equipment and features, international names and job descriptions of kitchen staff, safety principles in the kitchen, ways to work efficiently in the kitchen, food groups, nutrients, mise en place (misanplas), meats and cooking methods, legumes and cooking methods, vegetables, fruits and cooking methods, milk and its derivatives, cereals, oils, sugars and nuts, menu planning, food presentation and its importance, food presentation. |
| **Weeks** | **Topics** |
| one | Definition of cuisine, types, location, sections. |
| 2 | Kitchen equipment and features. |
| 3 | International names and job descriptions of its personnel. |
| 4 | Safety principles in the kitchen. |
| 5 | Efficient ways to work in the kitchen. |
| 6 | Food groups, nutrients, mise en place (mizanplas). |
| 7 | Meats and cooking methods. |
| 8 | Legumes and cooking methods. |
| 9 | Vegetables, fruits and cooking methods. |
| 10 | Milk and its derivatives. |
| 11th | Cereals. |
| 12 | Oils, sugars and nuts. |
| 13 | Menu planning, food presentation and its importance. |
| 14 | Food presentation. |

|  |
| --- |
| **General Competencies** |
| Students are expected to understand the main topics of this course and use it in their fields and applications. |
| **resources** |
| Aktaş, A. Özdemir, B. (2007). Kitchen Management in Hotel Businesses. Ankara: Detay Publishing.Turkan, C. (2010). Kitchen Technology, Ankara: Cemal Türkan Publications. |
| **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 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **LO2** | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **LO3** | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **LO4** | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **LO5** | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **LO6** | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |
| **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** |
| Basic Kitchen Knowledge | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - |

 |