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| **ABU_KKK_01-15.jpg** | **ECTS Course Description Form** |
| **PART I ( Senate Approval)** |
| **Offering School**  | *Tourism Faculty* |
| **Offering Department** | *Gastronomy and Culinary Arts* |
| **Program(s) Offered to** | *Gastronomy and Culinary Arts* | *Must* |
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|  |  |
| **Course Code**  | *GAS 201* |
| **Course Name** | *Introduction to Culinary Technology* |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture:1** | **Laboratory: 2** | **Recitation:**  | **Practical:**  | **Studio:** | **Other:** |
| **ECTS Credit** | *5* |
| **Grading Mode** | *Letter Grade* |
| **Pre-requisites** | **N/A** |
| **Co-requisites** | **N/A** |
| **Registration Restriction** | **N/A** |
| **Educational Objective** | *Defining catering and food production systems. Learning the differences between catering, and food production systems. Learning personal and kitchen hygiene, learning the use of kitchen equipment and organization. Introduction to knives and cutting techniques.* |
| **Course Description** | *Introduction to catering and food production systems. Basic kitchen techniques, equipment use, cutting techniques and theoretical courses and complementary laboratory applications.* |
|  | **LO1** | *Recognizes and knows the differences between catering and food production systems.* |
| **LO2** | *Knows the importance of personal hygiene and applies it in the kitchen. Recognizes the kitchen equipment and implements the knowledge.* |
| **LO3** | *Knows how to use knives and applies cutting techniques.* |
| **LO4** | *Knows mis-en-place and knows how to prepare a station.* |
| **LO5** | *Knows the basic cooking techniques and knows how to prepare stocks.* |
| **LO6** | *Gets involved in team work.* |
| **PART II ( Faculty Board Approval)** |
| **Basic Outcomes (University-wide)** | **No.** | **Program Outcomes** | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English.  | **X** |  |  |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | **X** | **X** |  |  |  |  |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. |  |  | **X** | **X** | **X** |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. |  |  |  |  |  | **X** |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. | **X** | **X** |  |  |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | **X** | **X** |  |  |  | **X** |
| **Faculty Specific Outcomes** | **PO7** |  |  |  |  |  |  |  |
| **PO8** |  |  |  |  |  |  |  |
| **PO9** |  |  |  |  |  |  |  |
| **PO10** |  |  |  |  |  |  |  |
| **PO11** |  |  |  |  |  |  |  |
| **PO12** |  |  |  |  |  |  |  |
| **Discipline Specific Outcomes (program)** | **PO13** |  |  |  |  |  |  |  |
| **PO14** |  |  |  |  |  |  |  |
| **PO15** |  |  |  |  |  |  |  |
| **PO16** |  |  |  |  |  |  |  |
| **PO17** |  |  |  |  |  |  |  |
| **PO18** |  |  |  |  |  |  |  |
| **Specialization Specific Outcomes** | **PO N….** |  |  |  |  |  |  |  |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | **Subjects** | **Week** |  | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** |
| **S1** | 1 | *Orientation* |  | A2 |  |  |  |  |
| **S2** | 2 | *Catering industry, business types, kitchen orientation* |  | A2 |  |  |  |  |
| **S3** | 3 | *Hygiene, the brigade system, knives, mise en place, knife techniques* |  |  |  | A1, A7, A8 |  |  |
| **S4** | 4 | *Professionalism, teamwork, mise en place, spices, introduction to**cutting techniques* |  | A2 |  | A1, A7, A8 |  |  |
| **S5** | 5 | *Mise en place, time management, writing recepies to laboratory**notebook, the introduction of fresh spices, mayonnaise making,**cutting techniques* |  | A2 |  | A1, A7, A8 |  |  |
| **S6** | 6 | *Mise en place, time management, recipes, laboratory notebook,**introduction to vegetables, making mashed potatoes* |  |  |  | A1, A7, A8 |  |  |
| **S7** | 7 | *Heat and food relationship, oils, cooking techniques, vegetable stock,**making clarified butter, cutting techniques* |  |  |  |  | A1, A7, A8 |  |
| **S8** | 8 | *Cooking techniques, cooking eggs, Hollandaise Sauce* |  |  |  |  |  |  |
| **S9** | 9 | *Midterm Exam* | A1 | A1 | A1 | A1 | A1 | A1 |
| **S10** | 10 | *Recipe reading and comprehension, cutting techniques, concasse**tomatoes, salsa sauce* |  |  |  |  |  |  |
| **S11** | 11 | *Kitchen design, cutting techniques, fruit salad* |  |  | A1, A8 |  |  | A1, A8 |
| **S12** | 12 | *Menu definition, chicken cutting techniques and making chicken**stock* |  |  | A1, A8 |  | A2 |  |
| **S13** | 13 | *Removing fish fillets, fish stock preparation, preparing vinegratte* |  |  | A1, A8 |  |  |  |
| **S14** | 14 | *Kitchen preparations, clarified butter, croutons, whisking egg whites* |  |  | A1, A8 |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *25%**40%* | *Midterm**Final* | - |
| **A2** | **Quiz** | *10%* | *-* | - |
| **A3** | **Homework** | *-* | - | - |
| **A4** | **Project** | - | - | - |
| **A5** | **Report** | - | - | - |
| **A6** | **Presentation** | - | - | - |
| **A7** | **Attendance/ Interaction** | 5% | - | - |
| **A8** | **Class/Lab./****Field Work** | 20% | - | - |
| **A9** | **Other** | - | - | - |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** | Via discussions throughout the lectures (students’ ability to develop an argument and use evidence to support it), exams, student presentations, student term paper |
| **Method for Determining Letter Grade** |

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| Total Points | 100 | 100-90 | 89-87 | 86.-84 | 83-80 | 79-77 | 76-74 | 73-70 | 69.-67 | 66.-64 | 63-60 | 59-0 |
| Letter Grade | A+ | A | A- | B+ | B | B- | C+ | C | C- | D+ | D | F |
| Value | 4.00 | 4.00 | 3.70 | 3.30 | 3.00 | 2.70 | 2.30 | 2.00 | 1.70 | 1.30 | 1.00 | 0.00 |

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| **Teaching Methods, Student Work Load** | **No** | **Method** | **Explanation** | **Hours** |
| ***Time applied by instructor*** |
| **1** | **Lecture** | Preparation for the lecture notes, slides etc | 14x3=42 |
| **2** | **Interactive Lecture** | Delivering presentations for the lectures | - |
| **3** | **Recitation** | - | - |
| **4** | **Laboratory** | - | 8x10=80 |
| **5** | **Practical** | - | - |
| **6** | **Field Work** | - | - |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | - | - |
| **8** | **Homework** | - |  |
| **9** | **Pre-class Learning of Course Material**  | - | 1x5=5 |
| **10** | **Review of Course Material** | - | 1x10=10 |
| **11** | **Studio** | - |  |
| **12** | **Office Hour** | - |  |
| **TOTAL** | 137 |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** | Any form of academic dishonesty, cheating, copying or plagiarizing, is prohibited. |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** |  |