

Course Code	Course Name	Teoretical	Practice	Laboratory	Credits	ECTS
AS101	ENTRANCE OF KITCHEN PRACTICAL	2.00	2.00	0.00	3.00	6.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Compulsory					
Preconditions	: Not					
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.					
Course Instructors	: Öğr. Gör. Dr. Serkan Zaro					
Instructor's Assistants	: Lecturer Sevinç ALKAN. Lecturer Mahmut Doğan KAMİŞ.					
Presentation Of Course	: Face to Face Education.					
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Dosya İndirilme Tarihi	: 8/26/2025					

Course Outcomes

Upon the completion of this course a student :

- 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.

Preconditions

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Weekly Contents						
	Teoretical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*Kitchen concept and kitchen types.			**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.	Ö.C.1 Ö.C.4
2.Week	*Industrial kitchen types and layout.			**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.	Ö.C.1

	Teoretical	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.	*Konusu 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.			*Sarışık, 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

	Teoretical		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 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	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
Average	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/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevşehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.