

AS201 - COLD KITCHEN - Ürgüp Sebahat ve Erol Toksöz Turizm Meslek Yüksekokulu - Otel, Lokanta ve İkram Hizmetleri Bölümü

General Info

Objectives of the Course

The primary objective of this course is to introduce students to the concept of the cold kitchen and to provide practical instruction on the preparation methods of food produced in this area. Within the scope of the course, fundamental techniques, hygiene standards, presentation principles, and preparation methods for various product groups will be addressed, aiming to enhance students' professional knowledge and skills.

Course Contents

This module covers the scope of cold cuisine, the role of the cold cuisine chef, salad dressings and the ingredients used in their preparation, salads made with vegetables, the place and importance of salads on the menu, guidelines to be followed when preparing salads, salads made with grains and pasta, salads made with dried pulses, salads prepared with meat and offal, salads made with seafood, international salads, cocktail foods (canapés, dips), fish, the preparation of shellfish and other seafood, meze, hors d'oeuvres, the preparation of vegetables for cooking and cold dishes made with vegetables, cheeses, types of cheese and their use in cold kitchen products.

Recommended or Required Reading

The Culinary Institute of America. (2008). Garde Manger: The Art and Craft of the Cold Kitchen. (3rd Ed.). New Jersey: John Wiley & Sons, Inc. Sonnenschmidt, F. H. & Nicolas, J. F. (1992). The Professional Chef's Art of Garde Manger. Fifth Edition. Wiley.

Planned Learning Activities and Teaching Methods

Verbal, visual presentation and practice

Recommended Optional Programme Components

theoretical instruction and practical training

Instructor's Assistants

none.

Presentation Of Course

Formal Education

Dersi Veren Öğretim Elemanları

Inst. Mahmut Doğan Kamış Inst. Dr. Serkan Zaro

Program Outcomes

1. They understand the scope of the cold kitchen, how the cold section of the kitchen operates, and the duties of a cold kitchen chef.
2. He knows how to prepare a wide variety of salads and salad dressings using different product groups.
3. Farklı ürün grupları ile çok çeşitli mezeler hazırlamayı bilir.
4. They know how to prepare and serve a variety of cocktail appetisers and canapés using different product groups.
5. They recognise the vegetables, aromatic herbs and varieties of cheese used in the cold kitchen section and are familiar with their uses.
6. Has a knowledge of cold cuisine techniques and practises creative, fusion and molecular cuisine.

Weekly Contents

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	Research into the topics of 'Cold Kitchen Scope' and 'Cold Kitchen Chef' using open-source materials.		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Scope of the Cold Kitchen, Cold Kitchen Chef.	Hands-on demonstration of kitchen equipment.
2	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES SALADS AND SALAD DRESSINGS. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Salad dressings and the ingredients used in their preparation.	Practical guides to making salad dressings.

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
3	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES: SALADS AND SALAD DRESSINGS. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"	Theoretical explanation, question-and-answer session, discussion, practical exercise.	✓ Salads made with vegetables ✓ The role and importance of salad on the menu ✓ Guidelines to follow when preparing salads ✓ Salads made with grains and pasta.	Salad preparation techniques using different product groups.
4	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES: SALADS AND SALAD DRESSINGS. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"	Theoretical explanation, question-and-answer session, discussion, practical exercise.	✓ Salads made from dried pulses. ✓ Salads made with meat and offal. ✓ Salads made with seafood.	Salad preparation techniques using different product groups.
5	PROJECT TO STRENGTHEN THE MEGEP VOCATIONAL EDUCATION AND TRAINING SYSTEM FOOD AND BEVERAGE SERVICES COCKTAIL SNACKS. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"	Theoretical explanation, question-and-answer session, discussion, practical exercise.	International salads. Cocktail foods (canapés, dips)	International salads. Practical tips for preparing cocktail food (canapés, dips).
6	MINISTRY OF NATIONAL EDUCATION OF THE REPUBLIC OF TURKEY FOOD AND BEVERAGE SERVICES FISH AND SEAFOOD. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"	Theoretical explanation, question-and-answer session, discussion, practical exercise.	Fish. Shellfish. Preparation of shell and shell-less seafood	Fish. Shellfish Preparation of shellfish and other seafood
7	MINISTRY OF NATIONAL EDUCATION OF THE REPUBLIC OF TURKEY FOOD AND BEVERAGE SERVICES FISH AND SEAFOOD. DOWNLOAD LINK: "https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link"	Theoretical explanation, question-and-answer session, discussion, practical exercise.	Fish. Shellfish. Preparation of shell and shell-less seafood	Fish. Shellfish Preparation of shellfish and other seafood
8	Cold cuisine course notes (Weeks 1, 2, 3, 4, 5, 6 and 7). Download link: https://drive.google.com/drive/folders/10cEvPLr5EocJJs4jYZNotkYKw76_hqqr?usp=drive_link		Mid-term	
9	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES APPETISERS AND MEZES. Download Link: https://drive.google.com/drive/folders/10cEvPLr5EocJJs4jYZNotkYKw76_hqqr?usp=drive_link	Theoretical explanation, question-and-answer session, discussion, practical exercise.	Appetisers	Practical mezze preparation.
10	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES APPETISERS AND MEZES. Download Link: https://drive.google.com/drive/folders/10cEvPLr5EocJJs4jYZNotkYKw76_hqqr?usp=drive_link	Theoretical explanation, question-and-answer session, discussion, practical exercise.	Starters	Practical exercises in preparing various types of hors d'oeuvres.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
11	MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES PREPARING VEGETABLES FOR COOKING. Download Link: https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Preparing vegetables for cooking and cold dishes made with vegetables.	Preparing vegetables for cooking and the practical preparation of cold dishes made with vegetables.
12	Conduct detailed research into the preparation of the products listed in the menu shared by the lecturer one week prior to the practical session, using open-source materials (at least five sources), and prepare the recipes.		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Vegetables, herbs, aromatic plants.	Practical cold dishes and warm appetisers.
13	Conduct detailed research into the preparation of the products listed in the menu shared by the lecturer one week prior to the practical session, using open-source materials (at least five sources), and prepare the recipes.		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Vegetables, herbs, aromatic plants.	Practical cold dishes and warm appetisers.
14	Conduct detailed research into the preparation of the products listed in the menu shared by the lecturer one week prior to the practical session, using open-source materials (at least five sources), and prepare the recipes. MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES DECORATIVE APPLICATIONS. Download Link: https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Their use in cheeses, cheese varieties and cold dishes.	Cold kitchen dishes, preparation of hot appetisers, decoration and presentation.
15	Conduct detailed research into the preparation of the products listed in the menu shared by the lecturer one week prior to the practical session, using open-source materials (at least five sources), and prepare the recipes. MEGEP (PROJECT FOR THE STRENGTHENING OF THE VOCATIONAL EDUCATION AND TRAINING SYSTEM) FOOD AND BEVERAGE SERVICES DECORATIVE APPLICATIONS. Download Link: https://drive.google.com/drive/folders/1MXR51WbfVxmCxfrAL2Q68ZQ-7d6iiZSj?usp=drive_link		Theoretical explanation, question-and-answer session, discussion, practical exercise.	Their use in cheeses, cheese varieties and cold dishes.	Cold kitchen dishes, preparation of hot appetisers, decoration and presentation.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Teorik Ders Anlatım	0	0,00
Tartışma	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
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Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Teorik Ders Anlatım	0	0,00
Uygulama / Pratik	0	0,00
Ödev	0	0,00
Ödev	0	0,00
Ödev	0	0,00
Ödev	0	0,00
Ödev	0	0,00
Ödev	0	0,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ara Sınav Hazırlık	1	3,00
Final Sınavı Hazırlık	1	4,00
Ev Ödevi	7	2,00
Derse Katılım	14	4,00
Uygulama / Pratik Sonrası Bireysel Çalışma	7	3,00
Gösterip yaptırma	7	1,00
Atölye	14	2,00

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	3	2	5		5			5	3	3	3	4	3	4	3	2	1		3		5
L.O. 2	5	3	2	5		5			5	3	3	3	4	3	4	3	2	1		3		5
L.O. 3	5	3	2	5		5			5	3	3	3	4	3	4	3	2	1		3		5
L.O. 4	5	3	2	5		5			5	3	3	2	3	3	4	3	2	1		3		5
L.O. 5	5	3	2	5		5			5	3	3	3	4	3	4	3	2	1		3		5
L.O. 6	5	3	2	5		5			5	3	3	3	4	3	4	3	2	1		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 :** They understand the scope of the cold kitchen, how the cold section of the kitchen operates, and the duties of a cold kitchen chef.
- L.O. 2 :** He knows how to prepare a wide variety of salads and salad dressings using different product groups.
- L.O. 3 :** Farklı ürün grupları ile çok çeşitli mezeler hazırlamayı bilir.
- L.O. 4 :** They know how to prepare and serve a variety of cocktail appetisers and canapés using different product groups.
- L.O. 5 :** They recognise the vegetables, aromatic herbs and varieties of cheese used in the cold kitchen section and are familiar with their uses.
- L.O. 6 :** Has a knowledge of cold cuisine techniques and practises creative, fusion and molecular cuisine.