

# 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          |
|    |   |          |             | <b>180</b> |

