



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

TERM	Fall
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COURSE CODE	271217016	COURSE NAME	Breads And Cooking Technics
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	0		2	4	CORE () ELECTIVE (x)	Turkish

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
X				

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term		
II. Mid-Term			
Quiz			
Homework		1	40
Project			
Report			
Other (.....)			
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Preparing and cooking different kinds of breads

COURSE OBJECTIVES

Different breads cook meal preparation and cooking techniques as appropriate.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

Bread is an important part of kitchen production.

COURSE OUTCOMES

- 1To obtain general information about the history of bread ;
- 2Choose the materials used in making bread;
- 3Bread to be dominated by the issues to be considered when;
- 4Able to distinguish the type of bread;
- 5White bread can;
- 6Brown bread can;
- 7Make sour dough bread;
- 8New recipes and create menus with different types of bread

TEXTBOOK(S)

Yenilmez, Yeşim. Ekmek Nasıl Yapılır? Gaziosmanpaşa Kitabevi.

SUPPORTIVE RESOURCES

EQUIPMENTS REQUIRED

Laboratuar conditions

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Entry
2	History of Bread
3	The materials used in making bread
4	Definitions
5	Measuring cups
6	Programming options
7	White bread-1
8	White bread-2
9	White bread-3
10	Brown bread
11	Sour dough bread
12	Oven bread
13	Other breads
14	Discussion
15,16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.		x	
2	Have knowledge about nutrition principles and food science.		x	
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			x
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			x
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.		x	
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			x
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			x
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			x
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			x
10	Have knowledge about national and international cuisines and apply them.	x		
11	Knows and applies food and beverage cost control, menu planning and pricing.		x	
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.	x		
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			x
14	Knows and applies classical and modern production techniques in the field of food and beverage.	x		
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.	x		

1:Never. 2:Few. 3:Many.

Instructor Name: Yılmaz Sever

Signature:

Date: 29.10.2023