

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

FOOD PREPARATION AND COOKING TECHNIQUES I					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ121	Fall	2	5	4	4

Prerequisites and co-requisites	None
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Onur Cevdet ALTUN
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	As the continuation of the basic culinary education process, advanced cooking techniques combine the acquired kitchen knowledge and integrate the cooking prescriptions with the original ideas that have the ability to utilize the foodstuffs that require expertise, and the unique prescriptions contain the mastery information.
Contents of the Course	It includes the use of handcrafts and techniques more effectively, sauces, production techniques and varieties, unique prescriptions, food and menu synthesis, rice and its features, meat making techniques, potatoes and garnish varieties, sausages, chicken dishes and fish.

Learning Outcomes of Course

#	Learning Outcomes
1	They reveal cutting techniques and flavorful blends in international cuisines.
2	Explains the features of the fond construction techniques.
3	They reveal egg varieties, places of use and applications of olive oil.
4	It describes the characteristics of the meats and cooking methods.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Application of cutting techniques and flavorings used in international cuisines	Theoretical, practical
2	Meat juice, chicken juice, vegetable juice and fish juice applications	Theoretical, practical
3	Dry Cooking Methods	Theoretical, practical
4	Aqueous Cooking Methods	Theoretical, practical
5	Rice and its properties	Theoretical, practical
6	Red meats, applied cooking types and application	Theoretical, practical
7	Red meats, applied cooking types and application	Theoretical, practical
8	Midterm exam	Practical
9	Chickens and cooking features	Theoretical, practical
10	Chickens and cooking features	Theoretical, practical

11	Sea products and cooking methods	Theoretical, practical
12	Sea products and cooking methods	Theoretical, practical
13	Egg properties applications	Theoretical, practical
14	Egg properties applications	Theoretical, practical
15		
16	Final Exam	Practical

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Basic Kitchen Techniques, AÖF Publishing, 2016		

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 reveal cutting techniques and flavorful blends in international cuisines.	2,11	1,2
2	Explains the features of the fond construction techniques.	3,5,12	1,2
3	They reveal egg varieties, places of use and applications of olive oil.	2,6,11	1,2
4	It describes the characteristics of the meats and cooking methods.	2,10,11,12,14	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	7	98
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	4	56
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	4	4
8	Midterm Exam	1	4	4
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	1	6	6
15	Preparation for Final Exam	1	6	6
16	Final Exam	1	6	6
				180

