

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
Culinary arts	SBF126	1.Year/2. Semester / spring	0	0	2	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
learning and teaching techniques of the Course	Expression, Question & Answer, Brainstorming, Display, Practice - Practice					
Instructor(s)						
Goal	In this course, the evaluation of historical development of culinary art, presentation of basic cooking techniques and presentation of molds and other techniques to be used in decorative arts.					
Learning Outcomes	1. 1. Evaluating the historical development of culinary art 2. 2. Ability to show basic cooking techniques 3. 3. To be able to show molds and other techniques to be used in decoration arts					
References						

Course Outline Weekly

Weeks	Topics
1. Week	Historical development of culinary art and work section in the kitchen
2. Week	Techniques used in kitchen, food materials, food habits and traditions
3. Week	Safe use of kitchen utensils and demonstration of basic cooking techniques
4. Week	Preparation of all cucumbers, salad dressings, grains, sofas, cold starters and presentation techniques
5. Week	Soups. vegetables, various dough ingredients (pasta, rice varieties, starchy foods), preparation and presentation of garnitures
6. Week	Soups. vegetables, various dough ingredients (pasta, rice varieties, starchy foods), preparation and presentation of garnitures
7. Week	Basic rules of making cakes, sweets and pastries and making them available; basic cake decorating art
8. Week	MIDTERM EXAM
9. Week	Preparing, decorating and presentation of cold buffet products (sausage, salami, cheese, hors d'oeuvres etc.) and meats.
10. Week	Meat, poultry, sauces of fish and vegetable dishes, stock preparation from these materials
11. Week	Preparation and presentation of vegetarian dishes.
12. Week	Preparing samples from different cuisines from different countries and materials
13. Week	Practical processing of North, Central and South America and Australia, New Zelenda cuisine, supplies and food presentations.
14. Week	Practical application of creative presentation and preparation techniques by combining modern technical applications with classical applications
15. Week	Practical application of creative presentation and preparation techniques by combining modern technical applications with classical applications
16.	FINAL EXAM

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory	1	%50
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		%50
Final works		
Final		
Homework		
Practice		
Laboratory	1	%50
Total Time To Activities For Midterm		%50
Contribution Of Midterm Studies On Grades		%50
Contribution Of Final Exam On Grades		%50
Total		100

ECTS (Student WorkLoad Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)			
Laboratory	14	2	28
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	10	10
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	10	10
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	100/25=4		
ECTS	4		

The relationship between learning outcomes and the program qualifications of the courses

Program Qualifications	Learning outcomes		
	L.O.1	L.O.2	L.O.3
1. Competent and has the capabilities to fulfill their occupational duties.			
2. Knows the theories and models that form the basis of Professional practice.			
3. Has the general knowledge required to be both an individual and a member of the occupation.	4	4	4
4. Carries out nursing practice based on the principles and standards.			
5. Meets the health-care needs of the individuals, families and the society with a holistic approach.			
6. Makes use of effective communication.			
7. Utilizes information and care technologies in professional practice and research.			
8. Uses scientific principles and techniques in Nursing practice.			
9. Follows the latest advances and communicates with colleagues in a foreign language.			
10. Behaves according with the professional ethics and values.			
11. Takes the related legislation and regulations into account in Nursing practice.			
12. Follows the politics and regulations affecting the Nursing profession.			
13. Uses the learning-teaching and management processes in Nursing practice.			
14. Uses the life-long learning, problem-solving and critical thinking abilities.	5	5	5
15. With a sense of social responsibility takes part in studies, projects and some other activities with other team members and other disciplines.			
16. Joins in activities that can contribute to professional development.			
17. Sets as a model for colleagues and the society with their professional identity.			
18. Protects the basic values and social rights.			

