



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Garde Mange								
Course Code	REM226	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	6	Workload	152 (Hours)	Theory	2	Practice	6	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								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Cold kitchen textbook

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	General information about the cold kitchen
2	Practice	Preparing cold sauces and marinades
3	Practice	Preparing appetizers
4	Practice	Preparing appetizers
5	Practice	Preparing hors d'oeuvres
6	Practice	Preparing hors d'oeuvres
7	Practice	Preparing cold sandwiches
8	Intermediate Exam	midterm
9	Practice	Preparing cold soups
10	Practice	Preparing dishes with olive oil
11	Practice	Preparing dishes with olive oil
12	Practice	Preparing cold buffet dishes
13	Practice	Preparing cold buffet dishes
14	Practice	To prepare plate and buffet decors
15	Final Exam	final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Lecture - Practice	14	2	1	42
Practice Examination	2	6	6	24
Midterm Examination	1	4	4	8
Final Examination	1	4	4	8
			Total Workload (Hours)	152
			[Total Workload (Hours) / 25*] = ECTS	6

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	
2	
3	



4	
5	

Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle leve
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

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

	L1	L2	L3	L4	L5
P1	1	1	1	1	1
P2	2	2	2	2	2
P3	3	3	3	3	3
P4	3	3	3	3	3
P5	1	1	1	1	1
P8	1	1	1	1	1
P9	1	1	1	1	1
P10	1	1	1	1	1
P11	1	1	1	1	1
P12	5	5	5	5	5
P13	1	1	1	1	1
P14	5	5	5	5	5
P15	1	1	1	1	1
P16	2	2	2	2	2

