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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 403* |
| **Course Name** | *Kitchen Technology IV* |
| **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 302 Kitchen Technology III* |
| **Co-requisites** | *N/A* |
| **Registration Restriction** | *N/A* |
| **Educational Objective** | *The content of this course is made up of the forthcoming culinary specifications and practices of Europe, Far East, Asia, and the America continents. The students are informed about the culinary culture and the cuisines of those geographical areas. The recipes belonging to those geographical areas of the world are taught theoretically and practically.* |
| **Course Description** | *Students learn selection of suitable 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.* |
|  | **LO1** | *Apply various cooking techniques* |
| **LO2** | *Apply garnish preparation techniques* |
| **LO3** | *Apply different presentation techniques* |
| **LO4** | *Create his/her own presentation style* |
| **LO5** | *Prepare food items for cooking* |
| **LO6** |  |
| **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. |  |  |  |  |  |  |
| **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** |  |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. |  |  |  |  |  |  |
| **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….** |  |  |  |  |  |  |  |
| **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 | *Marinades, pan frying glaze,* | A1,A4 |  |  |  | A1,A4 |  |
| **S2** | 2 | *Galantine, the dishes which cooked in poaching technique* | A1,A4 | A1,A4 |  |  | A1,A4 |  |
| **S3** | 3 | *Bullions, stock reduction, vinaigrette dressing* |  |  | A1,A4 |  | A1,A4 |  |
| **S4** | 4 | *Steaks with mushroom and sauce, foi grass* |  | A1,A4 | A1,A4 |  | A1,A4 |  |
| **S5** | 5 | *Sea foods with sauce* |  | A1,A4 | A1,A4 |  | A1,A4 |  |
| **S6** | 6 | *Vegetables with sauces* |  | A1,A4 | A1,A4 |  | A1,A4 |  |
| **S7** | 7 | *Midterm* |  |  |  |  |  |  |
| **S8** | 8 | *Steak Menu planning for 2 persons* |  | A1,A4 |  | A1,A4 | A1,A4 |  |
| **S9** | 9 | *Seafood menu planning for 4 persons* |  | A1,A4 |  | A1,A4 | A1,A4 |  |
| **S10** | 10 | *Hors d’oeuvre preparation for 4 persons* |  |  |  |  | A1,A4 |  |
| **S11** | 11 | *Regional themed menu preparations* |  | A1,A4 |  | A1,A4 | A1,A4 |  |
| **S12** | 12 | *Special day themed menu preparation* |  | A1,A4 |  | A1,A4 | A1,A4 |  |
| **S13** | 13 | *Gard manger, Charcuterie* |  | A1,A4 |  |  | A1,A4 |  |
| **S14** | 14 | *Final Project* |  |  |  |  |  |  |
| **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 and 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 | *12 x 3 =36* |
| **2** | **Interactive Lecture** | Students will present their term projects | *2 x 3 = 6* |
| **3** | **Recitation** | - |  |
| **4** | **Laboratory** | - |  |
| **5** | **Practical** | Practical lesson will be processed three hours in a week  | *14 x 3 = 42* |
| **6** | **Field Work** | - |  |
| ***Time expected to be allocated by student*** |
| **7** | **Project** | Term project will be prepared and presented | *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 | *14 x 2 = 28* |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** |  |  |
| **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. |