

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	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 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 Türkkkan Yayınları. 4. Türkan C. (2010). Aşçılık. Cemal Türkkkan Yayınlar 					

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.