



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Preparation Techniques I							
Course Code		AŞL101		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		Stocks and Basic Sauces, Soups, Vegetable Dishes and Olive Oil, Meat Cooking Techniques, Garnish Preparation, Pulses, Pasta and Rice							
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	Consommés and basic sauces
2	Practice	Consommés and basic sauces
3	Practice	Soups
4	Practice	Soups
5	Practice	Vegetables Food and olive oil dishes
6	Practice	Vegetables Food and olive oil dishes
7	Practice	Meat Cooking Techniques
8	Practice	Meat Cooking Techniques
9	Intermediate Exam	.
10	Practice	Garnish Preparation
11	Practice	Pulses
12	Practice	Pulses
13	Practice	Pasta and Pilafs
14	Practice	Pasta and Pilafs
15	Final Exam	.

### 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

1	
2	



3	
4	
5	
6	
7	

**Programme Outcomes (Catering Services)**

1	Genel turizm ve yiyecek içecek sektörü ile ilgili temel kavramları tanımlar.
2	Yiyecek içecek İşletmeciliği alanındaki yasal düzenlemeler, mesleki standartlarını, işletmelerin etkilendiği iç ve dış çevresel faktörleri bilir.
3	Yiyecek içecek ve ikram hizmetlerinin verildiği işletmelerin organizasyon yapısını ve işleyişini bilir ve uyum sağlar.
4	...
5	...
6	...
7	...
8	...
9	...
10	...
11	...
12	...
13	...

**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

