

| Course Name | Code | Term | Theory (hours/week) | Practice (hours/week) | Laboratory (hours/week) | ECTS |
|--|--|-------------------|------------------------|--------------------------|----------------------------|------|
| Culinary Arts | SBF126 | 2.Semester / Fall | 0 | 0 | 2 | 4 |
| Prerequisites | None | | | | | |
| Language of Instruction | Turkish | | | | | |
| Course Type | Electives | | | | | |
| Learning and teaching techniques of the course | Lecture, Question-Answer, Brainstorming, Demonstration, Practice-Practice | | | | | |
| Course responsible(s) | | | | | | |
| Aim of the lesson | Within the scope of this course, evaluation of the historical development of culinary art, demonstration of basic cooking techniques, demonstration of molds and other techniques to be used in decorative arts, learning the definition and differences of food production systems, personal and kitchen hygiene, use and organization of kitchen equipment. | | | | | |
| Learning Outcomes | 1. Evaluates the historical development of culinary art 2. Compares food, nutrition and food relations between cultures and societies. 3. Demonstrate patterns and other techniques to be used in decorative arts 4. Knows the use and organization of kitchen equipment 5. Knows basic cooking techniques and stocks 6. Knows how to prepare and set up stations | | | | | |
| References | 1. Ozilgen, S. 2014. Cooking as a Chemical Reaction. CRC Press, USA 2. Gisslen, W. 2007. The Professional Chef. 8th ed. John Wiley and Sons, USA 3. Türkan C. (2010). Mutfak Teknolojisi. Cemal Türkkan Yayınları. 4. Türkan C. (2010). Aşçılık. Cemal Türkkan Yayınları | | | | | |

Course Outline Weekly

| WEEKS | TOPICS |
|----------|--|
| 1. Week | Historical development of culinary art and division of labor in the kitchen |
| 2. Week | Techniques used in the kitchen, food ingredients, food habits and customs |
| 3. Week | Demonstrate the safe use of kitchen utensils and basic cooking techniques |
| 4. Week | Preparation and presentation techniques of all salads, salad dressings, appetizers, canapes, cold starters |
| 5. Week | Soups. vegetables, various dough materials (pasta, rice varieties, starchy foods), preparation and presentation of side dishes |
| 6. Week | Soups. vegetables, various dough materials (pasta, rice varieties, starchy foods), preparation and presentation of side dishes |
| 7. Week | Basic rules of making cakes, desserts and pastries and their preparation and presentation; basic cake decorating art |
| 8. Week | MIDTERM |
| 9. Week | Preparation, decoration and presentation of cold buffet products (sausage, salami, cheese, hors d'oeuvres, etc.) and meat |
| 10. Week | Sauces for meat, poultry, fish and vegetable dishes, stock preparation from these ingredients |
| 11. Week | Preparation and presentation of vegetarian meals |
| 12. Week | Preparation of samples from these cuisines with different techniques and materials from various countries |
| 13. Week | Hands-on processing of North, Central and South American and Australian, New Zealand cuisine, ingredients and food presentations |
| 14. Week | Practical application of creative presentation and preparation techniques by combining modern technical applications with classical applications |
| 15. Week | AN OVERVIEW |

ECTS (Student Work-load Table)

| Activities | Number | Duration | Total Work Load |
|---|----------|----------|-----------------|
| Length of course | | | |
| Laboratory | 14 | 2 | 28 |
| Practice | | | |
| Field Study | | | |
| Study time outside of classroom (Free-study/Group work/Pre-study) | 14 | 3 | 42 |
| Presentation (Video recording/Poster preparation/Focus Group Interview/Questionnaire/Observation and Writing reports) | 1 | 10 | 10 |
| Seminar Preparation | | | |
| Project | | | |
| Case Study | | | |
| Role-play | | | |
| Writing articles-Make criticals | | | |
| Time to prepare for midterm exams | 1 | 10 | 10 |
| Time to prepare for final exam | 1 | 10 | 10 |
| Total Work Load (hour) / 25(h) | 100/25=4 | | |
| Course ECTS | 4 | | |

Evaluation System

| Workload within semester | Number | Contribution |
|------------------------------------|----------|--------------|
| Midterm Exam | 1 | %40 |
| Quiz | | |
| Laboratory | | |
| Practice | | |
| Field Study | | |
| Course Internship (If there is) | | |
| Assignments | | |
| Presentations and Seminars | | |
| Projects | | |
| Other | | |
| Total Semester Work Load | 1 | %40 |
| End-of-year Work Load | | |
| Final Exam | 1 | %60 |
| Assignments | | |
| Practice | | |
| Laboratory | | |
| Total End-of-year Work Load | 1 | %60 |
| TOTAL | 2 | %100 |

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

This course is suitable for all programs within the scope of the Faculty of Health Sciences. Therefore, the level of contribution to the program outcomes is not specified.