



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Bakery								
Course Code	REM327		Course Level		First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	4	Laboratory	0
Objectives of the Course	To teach bread making and bread types								
Course Content	Types of bread produced in Turkish and World cuisines and their production								
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	Books on bread types and production
2	Sour breads

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	History of cereals
2	Theoretical	History of flour
3	Theoretical	Turkish breads
4	Theoretical	World breads
5	Practice	Sour breads
6	Practice	Sour breads
7	Practice	Sour breads
8	Intermediate Exam	Exam
9	Practice	Sweet breads
10	Practice	Sweet breads
11	Practice	Sweet breads
12	Practice	Turkish cuisine breads
13	Practice	Turkish cuisine breads
14	Practice	World cuisine breads
15	Practice	World cuisine breads

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Lecture - Practice	4	1	4	20
Midterm Examination	1	4	1	5
Final Examination	1	4	1	5
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	Cereals
2	Sour breads
3	Sweet yeast breads



4	Turkish cuisine breads
5	Breads from international cuisine

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 decission toward problems at food and beverage establishments

