



	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
3.Week	*Industrial kitchen organization and job descriptions.			**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.	Ö.Ç.1 Ö.Ç.3
4.Week	*Equipment used in industrial kitchens.			**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.	Ö.Ç.1 Ö.Ç.4 Ö.Ç.5
5.Week	*Hygiene and sanitation in industrial kitchens.			**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.	
6.Week	*Industrial kitchen terminology and kitchen terms.			*Sarıışık, M., Özbay , G., & Ceylan, V. (2020). Gastronomy Dictionary. Detay Publishing.	*Lecture. Question and answer. Discussion.	Ö.Ç.1 Ö.Ç.3 Ö.Ç.5 Ö.Ç.7
7.Week	*Health and safety in the kitchen.			**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.	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5
8.Week	*Midterm Exam.					
9.Week	*Chopping procedures.	*Cutting studies.		**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.	Ö.Ç.3 Ö.Ç.7
10.Week	*Basic sauces.	*Sauce making applications.		**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.	Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
11.Week	*Fonds. Stocks. Soups.			*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.	Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
12.Week	*Pilafs. Pastas.			**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.	Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
13.Week	*Vegetable side dishes.			**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.	Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7

	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
14.Week	*Meat types and the use of meat in cooking.			**Megep (Vocational education and training system strengthening project) food and beverage services Meat Meals-I Module.	*Question and answer. Discussion. Monitoring visual recordings.	Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
15.Week	*Meat types and the use of meat in cooking. General review and evaluations.			**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.	Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6 Ö.Ç.7
16.Week	*Final Examination.					

Assesment Methods %
1 Ara Sınav : 40.000
3 Final : 60.000

ECTS Workload			
Activities	Count	Time(Hour)	Sum of Workload
Derse Katılım	14	4.00	56.00
Ders Öncesi Bireysel Çalışma	14	3.00	42.00
Ara Sınav Hazırlık	7	3.00	21.00
Vize	1	1.00	1.00
Uygulama / Pratik Sonrası Bireysel Çalışma	7	2.00	14.00
Ödev	9	2.00	18.00
Final Sınavı Hazırlık	7	4.00	28.00
Final	1	1.00	1.00
Total :			181.00
Sum of Workload / 30 ( Hour ) :			6
ECTS :			6.00

Program And OutcomeRelation																						
	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	1	0	5	0	5	0	0	5	4	3	4	4	0	5	3	5	3	3	4	1	5
L.O. 2	5	1	0	5	0	5	0	0	5	4	3	4	4	0	5	3	5	3	3	4	1	5
L.O. 3	5	1	0	5	0	5	0	0	5	4	3	4	4	0	5	3	5	3	3	4	1	5
L.O. 4	5	1	0	5	0	5	0	0	5	4	3	4	4	0	5	3	5	3	3	4	1	5
L.O. 5	5	1	0	5	0	5	0	0	5	4	3	4	4	0	0	3	5	3	3	4	1	5
L.O. 6	5	1	0	5	0	5	0	0	5	4	3	4	4	0	0	3	5	3	3	4	1	5
L.O. 7	5	1	0	5	0	5	0	0	5	4	3	4	4	0	0	3	5	3	3	4	1	5
Avarage	5.00	1.00	0	5.00	0	5.00	0	0	5.00	4.00	3.00	4.00	4.00	0	2.86	3.00	5.00	3.00	3.00	4.00	1.00	5.00

BEWARE OF PLAGIARISM! Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person s ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarılama Talebi : Engel durumuna ilişkin herhangi bir uyarılama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevsehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.