



AYDIN ADNAN MENDERES UNIVERSITY
DAVUTLAR VOCATIONAL SCHOOL
HOTEL RESTAURANT AND CATERING SERVICES
TOURISM AND HOTEL MANAGEMENT
COURSE INFORMATION FORM

Course Title	Entrance to Gastronomy and Culinary Arts								
Course Code	AŞL103	Course Level			Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	104 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	This lesson aims to introduce the gastronomy and kitchen to the first year students, to teach the establishment phases of a kitchen, departments, kitchen employees and their duties, purchasing methods and storage methods.								
Course Content	Kitchen layout criteria Kitchen departments Kitchen procurement Storage methods in the kitchen Kitchen employees and duties Communications in the kitchen Uniforms and items								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)	Ins. Ahu SEZGİN								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Ders kitabı, yardımcı kitaplar, süreli yayınlar

Week	Weekly Detailed Course Contents	
1	Theoretical	Kitchen layout criteria
2	Theoretical	Issues to be considered in kitchen design
3	Theoretical	Kitchen varieties
4	Theoretical	Kitchen sections : hot kitchen, cold kitchen, butchery and vegetable section
5	Theoretical	.
6	Theoretical	Kitchen sections : Stewarding , kitchen staff , garbage rooms
7	Theoretical	Kitchen sections : Provision stores, daily provision stores , the chief 's office
8	Intermediate Exam	.
9	Theoretical	The restaurant and kitchen relations and communication
10	Theoretical	Food storage methods
11	Theoretical	Purchasing methods in the kitchen
12	Theoretical	Kitchen staff and hierarchy
13	Theoretical	Kitchen staff's duties
14	Theoretical	Kitchen uniforms and uniform elements
15	Final Exam	.

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28



Assignment	2	20	2	44
Midterm Examination	1	10	1	11
Final Examination	1	20	1	21
			Total Workload (Hours)	104
			[Total Workload (Hours) / 25*] = ECTS	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	
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Programme Outcomes (Tourism and Hotel Management)

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

