



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Material Knowledge							
Course Code		AŞL105		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The goal of this lesson is introduce to the kitchen equipments to students							
Course Content		Kitchen equipments and their properties are explained in this lesson.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Ders kitabı, yardımcı kitaplar, süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	Kitchen equipments - ovens
2	Theoretical	Kitchen equipments - grills
3	Theoretical	Kitchen equipments - braisers
4	Theoretical	Stewarding equipments
5	Theoretical	Stewarding equipments
6	Theoretical	refrigerators
7	Theoretical	kitchen utensils
8	Theoretical	kitchen utensils
9	Intermediate Exam	Ara Sınav (Vize)
10	Theoretical	meat equipments
11	Theoretical	vegetables and fruits equipments
12	Theoretical	cookware
13	Theoretical	Knives
14	Theoretical	dressing and cutting equipments
15	Final Exam	Dönem Sonu Sınavı (Final)

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	
4	
5	



6	
7	
8	
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10	
11	
12	
13	
14	

Programme Outcomes (Cookery)

1	...
2	...
3	...
4	...
5	...

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1
P1	5
P2	5
P3	5
P4	5
P5	5

