|  |  |
| --- | --- |
| **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* |
|  |  |
|  |  |
| **Course Code**  | *GAST 203* |
| **Course Name** | *Food and Their Specifications* |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture: 3** | **Laboratory:** | **Recitation:**  | **Practical:**  | **Studio:** | **Other:** |
| **ECTS Credit** | *3* |
| **Grading Mode** | *Letter Grade* |
| **Pre-requisites** | ***na*** |
| **Co-requisites** | ***na*** |
| **Registration Restriction** | *na* |
| **Educational Objective** | *The aim of this course is to elaborate on factors contributing to changes of food properties during preparation, cooking and storage* |
| **Course Description** | *This course builds on the principles taught in food science related courses, covering topics such as physical and chemical properties of food, preservation and storing of food as well as food additives in more detail. Emphasis is placed on the changes in food properties during food preparation, different cooking methods and storage. .* |
| **Learning Outcomes**  | **LO1** | *Describe and compare chemical and physical properties of major food commodities.* |
| **LO2** | *Recognize the physical and chemical reactions and related terminology that food undergo during preparation, cooking and storage.* |
| **LO3** | *Summarize the major chemical and physical reactions that occur during preparation, cooking and storage and how these relate to food quality and shelf-life.* |
| **LO4** | *Understand the implications of changes in food ingredients on the final product properties.* |
| **LO5** | *Implement critical thinking, teamwork, and communication skills regarding the design and formulation of new and improved food products.* |
| **LO6** | *Research and use information from different sources about food properties and functions.* |
| **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** |  |
| **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** |
| **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** |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. |  | **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….** |  |  |  |  |  |  |  |
| **PART III ( Department Board Approval)** |
| **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 | *Introduction and Orientation: Discuss the Syllabus**Measuring and weighing* |  |  |  |  | A1,A2 |  |
| **S2** | 2 | *Acids and bases* | A1,A2 | A1,A2 | A1,A2 |  |  |  |
| **S3** | 3 | *Oxidation and reduction*  | A1,A2 | A1,A2 | A1,A2 |  |  |  |
| **S4** | 4 | *Boiling, freezing and pressure* | A1,A2 | A1,A2 |  |  |  |  |
| **S5** | 5 | *Foams* | A1,A2 |  |  | A1,A2 |  |  |
| **S6** | 6 | *Emulsions* | A1,A2 |  |  | A1,A2 |  |  |
| **S7** | 7 | *Colloids, gels and suspensions* | A1,A2 |  |  | A1,A2 |  |  |
| **S8** | 8 | *Oils and fats* | A1,A2 |  |  | A1,A2 |  |  |
| **S9** | 9 | *Solutions* |  |  | A1,A2 |  |  |  |
| **S10** | 10 | *Crystallization*  | A1,A2 | A1,A2 |  |  |  |  |
| **S11** | 11 | *Protein Chemistry* | A1,A2 | A1,A2 | A1,A2 |  |  |  |
| **S12** | 12 | *Biology* | A1,A2 |  |  |  |  |  |
| **S13** | 13 | *Scaling Recipes Up and Down* |  |  |  |  | A1,A2,A5,A6 | A1,A2,A5,A6 |
| **S14** | 14 | *Heating* |  | A1,A2 |  |  | A1,A2 |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** | *30%**40%* | *Midterm**Final* | - |
| **A2** | **Quiz** | *5%**5%* | *Quiz 1**Quiz 2* | - |
| **A3** | **Homework** | *10%* | - | - |
| **A4** | **Project** | - | - |  |
| **A5** | **Report** | - | - | - |
| **A6** | **Presentation** | *10%* | - | - |
| **A7** | **Attendance/ Interaction** | - | - | - |
| **A8** | **Class/Lab./****Field Work** | - | - | - |
| **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** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 |

 |
| **Teaching Methods, Student Work Load** | **No** | **Method** | **Explanation** | **Hours** |
| ***Time applied by instructor*** |
| **1** | **Lecture** | Preparation for the lecture notes, slides etc | 12x4=48 |
| **2** | **Interactive Lecture** | Delivering presentations for the lectures | 12x2=24 |
| **3** | **Recitation** | - | - |
| **4** | **Laboratory** | - | - |
| **5** | **Practical** | - | - |
| **6** | **Field Work** | - | - |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | - | - |
| **8** | **Homework** | Writing a term paper and preparing a presentation | 1x6=6 |
| **9** | **Pre-class Learning of Course Material**  |  | 12x1=12 |
| **10** | **Review of Course Material** |  | 12x1=12 |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** |  | 2x1=2 |
| **TOTAL** | 104 |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** | *Özilgen, Z. S.:Cooking as a Chemical Reaction: Culinary Science with Experiments. Boca Raton: CRC Press LLC. 2015* |
| **Recommended** |  |
| **Other** | **Scholastic Honesty** | Any form of academic dishonesty, cheating, copying or plagiarizing, is prohibited. |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** |  |