

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

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

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Uğurcan Metin
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