



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cold Kitchen							
Course Code		AŞL201		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	125 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		The aim of this course is to prepare the food made in the cold kitchen and manage the related units							
Course Content		Making basic cold sauces, appetizers, olive oil and salad making, decor works.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	1. Soğuk Mutfak / Açık Büfe ve Süsleme Sanatı Servis Tekniği ve Yönetimi – Fahir Telli
2	2.Yaşayan Büyük Türk Mutfağı. Arıkdal, Nail. Doğan Kitap
3	Yılmaz, Rahmi. Rahmi Usta'nın Yemek Kitabı. Yakamoz Yayınları.

Week	Weekly Detailed Course Contents	
1	Theoretical	mice en place
2	Practice	To prepare for cold sauces and marinades / prepared to
3	Practice	To prepare salads / prepared to
4	Practice	To prepare appetizers / prepared to
5	Practice	To prepare appetizers / prepared to
6	Practice	To prepare the hors d'oeuvres kind / prepared to
8	Intermediate Exam	midterm
9	Practice	To prepare cold sandwiches / prepared to
10	Practice	Olive oil to prepare meals / prepared to
11	Practice	Olive oil to prepare meals / prepared to
12	Practice	The cold buffet dishes to prepare / prepared to
13	Practice	The cold buffet dishes to prepare / prepared to
14	Practice	To prepare the dish and buffet decor / prepared to
15	Practice	To prepare the dish and buffet decor / prepared to

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Lecture - Practice	14	2	1	42
Midterm Examination	1	5	1	6



Final Examination	1	6	1	7
Total Workload (Hours)				125
[Total Workload (Hours) / 25*] = ECTS				5
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Prepare salad and salad dressings
2	Preparing hors d'oeuvres, appetizers and sandwiches
3	Prepare cold soup and dishes with olive oil
4	Learn to make decor
5	Examples of international cold cuisine

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
P1	5

