



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

TERM Spring

| | | | |
|--------------------|-----------|--------------------|---|
| COURSE CODE | 271218016 | COURSE NAME | Cheese Varieties in International Cuisine |
|--------------------|-----------|--------------------|---|

| SEMESTER | WEEKLY COURSE HOURS | | | COURSE | | | |
|----------|---------------------|----------|------------|---------|------|-------------------------|----------|
| | Theoretical | Practice | Laboratory | CREDITS | ECTS | TYPE | LANGUAGE |
| VIII | 2 | 0 | 0 | 2 | 3 | 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 | | | |
| Project | | | |
| Report | | | |
| Other (.....) | | | |
| FINAL EXAM | | | 60 |

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

| | |
|--------------------------|---|
| COURSE OBJECTIVES | To understand the structure and properties of milk and dairy products. To gain the theoretical and practical knowledge and skills about the production methods of dairy products in the qualifications sought in dairy factories. |
|--------------------------|---|

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

| | |
|------------------------|--|
| COURSE OUTCOMES | It acquires technical knowledge and skills to produce dairy products such as cheese, yoghurt and butter. |
|------------------------|--|

| | |
|--------------------|---|
| TEXTBOOK(S) | DEMİRCİ, Mehmet, Süt Teknolojisine Giriş, Tekirdağ, 1998 DEMİRCİ, Mehmet,;ŞİMŞEK, Osman Süt İşleme Teknolojisi, İstanbul, 2004 |
|--------------------|---|

| | |
|-----------------------------|--|
| SUPPORTIVE RESOURCES | |
|-----------------------------|--|

| | |
|----------------------------|--|
| EQUIPMENTS REQUIRED | |
|----------------------------|--|

COURSE OUTLINE

| WEEK | SUBJECTS / TOPICS |
|-------|--|
| 1 | White cheese, Brie and Camembert cheese production |
| 2 | Cheese, Cheddar cheese production |
| 3 | Cottage, Dil cheese production |
| 4 | Edam, Emmental cheese production |
| 5 | Production of one of the learned cheeses under laboratory conditions |
| 6 | Feta, Gorgonzola cheese production |
| 7 | Midterm |
| 8 | Hellim, Kashkaval cheese production |
| 9 | Limburg, Lor cheese production |
| 10 | Mihaliç, Mozzarella cheese production |
| 11 | Production of herb cheeses |
| 12 | Parmesan, Roquefort cheese production |
| 13 | Tulum cheese production |
| 14 | Final exam and screenings world from Turkey for the production of cheese learned by the week |
| 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 :