# TOROS ÜNİVERSİTESİ

Vocatıonal School
Cookıng

## Course Information

| BASIC KITCHEN INFORMATION | | | | | |
|---|---|---|---|---|---|
| Code | Semester | Theoretical | Practice | National Credit | ECTS Credit |
| | | Hour / Week | | | |
| AŞÇ115 | Fall | 2 | 0 | 2 | 2 |

| | |
|---|---|
| **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** | In this lesson, it is aimed to plan kitchen parts, to recognize kitchen parts, kitchen management, equipments in kitchen, basic products used in kitchen. |
| **Contents of the Course** | It includes kitchen utensils, kitchen equipment, kitchen workers, basic products used in kitchens. |

## Learning Outcomes of Course

| # | Learning Outcomes |
|---|---|
| 1 | They explain the importance of the kitchen plan. |
| 2 | They explain position and physical structure of kitchen |
| 3 | He / she will be able to apply techniques for the conscious use of kitchen equipment. |
| 4 | They explain basic products used in kitchen and usage areas. |
| 5 | They open the cooking section in the kitchen. |

## Course Syllabus

| # | Subjects | Teaching Methods and Technics |
|---|---|---|
| 1 | Basic safety rules | Discussion, question-answer and lecture, case study |
| 2 | Main Features of Kitchen / Main Kitchen / Hot Kitchen Production Area Planning Vegetable Preparation Department Planning | Discussion, question-answer and lecture, case study |
| 3 | Mutfağın sections | Discussion, question-answer and lecture, case study |
| 4 | Common working principles of mutfağın sections | Discussion, question-answer and lecture, case study |
| 5 | Kitchen workers and tasks | Discussion, question-answer and lecture, case study |
| 6 | Kitchen equipment | Discussion, question-answer and lecture, case study |
| 7 | Maintenance and cleaning of kitchen utensils | Discussion, question-answer and lecture, case study |

| 8 | Midterm exam | Question and Answers |
|---|---|---|
| 9 | Regular progress in kitchen | Discussion, question-answer and lecture, case study |
| 10 | Meat, Eggs, Sea Food Dried Legumes | Discussion, question-answer and lecture, case study |
| 11 | Oil Seeds Milk & Derivatives Cereals Vegetables & Fruits Oils & Sugars | Discussion, question-answer and lecture, case study |
| 12 | Depot and storage methods used in kitchen | Discussion, question-answer and lecture, case study |
| 13 | General Preparation Studies | Discussion, question-answer and lecture, case study |
| 14 | General Preparation Studies | Discussion, question-answer and lecture, case study |
| 15 | | |
| 16 | Final Exam | Question and Answers |

## Course Syllabus

| # | Material / Resources | Information About Resources | Reference / Recommended Resources |
|---|---|---|---|
| 1 | Kitchen Management in Hotel Establishments,Prof. Dr. Ahmet Aktaş, Ass. Doç. Dr. Bahattin Özdemir,Detay Publishin, Ankara, 2007 | | |
| 2 | Kitchen Technology, Cemal Türkan, Cemal Türkan Publishing, 2010 | | |

## 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 | They explain the importance of the kitchen plan. | 2,12 | 1,2 |
| 2 | They explain position and physical structure of kitchen | 2,11 | 1,2 |
| 3 | He / she will be able to apply techniques for the conscious use of kitchen equipment. | 3,11,12 | 1,2 |
| 4 | They explain basic products used in kitchen and usage areas. | 5,8 | 1,2 |
| 5 | They open the cooking section in the kitchen. | 2,12 | 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 | 2 | 28 |
| 2 | Course Duration Except Class (Preliminary Study, Enhancement) | 14 | 2 | 28 |
| 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 | 1 | 1 |
|---|---|---|---|---|
| 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 | 1 | 1 |
| | | | | **60** |