



AYDIN ADNAN MENDERES UNIVERSITY 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 (<i>Hours</i>)	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. Burçin BAŞARIK ŞEN, Lec. Ahu SEZGİN							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Food and beverage management
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Week	Weekly Detailed Course Contents	
1	Theoretical	Gastronomy, history of gastronomy, relationship of gastronomy with other disciplines
2	Theoretical	The idea of feasibility and investment decision to establish a food and beverage management
3	Theoretical	The idea of feasibility and investment decision to establish a food and beverage management
4	Theoretical	Kitchen sections
5	Theoretical	Kitchen sections
6	Theoretical	Purchase process in the kitchen
7	Theoretical	Delivery process in the kitchen
8	Theoretical	Delivery process in the kitchen (Mid-term Exam)
9	Theoretical	Storage system in the kitchen
10	Theoretical	Production process in the kitchen
11	Theoretical	Storage methods in the kitchen
12	Theoretical	Kitchen staff's duties
13	Theoretical	Communication in kitchen
14	Theoretical	Kitchen uniforms and uniform elements

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	Learn to gastronomy history
2	Learn to Purchasing, acceptance, storing and production in kitchen
3	Learn to kitchen department
4	Learn to kitchen staff
5	Learn to uniforms

Programme Outcomes (*Tourism and Hotel Management*)

1	To know the concept of tourism management well and to adapt the areas of economy, accounting, finance, management, marketing, human resources to the tourism sector.
2	To have knowledge of the tourism sector and the accommodation, food and beverage, travel, transportation, entertainment and other businesses that constitute the sub-industry of tourism.
3	To have knowledge about the coordination and integration of sub-industries of the tourism sector. To adsorb the communication and coordination between hotel departments.
4	To follow the developments in the tourism sector and to renew himself/herself.
5	To know the legislation about the structure and operation of the tourism sector. To have knowledge about the legal regulations regarding tourism businesses and tourism types.
6	To have detailed information about accommodation businesses and to learn the basic areas of hotel management (front office, housekeeping, food and beverage services, entertainment services).
7	To be able to communicate with guests in written and verbal and to have the power of persuasion. To have knowledge about sales and marketing and to have the ability to persuade.
8	To have basic computer knowledge and ability to use related programs. To have knowledge about software used in the hospitality industry.
9	To learn about Atatürk's principles and reforms. To have knowledge about history and geography. To have enough knowledge about the geography of Turkey and world tourism.
10	To have sufficient degree knowledge of English (reading, writing, listening and speaking). To be able to communicate with guests in English (written and verbal).
11	To have detailed information about occupational health and safety. To know well the legislation determined within the scope of occupational health and safety and to follow the developments.
12	To be able to produce ideas about the solution of business or guest problems and apply them.
13	To adopt the company she/he works, to fulfill his responsibilities and to be prone to teamwork. To fulfill the requirements of the department she/he works. To act in accordance with the hierarchical order of tourism businesses.

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

	L1
P1	4
P2	4
P3	4
P4	4
P5	4
P6	4
P7	4
P8	4
P9	4
P10	4
P11	4
P12	4
P13	4

