



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Entrance to Gastronomy and Culinary Arts							
Course Code		AŞL103		Couse 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. Ahu SEZGİN, Ins. Burçin BAŞARIK ŞEN							

Assessment Methods and Criteria

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

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
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	Communication in kitchen
15	Theoretical	Kitchen uniforms and uniform elements
16	Final Exam	Final

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 (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
P1	5
P2	4
P3	5
P4	4
P5	3
P6	4
P7	5
P8	3
P9	5
P10	5
P11	5
P12	5
P13	5

