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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* | *Elective* |
| *Tourism and Hotel Management* | *Elective* |
|  |  |
| **Course Code**  | *GAST 435* |
| **Course Name** | *Chocolate Art* |
| **Language of Instruction** | *English* |
| **Type of Course** | *Lecture* |
| **Level of Course** | *Undergraduate* |
| **Hours per Week** | **Lecture: 1** | **Laboratory:** | **Recitation:**  | **Practical:2** | **Studio:**  | **Other:**  |
| **ECTS Credit** | *4* |
| **Grading Mode** | *Letter Grading* |
| **Pre-requisites** |  |
| **Co-requisites** |  |
| **Registration Restriction** |  |
| **Educational Objective** | *Familiarize students with chocolate preparation and decoration techniques* |
| **Course Description** | *The history of chocolate and desserts, their roots and geographies will be discussed. The products based on the chocolate as well as those formed through different dessert perceptions in the world will be researched and they will be produced and tasted in the pastry kitchen.* |
| **Learning Outcomes**  | **LO1** | *Explain the history of chocolate* |
| **LO2** | *Identify the core chemical scientific properties of chocolate* |
| **LO3** | *Demonstrate hand-tempering techniques* |
| **LO4** | *Produce a wide range of chocolate candies* |
| **LO5** | *Demonstrate updated methods of traditional French recipes* |
| **LO6** | *Demonstrate how to properly care for equipment used in chocolate candy making* |
| **n..** |  |
| **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.  |  |  |  |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. |  |  | *X* | *X* | *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* |  |  |  |  |
| **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. |  |  |  |  |  |  |
| **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** |
| **S1** | 1 | *History of chocolate, from the first cultivation of cocoa pods by the Aztecs to present-day manufacturing of chocolate and its worldwide distribution* | A2 |  |  |  |  |  |
| **S2** | 2 | *Scientific properties of chocolate* |  | A2 |  |  |  |  |
| **S3** | 3 | *The foundations of tempering chocolate* |  |  | A2 |  |  |  |
| **S4** | 4 | *Hand-tempering high-grade chocolate couverture* |  |  | A6 |  |  |  |
| **S5** | 5,6,7,8,9,10,11 | *The foundations of chocolate candies including ganache fillings, hand-dipped candies, molded bonbons, and truffles* |  |  |  | A6 |  |  |
| **S6** | 12,13 | *Updated methods of executing traditional French recipes with efficient production methods, including use of an enrobing machine* |  |  |  |  | A2, A6 |  |
| **S7** | 2 | *Clean and store chocolate candy molds and other equipment used in chocolate candy making* |  |  |  |  |  | A6 |
| **S8** |  |  |  |  |  |  |  |  |
| **S9** |  |  |  |  |  |  |  |  |
| **S10** |  |  |  |  |  |  |  |  |
| **S11** |  |  |  |  |  |  |  |  |
| **S12** |  |  |  |  |  |  |  |  |
| **S13** |  |  |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules**  | **No.** | **Type** | **Weight** | **Implementation Rule** | **Make-Up Rule** |
| **A1** | **Exam** |  |  |  |
| **A2** | **Quiz** | 20% | Quiz 1- 10%Quiz 2- 20% | No make-up exam is allowed unless the student reports the inevitable event in advance and submit a legitimate document no later than one week after the event. |
| **A3** | **Homework** | *-* |  |  |
| **A4** | **Project** | *-* |  |  |
| **A5** | **Report** |  |  |  |
| **A6** | **Presentation** | 80% | Individual dessert preparation |  |
| **A7** | **Attendance/ Interaction** | - |  |  |
| **A8** | **Class/Lab./****Field Work** | - |  |  |
| **A9** | **Other** | - |  |  |
| **TOTAL** | **100%** |
| **Evidence of Achievement of Learning Outcomes** | Students will demonstrate learning outcomes through in-class activities, Quiz and presentations. |
| **Method for Determining Letter Grade** | Grade will be determined by your total points earned under the criteria below:

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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** | Lecturing and utilizing the text-book and the additional readings provided by the instructor. | 5x1=5 |
| **2** | **Interactive Lecture** | Demonstrations require much interactions among all class members. | 9x1=9 |
| **3** | **Recitation** |  | 0 |
| **4** | **Laboratory** |  | 0 |
| **5** | **Practical** | Cooking techniques and applications | 14x2=28 |
| **6** | **Field Work** |  | 0 |
| ***Time expected to be allocated by student*** |
| **7** | **Project** |  | *0* |
| **8** | **Homework** | Individual dessert preparation | 1x34=34 |
| **9** | **Pre-class Learning of Course Material**  | Students require to read the relevant receipts before the class. | 14x1=14 |
| **10** | **Review of Course Material** | Students require to apply the relevant cooking methods after the class. | 14x1=14 |
| **11** | **Studio** |  |  |
| **12** | **Office Hour** | Each student required to meet the instructor for their presentation  | 2x1=2 |
| **TOTAL** | *106* |
| **IV. PART** |
| **Instructor** | **Name** |  |
| **E-mail** |  |
| **Phone Number** |  |
| **Office Number** |  |
| **Office Hours** |  |
| **Course Materials** | **Mandatory** |  |
| **Recommended** | *Anne Scott. The Art of Chocolate Making. IMM Lifestyle; Reissue edition (5 Sept. 2011). ISBN-13: 978-1847738202* |
| **Other** | **Scholastic Honesty** | Any student with an academically misbehavior will be expelled from the course. |
| **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. |