



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Preparation Techniques II							
Course Code		AŞL102		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	6	Workload	148 ( <i>Hours</i> )	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		In this lesson, food groups and the food that can be prepared from these food groups will be discussed both theoretically and practically.							
Course Content		Chicken Cooking Techniques, Offals, Prey animals, Pizza, Hamburger, Sandwich, Fish Cooking Techniques, Salads and Appetizers, Basic Pastry							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)		Ins. Okan Umut ŞİMŞEK, Lec. Emrah Köksal SEZGİN							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Ders kitabı, yardımcı kitap ve süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Practice	Chicken Cooking Techniques
2	Practice	Chicken Cooking Techniques
3	Practice	Offals
4	Practice	Offals
5	Practice	Prey animals
6	Practice	Prey animals
7	Practice	Pizza , Hamburgers, Sandwiches
8	Practice	Pizza , Hamburgers, Sandwiches
9	Theoretical & Practice	interim evaluation
10	Practice	Fish Cooking Techniques
11	Practice	Fish Cooking Techniques
12	Practice	Salads and Appetizers
13	Practice	Salads and Appetizers
14	Practice	Basic Pastry
15	Theoretical & Practice	end of term evaluation
16	Final Exam	Final

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Studio Work	14	2	1	42
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				148
[Total Workload (Hours) / 25*] = ECTS				6

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

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**Programme Outcomes (Cooking)**

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

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

	L1	L2	L3	L4	L5	L6	L7
P1	5	5	5	5	5	5	5
P2	5	5	5	5	5	5	5
P3	5	5	5	5	5	5	5
P4	5	5	5	5	5	5	5
P5	5	5	5	5	5	5	5
P6	5	5	5	5	5	5	5
P7	5	5	5	5	5	5	5
P8	5	5	5	5	5	5	5
P9	5	5	5	5	5	5	5
P10	5	5	5	5	5	5	5
P11	5	5	5	5	5	5	5
P12	5	5	5	5	5	5	5
P13	5	5	5	5	5	5	5
P14	5	5	5	5	5	5	5
P15	5	5	5	5	5	5	5

