

Hotel, Restaurant and Catering Services Department / Hotel, Restaurant and Catering Services Department /						
Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS
AS203	KITCHEN EQUIPMENTS	2.00	1.00	0.00	3.00	6.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Compulsory					
Preconditions	: Not					
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					
Course Instructors	: Öğr. Gör. Sevinç Alkan					
Instructor's Assistants	: Öğr. Gör. Mahmut Doğan KAMIŞ					
Presentation Of Course	: Interactive Education					
Update Date	: 9/8/2025 1:45:42 PM					
Dosya İndirilme Tarihi	: 9/8/2025					

Course Outcomes
Upon the completion of this course a student :
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 pastry products.

Preconditions						
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Weekly Contents						
	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*Parts of the Kitchen and Kitchen Staff			*Read Before Coming to The Lesson: Lecture Notes: Kitchen Departments and Kitchen Staff (Pages 1-18)	*Lecture	Ö.Ç.1
2.Week	*Tools and Equipment Used in the Kitchen			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 3 (Pages 93-112)	*Lecture	Ö.Ç.1
3.Week	*Food Chopping Methods			*Read Before Coming to The Lesson: Lecture Notes: Food Chopping Methods (Pages 28-37)	*Lecture	Ö.Ç.2
4.Week	*Food Groups: Animal Foods and Cheeses			*Read Before Coming to The Lesson: Lecture Notes: Food Groups: Animal Foods (Pages 38-80)	*Lecture	Ö.Ç.3
5.Week	*Food Groups: Fruits and Vegetables, Grains			*Read Before Coming to The Lesson: Lecture Notes: Food Groups: Fruits, Vegetables, Grains (Pages 81-90)	*Lecture	Ö.Ç.3
6.Week	*Basic Stocks			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 8 (Pages 229-235)	*Lecture	Ö.Ç.4
7.Week	*Basic Sauces			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 9 (Pages 247-259)	*Lecture	Ö.Ç.4
8.Week	*VİZE					
9.Week	*Basic Soups			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 8 (Pages 235-246)	*Lecture	Ö.Ç.4
10.Week	*Potatoes Garnishes			*Read Before Coming to The Lesson: Lecture Notes: Potato Side Dishes (Pages 224-257)	*Lecture	Ö.Ç.5
11.Week	*Pasta, Noodles and Dumplings			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 12 (Pages 303-315)	*Lecture	Ö.Ç.5
12.Week	*Pilafs			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 13 (Pages 317-337)	*Lecture	Ö.Ç.5
13.Week	*Cold Kitchen Products			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 10 (Pages 261-284)	*Lecture	Ö.Ç.5
14.Week	*Patisserie Products			*Read Before Coming to The Lesson: Akar Şahingöz, S., Süren, T. (2020). Kitchen Practices: Detay Publishing, Part 17 and 18 (Pages 417-447)	*Lecture	Ö.Ç.6
15.Week	*An Overview				*Question-Answer	Ö.Ç.1 Ö.Ç.2 Ö.Ç.3 Ö.Ç.4 Ö.Ç.5 Ö.Ç.6

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

ECTS Workload

Activities	Count	Time(Hour)	Sum of Workload
Derse Katılım	14	3.00	42.00
Vize	1	1.00	1.00
Final	1	1.00	1.00
Ara Sınav Hazırlık	6	4.00	24.00
Final Sınavı Hazırlık	8	4.00	32.00
Ders Öncesi Bireysel Çalışma	14	2.00	28.00
Ders Sonrası Bireysel Çalışma	14	2.00	28.00
Diğer	6	2.00	12.00
Total : 168.00			
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	3	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	0	0	0	0	0	3	0	0	0	0	0	0	0	0	3	0	0	0	0	0	0	0
L.O. 3	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 4	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 5	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 6	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
Avarage	0.50	0	0	0.50	0	2.00	0	0	0	0	0	0	2.00	0	2.50	0	0	0	0	0	0	0

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 Nevsehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.