

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

KITCHEN PRACTICES II					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ226	Spring	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 techniques, mise-en place and teaching the preparation and cooking of simple meals by emphasizing effective use of prescriptions in terms of timing.
Contents of the Course	Basic stocks, garbage 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	It selects the correct material and equipment according to the prescription, measures, uses, prepares and presents with the right timing and as required.
3	It classifies basic sauces and stocks according to content, color and consistency.
4	Know the proper cooking technique according to the properties of the material used and apply it.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Boiling by boiling method	Practice
2	Meat cutting (showing different cut shapes) and grill cooking with technique	Practice
3	Cooking with frying techniques (deep frying, pan and olive)	Practice
4	Cooking with frying techniques (deep frying, pan and olive)	Practice
5	Dry cooking techniques	Practice
6	This method of mashing	Practice
7	This method of mashing	Practice
8	Midterm	Practice
9	Aqueous cooking and stew technique	Practice
10	Cooking in the oven technique	Practice
11	Cooking in paper and salt technique	Practice
12	Served cold after serving Meals (Rozbif, salmon belvi, cucumbers and sauces)	Practice

13	Served cold after serving Meals (Rozbif, salmon belvi, cucumbers and sauces)	Practice
14	Served cold after serving Meals (Rozbif, salmon belvi, cucumbers and sauces)	Practice
15		
16	Final Exam	Practice

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Practical professional cookery (H.L Cracknell and R.J Kaufmann) 3 Th edition (ISBN 1-86152-873-6)		
2	The Proffesional Chef (Culinary Institute of America)8th edition (ISBN 07645-5734-3		

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.	2,5,6,8,12	1,2
2	It selects the correct material and equipment according to the prescription, measures, uses, prepares and presents with the right timing and as required.	2,5,6,7,12	1,2
3	It classifies basic sauces and stocks according to content, color and consistency.	2,5,6,7,8,12	1,2
4	Know the proper cooking technique according to the properties of the material used and apply it.	2,5,6,7,8,12	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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