



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

TERM	Fall
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COURSE CODE	271217013	COURSE NAME	Cuisine of Garde Manger
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	2		3	7	CORE (x) ELECTIVE ()	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		1	40
Report			
Other (.....)			
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Roles and rules of cold kitchen in the general production mission of kitchen.
Cold kitchen products and production methods

COURSE OBJECTIVES

Acquisition of knowledge and skills related to the preparation of cold and intermediate hot products

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

The cold kitchen is one of the basic parts classified within general kitchen production.

COURSE OUTCOMES

A student who completes the course becomes knowledgeable about the preparation and presentation of cold kitchen products

TEXTBOOK(S)

CIA-GM. (2012). *Garde Manger: The art and craft of the cold kitchen* (4. baskı b.). New Jersey: Wiley

SUPPORTIVE RESOURCES

Peterson, J. (2007). *Cooking (600 recipes, 1500 photographs, one kitchen education)*. New York: Ten Speed Press.
ATK, A. T. (2013). *The America's Test Kitchen Cooking School Cookbook-Everything You Need to Know to Become a Great Chef*. America's Test Kitchen.
Carduff, E., Kowit, A., Colins, L., Mayer, S., & Greenhaus, R. (2018). *The new essentials cookbook : a modern guide to better cooking / America's Test Kitchen*. Boston: America's Test Kitchen.
McGee, H. (2010). *Keys to Good Cooking*. Canada: Doubleday Canada.

EQUIPMENTS REQUIRED

Kitchen Equipment

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	The concept and features of cold kitchen, and place in the general production of kitchen.
2	Cold kitchen products and classifications.
3	Announcement of the weekly plan to be followed in practice lessons during the period. Introduction of the products.
4	Formation of teams that will work together in practice lessons. Discussions about the management and responsibilities of the practice lesson.
5	Application
6	Application
7	Application
8	Mid evaluation and discussions about course and persuasion
9	Application
10	Application
11	Application
12	Application
13	Application
14	Application
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: Yilmaz Sever