

AS101 - INTRODUCTION CULINARY PRACTICES - Ürgüp Sebahat ve Erol Toksöz Turizm Meslek Yüksekokulu - Otel, Lokanta ve İkram Hizmetleri Bölümü

General Info

Objectives of the Course

The aim of this course is to provide students with the basic knowledge, skills and attitudes necessary for professional development by supporting the adaptation process to the kitchen environment. It is aimed that students will develop awareness of order, hygiene and safety issues in the kitchen and prepare for applications in this direction and reach the equipment to work effectively in professional kitchens.

Course Contents

The course includes kitchen concept and kitchen types, industrial kitchen types and layout, industrial kitchen organization and job descriptions, equipment used in industrial kitchens, hygiene and sanitation in industrial kitchens, industrial kitchen terminology and kitchen terms, health and safety in the kitchen, chopping methods, basic sauces, fonds, stocks, soups, pilafs, pastas, vegetable garnishes, meat varieties and the use of meats in cooking.

Recommended or Required Reading

*Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. *Aktaş, A., & Özdemir, B. (2012). Kitchen management in hotel businesses. Detay Publishing. *Gökdemir, A., & Sökmen, A. (2005). Kitchen services management. Detay Publishing. *Zencir, E. (2016). Basic Kitchen Techniques. Eskisehir: Anadolu University Publications, 1. *Sarışık, M., Özbay, G., & Ceylan, V. (2020). Gastronomy Dictionary. Detay Publishing. *Megep (Vocational education and training system strengthening project) food and beverage services Modules. *Introduction to Kitchen Practices Course 14 Weekly Lecture Notes.

Planned Learning Activities and Teaching Methods

Lecturing on the subject. Question and answer method. Discussion. Visual record monitoring. Kitchen applications. Feedback.

Recommended Optional Programme Components

In order to carry out the course effectively, students are expected to show regular attendance and support the theoretical knowledge with practical work. During the application process, it is mandatory to comply with hygiene and occupational safety rules meticulously and to attend the classes with kitchen apron, cap and personal kitchen set. In addition, it will increase the quality of the learning process for students to examine the relevant resources before the lesson and to come to class by completing their weekly preparations.

Instructor's Assistants

Lecturer Serkan ZARO, Lecturer Sevinç ALKAN, Lecturer Mahmut Doğan KAMIŞ.

Presentation Of Course

Face to Face Education.

Dersi Veren Öğretim Elemanları

Inst. Dr. Serkan Zaro

Program Outcomes

1. Defines and lists basic information about kitchen concept, industrial kitchen types, organization and equipment.
2. Explains the importance of hygiene, sanitation, health and safety rules in the kitchen and interprets why professional practices are necessary.
3. Students practice basic preparation techniques, chopping methods, sauces, fonds, soups, pilafs, pastas, vegetable side dishes and meat dishes by using industrial kitchen terminology correctly.
4. Examines the functioning of different kitchen types and equipment and evaluates their effective use in application processes.
5. Profesyonel mutfak ortamına uyum sürecinde düzen, hijyen ve güvenlik bilinci açısından kendi uygulamalarını değerlendirir ve geliştirilmesi gereken alanları belirler.
6. Design and implement simple menu items by combining learned techniques and materials.
7. Communicates effectively within the team using culinary terminology and contributes to task sharing.

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical Practise
1	*Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Pages 1 to 40. *Aktaş, A., & Özdemir, B. (2012). Kitchen management in hotel businesses. Detay Publishing. Pages 2 through 21.	Lecture. Question and answer. Discussion.	Kitchen concept and kitchen types.
2	*Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Page 57 to 78. *Introduction to Kitchen Applications Course 2nd Week Lecture Notes.	Lecture. Question and answer. Discussion.	Industrial kitchen types and layout.
3	*Gökdemir, A., & Sökmen, A. (2005). Kitchen services management. Detay Publishing. Pages 21 to 30. *Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Pages 41 to 56.	Konu anlatımı. Soru cevap. Tartışma. Lecture. Question and answer. Discussion.	Industrial kitchen organization and job descriptions.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
4	*Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Pages 79 to 110. *Gökdemir, A., & Sökmen, A. (2005). Kitchen services management. Detay Publishing. Pages 38 to 47.		Lecture. Question and answer. Discussion.	Equipment used in industrial kitchens.	
5	*Aktas, A., & Özdemir, B. (2012). Kitchen management in hotel businesses. Detay Publishing. Pages 242 to 268. *Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Pages 153 to 184. *Gökdemir, A., & Sökmen, A. (2005). Kitchen services management. Detay Publishing. Pages 51 to 68.		Lecture. Question and answer. Discussion.	Hygiene and sanitation in industrial kitchens.	
6	Sarıışık, M., Özbay, G., & Ceylan, V. (2020). Gastronomy Dictionary. Detay Publishing.		Lecture. Question and answer. Discussion.	Industrial kitchen terminology and kitchen terms.	
7	*Gökdemir, A., & Sökmen, A. (2005). Kitchen services management. Detay Publishing. Pages 51 to 66. *Buyruk, L. (2021). Kitchen management in accommodation and food and beverage businesses. Detay Publishing. Page 185 to 211.		Question and answer. Discussion.	Health and safety in the kitchen.	
8				Midterm Exam.	
9	*Zencir, E. (2016). Basic Kitchen Techniques. Eskisehir: Anadolu University Publications, 1. Page 2 to 13. *Introduction to Kitchen Applications Course 9th Week Lecture Notes.		Lecture. Question and answer. Discussion.	Chopping procedures.	Cutting studies.
10	*Zencir, E. (2016). Basic Kitchen Techniques. Eskisehir: Anadolu University Publications, 1. Pages 65-69. *Megep (Vocational education and training system strengthening project) food and beverage services Sauces Modules I, II and III. Module.		Lecture. Question and answer. Discussion. Practice.	Basic sauces.	Applications for sauce preparation and integration with dishes.
11	Zencir, E. (2016). Temel Mutfak Teknikleri. Eskişehir: Anadolu Üniversitesi Yayınları, 1. Sayfa 60 ile 80 arası. **Megep (Meslekî eğitim ve öğretim sisteminin güçlendirilmesi projesi) yiyecek içecek hizmetleri Fond ve Temel Çorbalar Modülü.		Lecture. Question and answer. Discussion.	Fonds. Stocks. Soups.	Practical sessions on the preparation of stocks and basic soups, and the dishes in which they are used.
12	*Megep (Vocational education and training system strengthening project) food and beverage services Pilafs Module. *Megep (Vocational education and training system strengthening project) food and beverage services Pastas Module.		Lecture. Question and answer. Discussion.	Pilafs. Pastas.	Hands-on preparation of various types of rice and pasta dishes.
13	*Megep (Vocational education and training system strengthening project) food and beverage services Vegetable Garnishes Module. *Megep (Vocational education and training system strengthening project) food and beverage services Preparing Vegetables for Cooking Module.		Lecture. Question and answer. Discussion.	Vegetable side dishes.	Practical training in preparing vegetable garnishes and presenting them alongside main courses.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
14	*Megep (Vocational education and training system strengthening project) food and beverage services Meat Meals-I Module.		Question and answer. Discussion. Monitoring visual recordings.	Meat types and the use of meat in cooking.	Practical exercises on basic meat dishes and the use of different types of meat in cooking.
15	*Megep (Vocational education and training system strengthening project) food and beverage services Meat Meals-II Module. *Megep (Vocational education and training system strengthening project) food and beverage services Meat Meals-III Module.		Lecture. Question and answer. Discussion. Visual record monitoring.	Meat types and the use of meat in cooking. General review and evaluations.	Practical exercises on basic meat dishes and the use of different types of meat in cooking.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Vize	1	1,00
Ödev	14	2,00
Final	1	1,00
Derse Katılım	14	4,00
Uygulama / Pratik	7	4,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Uygulama / Pratik Sonrası Bireysel Çalışma	7	2,00
Ara Sınav Hazırlık	1	2,00
Final Sınavı Hazırlık	1	4,00

Assesments

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

Otel, Lokanta ve İkram Hizmetleri Bölümü / Aşçılık X Learning Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 1	5	5	5			5			5	3	5	4	5	5	4	3			2	3		5
L.O. 2	5	5	5			5			5	3	4	4	5	5	4	3			2	3		5
L.O. 3	5	5	5			5			5	3	5	4	5	5	4	3			2	3		5
L.O. 4	5	5	5			5			5	3	5	4	5	5	4	3			2	3		5
L.O. 5	5	5	5			5			5	3	5	4	5	5	4	3			2	3		5
L.O. 6	5	5	5			5			5	3	5	4	5	5	4	3			2	3		5

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 7	5	5	5		5			5	3	5	4	5	5	4	3			2	3			5

Table :

- P.O. 1 :** Defines basic concepts of food and beverage sector.
- P.O. 2 :** Knows legal arrangements in food and beverage management and job's standards.
- P.O. 3 :** Knows interior and exterior factors which effect food and beverage managements.
- P.O. 4 :** Knows the organization structure of food and beverage managements and cookery section and adapts to them.
- P.O. 5 :** Know at least one foreign language at level A2 Europe Language Portfolio.
- P.O. 6 :** Practices easily own theoretical and practical knowledges, got in the university.
- P.O. 7 :** Knows and uses how to work automation systems used in food and beverage and cookery sector.
- P.O. 8 :** Practices the grammar of foreign language, got in the university and internship.
- P.O. 9 :** With the help of experiences in theoretical and internship period, analyzes and solves the problems faced in this sector.
- P.O. 10 :** The degree of communication is very high and adapts teamwork.
- P.O. 11 :** Communicates effectively and good, with subordinates and superiors.
- P.O. 12 :** Has the ability of working with the intensity of work, stress and under pressure.
- P.O. 13 :** Knows the applications held on food and beverage sector such as menu planning, food production and servicing charges, takes part in these applications.
- P.O. 14 :** Knows the procedures of lavish meal and big organizations, takes part in teamwork.
- P.O. 15 :** Knows the procedures of cooking techniques , kitchen techniques, menu planning.
- P.O. 16 :** Takes part in a teamwork about catering organization.
- P.O. 17 :** Helps friends worked together and grows and always educates subordinates.
- P.O. 18 :** Does respectful to its superiors, completes perfectly the given tasks, decides own decision just in the time of crisis.
- P.O. 19 :** Prepares reports about own job and presents to superiors.
- P.O. 20 :** Helps own friends in extraordinary times, finishes the tasks belongs to others.
- P.O. 21 :** Obeys the worths of national and ethic, cares these worths when worked.
- P.O. 22 :** Follows the innovations of own job and improves own career.
- L.O. 1 :** Defines and lists basic information about kitchen concept, industrial kitchen types, organization and equipment.
- L.O. 2 :** Explains the importance of hygiene, sanitation, health and safety rules in the kitchen and interprets why professional practices are necessary.
- L.O. 3 :** Students practice basic preparation techniques, chopping methods, sauces, fonds, soups, pilafs, pastas, vegetable side dishes and meat dishes by using industrial kitchen terminology correctly.
- L.O. 4 :** Examines the functioning of different kitchen types and equipment and evaluates their effective use in application processes.
- L.O. 5 :** Profesyonel mutfak ortamına uyum sürecinde düzen, hijyen ve güvenlik bilinci açısından kendi uygulamalarını değerlendirir ve geliştirilmesi gereken alanları belirler.
- L.O. 6 :** Design and implement simple menu items by combining learned techniques and materials.
- L.O. 7 :** Communicates effectively within the team using culinary terminology and contributes to task sharing.