

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

KITCHEN PRACTICES I					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ225	Fall	2	4	3	5

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Mehmet Fatih KAYRAN
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	Basic cooking, sausages and cooking of vegetables, meat, poultry and fish with basic cooking and cutting techniques.
Contents of the Course	Basic stocks, socks and basic cooking techniques and applications. Teoric lessons and complementary laboratory applications

Learning Outcomes of Course

#	Learning Outcomes
1	Reads and implements the prescription.
2	Select the right material and equipment according to the prescription, measure, use, make preliminary and correct with timing.
3	Knows and applies cutting techniques for fruit, vegetables, meat, fish, poultry and game animals.
4	Knows and applies various cooking methods.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Sauces (White sauces, colored sauces)	Practice
2	Sauces (White sauces, colored sauces)	Practice
3	Konsome, broth and sacks	Practice
4	Konsome, broth and sacks	Practice
5	Soups	Practice
6	Soups	Practice
7	Use of fruits, vegetables and fresh spices	Practice
8	Midterm	Practice
9	Meat, fish, poultry cutting and cooking techniques	Practice
10	Meat, fish, poultry cutting and cooking techniques	Practice
11	Meat, fish, poultry cutting and cooking techniques	Practice
12	Introduction and use of dry foods	Practice

13	Introduction and use of dry foods	Practice
14	Introduction and use of dry foods	Practice
15		
16	Final Exam	Practice

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Uygulamalı Yemek Yapma Temel Tekniği , Cemal Türkan, İnkılap Kitabevi, 2000		
2	Practical Professional Cookery (H.L Cracknell and R.J Kaufmann) 3 Th edition (ISBN 1-86152-873-6)		
3	The Professional Chef (The Culinary Institute of America 8th edition) ISBN 0-7645-5734-3		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Reads and implements the prescription.	2,5,8	1,2
2	Select the right material and equipment according to the prescription, measure, use, make preliminary and correct with timing.	2,5,6	1,2
3	Knows and applies cutting techniques for fruit, vegetables, meat, fish, poultry and game animals.	2,5,6,8,12	1,2
4	Knows and applies various cooking methods.	2,3,5,6,8,12	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	6	84
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	5	70
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	1	1
8	Midterm Exam	1	2	2
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0

15	Preparation for Final Exam	1	1	1
16	Final Exam	1	2	2
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