

İndirilme Tarihi

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AS203 - KITCHEN PRODUCTS - Ürgüp Sebahat ve Erol Toksöz Turizm Meslek Yüksekokulu - Otel, Lokanta ve İkram Hizmetleri Bölümü

General Info

Objectives of the Course

It aims to teach the concept and importance of the kitchen, the raw materials used in the kitchen, the parts of the kitchen and the food groups produced in these parts.

Course Contents

The course covers kitchen departments and job descriptions of kitchen staff, tools and equipment used in the kitchen, classical chopping methods, basic cooking methods, food groups, hot kitchen conditions, cold kitchen programs and pasta programs.

Recommended or Required Reading

Lecture Notes, Book: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing.

Planned Learning Activities and Teaching Methods

Lecture

Recommended Optional Programme Components

Research Paper and Seminar

Instructor's Assistants

Öğr. Gör. Mahmut Doğan KAMIŞ

Presentation Of Course

Interactive Education

Dersi Veren Öğretim Elemanları

Inst. Sevinç Alkan

Program Outcomes

1. Explains the sections of the kitchen, duties of kitchen staff, and the tools and equipment used.
2. Knows basic cutting techniques.
3. Identifies food groups and selects appropriate cooking methods.
4. Learns basic stocks, sauces, and soups.
5. Learns the basic types of side dishes such as garniture, pasta and rice.
6. Learns the basic techniques and varieties of patisserie and cold kitchen products.

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
1	Read Before Coming to The Lesson: Lecture Notes: Kitchen Departments and Kitchen Staff (Pages 1-18)	Lecture	Parts of the Kitchen and Kitchen Staff	
2	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 3 (Pages 93-112)	Lecture	Tools and Equipment Used in the Kitchen	Introduction to Kitchen Tools and Utensils
3	Read Before Coming to The Lesson: Lecture Notes: Food Chopping Methods (Pages 28-37)	Lecture	Food Chopping Methods	Practice of Basic Vegetable Cutting Techniques
4	Read Before Coming to The Lesson: Lecture Notes: Food Groups: Animal Foods (Pages 38-80)	Lecture	Food Groups: Animal Foods and Cheeses	Introduction to Animal-Based Foods and Cheeses
5	Read Before Coming to The Lesson: Lecture Notes: Food Groups: Fruits, Vegetables, Grains (Pages 81-90)	Lecture	Food Groups: Fruits and Vegetables, Grains	Carrying Out Sorting, Washing, Peeling, and Cooking Preparation Processes for Fruits, Vegetables, and Grains
6	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 8 (Pages 229-235)	Lecture	Basic Stocks	Preparation of Basic Stock Varieties
7	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 9 (Pages 247-259)	Lecture	Basic Sauces	Preparation of Basic Sauces
8			VİZE	
9	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 8 (Pages 235-246)	Lecture	Basic Soups	Preparation of Basic Soup Varieties
10	Read Before Coming to The Lesson: Lecture Notes: Potato Side Dishes (Pages 224-257)	Lecture	Potatoes Garnishes	Preparing Potatoes Using Various Cutting and Cooking Methods
11	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 12 (Pages 303-315)	Lecture	Pasta, Noodles and Dumplings	Practice of Techniques for Preparing Pasta, Egg Noodles, and Manti
12	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 13 (Pages 317-337)	Lecture	Pilafs	Practice of Pilaf Cooking and Resting Techniques
13	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 10 (Pages 261-284)	Lecture	Cold Kitchen Products	Preparation of Basic Cold Kitchen Products
14	Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 17 and 18 (Pages 417-447)	Lecture	Patisserie Products	Preparation of Basic Patisserie Products
15		Question-Answer	An Overview	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	3,00
Vize	1	1,00
Final	1	1,00
Ara Sınav Hazırlık	6	4,00
Final Sınavı Hazırlık	8	4,00
Ders Öncesi Bireysel Çalışma	14	2,00
Ders Sonrası Bireysel Çalışma	14	2,00
Diğer	6	2,00

Assesments

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

Otel, Lokanta ve İkram Hizmetleri Bölümü / Aşçılık (İkinci Öğretim) 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	3			3																		
L.O. 2						3									3							
L.O. 3													3		3							
L.O. 4						3							3		3							
L.O. 5						3							3		3							
L.O. 6						3							3		3							

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 :** Explains the sections of the kitchen, duties of kitchen staff, and the tools and equipment used.
- L.O. 2 :** Knows basic cutting techniques.
- L.O. 3 :** Identifies food groups and selects appropriate cooking methods.
- L.O. 4 :** Learns basic stocks, sauces, and soups.
- L.O. 5 :** Learns the basic types of side dishes such as garniture, pasta and rice.
- L.O. 6 :** Learns the basic techniques and varieties of patisserie and cold kitchen products.