



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cooking Practice III							
Course Code		REM413		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	10	Workload	250 (Hours)	Theory	0	Practice	6	Laboratory	0
Objectives of the Course		In this course, food groups and the food that can be prepared from these food groups both theoretical and in practice.							
Course Content		Chicken Cooking Techniques, Offal, Game, Pizza, Hamburger, Sandwich, Fish Cooking Techniques, Salads and Appetizers, Basic Pastry							
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	Textbook, supplementary books and periodicals

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Practice	Chicken Cooking Techniques
2	Practice	Chicken Cooking Techniques
3	Practice	offal
4	Practice	offal
5	Practice	Hunting Animals
6	Practice	Hunting Animals
7	Practice	Pizza, Hamburgers, Sandwiches
8	Intermediate Exam	Exam
9	Practice	Pizza, Hamburgers, Sandwiches
10	Practice	Fish Cooking Techniques
11	Practice	Fish Cooking Techniques
12	Practice	Salads and Appetizers
13	Practice	Salads and Appetizers
14	Practice	Basic Pastry
15	Practice	Basic Pastry

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	6	98
Lecture - Practice	14	1	6	98
Assignment	2	10	1	22
Practice Examination	2	4	6	20
Midterm Examination	1	5	1	6
Final Examination	1	5	1	6
Total Workload (Hours)				250
[Total Workload (Hours) / 25*] = ECTS				10
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	To learn chicken cooking techniques



2	Ability to cook offal
3	To be able to cook game animals
4	Preparing Pizza, Hamburger, Sandwiches
5	To learn fish cooking techniques

**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 level
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

