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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* | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
| **Course Code** | *GAST 301* | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Kitchen Technology II* | | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Lecture* | | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture: 3** | | | | | **Laboratory:** | | | | **Recitation:** | | **Practical: 3** | | | **Studio:** | | **Other:** | | |
| **ECTS Credit** | *5* | | | | | | | | | | | | | | | | | | |
| **Grading Mode** | *Letter Grade* | | | | | | | | | | | | | | | | | | |
| **Pre-requisites** | *GAST 202 Kitchen Technology I* | | | | | | | | | | | | | | | | | | |
| **Co-requisites** | *N/A* | | | | | | | | | | | | | | | | | | |
| **Registration Restriction** | *N/A* | | | | | | | | | | | | | | | | | | |
| **Educational Objective** | *Basic cooking and cutting techniques, vegetables, meat, poultry and fish preparation and basic stocks, making of soups and sauces* | | | | | | | | | | | | | | | | | | |
| **Course Description** | *Students learn selection of adequate cooking technique, food preparation, effective recipe usage and mise-en-place in respect to timing throughout this course. Kitchen practices about stocks, bakery and basic cooking techniques are performed. The course provides information about how attentive and delicious food preparation and serving to real customers is conducted. The course covers the preparation and presentation of garde manger - hot cooking practices in details.* | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | *Interpret how stocks are widely used in kitchen applications* | | | | | | | | | | | | | | | |
| **LO2** | | | *Explain how the preparation and cooking processes of food can be organized in terms of time* | | | | | | | | | | | | | | | |
| **LO3** | | | *Know dry food and can interpret usage patterns* | | | | | | | | | | | | | | | |
| **LO4** | | | *Meat, poultry and fish products according to the desired cutting and cooking techniques* | | | | | | | | | | | | | | | |
| **LO5** | | | *Plan the preparation and presentation of hot and cold foods* | | | | | | | | | | | | | | | |
| **LO6** | | |  | | | | | | | | | | | | | | | |
| **LO7** | | |  | | | | | | | | | | | | | | | |
| **PART II ( Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | | **No.** | **Program Outcomes** | | | | | | | | | | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** | **LO7** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | | X |  |  |  |  | X |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | |  |  |  |  |  |  |  |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | | | | | | | | | |  |  |  |  |  |  |  |
| **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. | | | | | | | | | |  |  |  |  |  |  |  |
| **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** | **LO7** |
| **S1** | 1 | | | |  | | | | | | A1, A4 | A1,  A4 |  |  |  |  |  |
| **S2** | 2 | | | |  | | | | | |  | A1,  A4 |  |  |  |  |  |
| **S3** | 3 | | | |  | | | | | |  | A1,  A4 |  |  |  |  |  |
| **S4** | 4 | | | |  | | | | | |  | A1,  A4 |  |  | A1,  A4 |  |  |
| **S5** | 5 | | | |  | | | | | |  | A1,  A4 |  |  | A1,  A4 |  |  |
| **S6** | 6 | | | |  | | | | | |  | A1,  A4 |  |  | A1,  A4 |  |  |
| **S7** | 7 | | | |  | | | | | |  |  |  |  |  |  |  |
| **S8** | 8 | | | |  | | | | | |  | A1,  A4 |  |  | A1,  A4 |  |  |
| **S9** | 9 | | | |  | | | | | |  | A1,  A4 |  | A1,  A4 | A1,  A4 |  |  |
| **S10** | 10 | | | |  | | | | | |  | A1,  A4 |  | A1,  A4 | A1,  A4 |  |  |
| **S11** | 11 | | | |  | | | | | |  | A1,  A4 |  | A1,  A4 | A1,  A4 |  |  |
| **S12** | 12 | | | |  | | | | | |  | A1,  A4 | A1,  A4 |  |  |  |  |
| **S13** | 13 | | | |  | | | | | |  | A1,  A4 | A1,  A4 |  |  |  |  |
| **S14** | 14 | | | |  | | | | | |  |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | **Make-Up Rule** | | | | | |
| **A1** | **Exam** | | | | | | *%25*  *35%* | | *Midterm*  *Final* | | | - | | | | | |
| **A2** | **Quiz** | | | | | |  | | - | | | - | | | | | |
| **A3** | **Homework** | | | | | |  | | - | | | - | | | | | |
| **A4** | **Project** | | | | | | *40%* | | - | | | - | | | | | |
| **A5** | **Report** | | | | | |  | | - | | | - | | | | | |
| **A6** | **Presentation** | | | | | |  | | - | | | - | | | | | |
| **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 | | | | | | | | | 12x3=36 | | |
| **2** | **Interactive Lecture** | | | | | Delivering presentations for the lectures | | | | | | | | | 2x3=6 | | |
| **3** | **Recitation** | | | | | - | | | | | | | | | - | | |
| **4** | **Laboratory** | | | | | - | | | | | | | | | *14 x 3 = 42* | | |
| **5** | **Practical** | | | | | Practical lesson will be processed two hours in a week | | | | | | | | | - | | |
| **6** | **Field Work** | | | | | - | | | | | | | | | - | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | - | | | | | | | | | *2 x 10 = 20* | | |
| **8** | **Homework** | | | | |  | | | | | | | | |  | | |
| **9** | **Pre-class Learning of Course Material** | | | | | Students should read the relevant book sections and academic publications before coming to class | | | | | | | | | *14 x 2 =28* | | |
| **10** | **Review of Course Material** | | | | | Students should read the relevant book sections and academic publications after the class | | | | | | | | | 14x2=28 | | |
| **11** | **Studio** | | | | | - | | | | | | | | |  | | |
| **12** | **Office Hour** | | | | | - | | | | | | | | | 2x1=2 | | |
| **TOTAL** | | | | | | 160 | | | | | | | | | | | |
| **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** | | | | | | The lecturer reserves the right to make changes to the course in line with the needs of the class. | | | | | | | | | | | |