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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**  | *GAST 404* |
| **Course Name** | *Culinary Technology V* |
| **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 403 Culinary Technology IV* |
| **Co-requisites** | **N/A** |
| **Registration Restriction** | **N/A** |
| **Educational Objective** | *Considering creativity and cost; choosing the right meals according to the available materials, creating the lunch and evening menues of the day and applying them.* |
| **Course Description** | *By emphasizing the effective use of these course prescriptions in terms of timing to the students; The preparation of food, the selection of the appropriate cooking technique, and the cooking of food are taught. Preparation of stocks, detailed kitchen applications and baking product preparation techniques are done. We will show you how to prepare and cook delicious and attentive food in a short period of time and how to make a real customer presentation and service. The content of the course includes hot - cold meals and presentation in detail.* |
|  | **LO1** | *They can create meal recipes with appropriate food to be choosen from* |
| **LO2** | *Menu can be planned* |
| **LO3** | *He/she can make budget planning* |
| **LO4** | *He/she can make menu cost analysis* |
| **LO5** | *He/she can conduct market analysis for restaurant sector* |
|  |  |
| **PART II ( Faculty Board Approval)** |
| **Basic Outcomes (University-wide)** | **No.** | **Program Outcomes** | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** |  |
| **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** | **X** |  | **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….** |  |  |  |  |  |  |  |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | **Subjects** | **Week** |  | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** |  |
| **S1** | 1 | Creation and implementation of meals with appropriate food to be selected | A1, A8 |  |  |  |  |  |
| **S2** | 2 | Creation and implementation of meals with appropriate food to be selected | A1, A8 |  |  |  |  |  |
| **S3** | 3 | Creation and implementation of meals with appropriate food to be selected | A1, A8 |  |  |  |  |  |
| **S4** | 4 | Menu creation and implementation |  | A1, A8 |  |  |  |  |
| **S5** | 5 | Menu creation and implementation |  | A1, A8 |  |  |  |  |
| **S6** | 6 | Learning and application of menu writing with kitchen terminology |  | A1, A8 |  |  |  |  |
| **S7** | 7 | Midterm Exam |  |  |  |  |  |  |
| **S8** | 8 | Learning and application of menu writing with kitchen terminology |  | A1, A8 |  |  |  |  |
| **S9** | 9 | Creation of budgeted menus oriented market |  |  | A1, A8 | A1, A8 | A1, A8 |  |
| **S10** | 10 | Creation of budgeted menus oriented market |  |  | A1, A8 | A1, A8 | A1, A8 |  |
| **S11** | 11 | Creation of budgeted menus oriented market |  |  | A1, A8 | A1, A8 | A1, A8 |  |
| **S12** | 12 | Creation of budgeted menus oriented market |  |  | A1, A8 | A1, A8 | A1, A8 |  |
| **S13** | 13 | Quick menu creation with previously unknown materials |  | A1, A8 |  | A1, A8 |  |  |
| **S14** | 14 | Final Exam |  |  |  |  |  |  |
| **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** | *-* | *-* | - |
| **A3** | **Homework** | *-* | - | - |
| **A4** | **Project** | *30%* | - | - |
| **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 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 | 12x3=36 |
| **2** | **Interactive Lecture** | Students will make project presentation | 2 x 3 = 6 |
| **3** | **Recitation** | - | - |
| **4** | **Laboratory** | - | 14x3=42 |
| **5** | **Practical** | Practical lesson will be processed for two hours a week | 14 x 3 = 42 |
| **6** | **Field Work** | - | - |
| Time expected to be allocated by student |
| **7** | **Project** | Term project writing and presentation preparation | 2x10=20 |
| **8** | **Homework** | - |  |
| **9** | **Pre-class Learning of Course Material**  | Students require to read the relevant chapters and academic papers before the class. | 14 x 2 =28 |
| **10** | **Review of Course Material** | Students require to read the relevant chapters and academic papers 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** |  |
| **Students with Disabilities** |  |
| **Safety Issues**  |  |
| **Flexibility** | The instructor reserves the right to change any aspect of the course in response to the needs of the class. |