



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

TERM Spring

| | | | |
|--------------------|-----------|--------------------|-------------------------------|
| COURSE CODE | 271218013 | COURSE NAME | Dessert and Cakes Application |
|--------------------|-----------|--------------------|-------------------------------|

| SEMESTER | WEEKLY COURSE HOURS | | | COURSE | | | |
|--|---|-------------------|---|---------------------|------|-----------------------|----------|
| | Theoretical | Practice | Laboratory | CREDITS | ECTS | TYPE | LANGUAGE |
| VIII | 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 | 1 | 40 | | | | |
| | II. Mid-Term | | | | | | |
| | Quiz | | | | | | |
| | Homework | | | | | | |
| | Project | | | | | | |
| | Report | | | | | | |
| Other (.....) | | | | | | | |
| FINAL EXAM | | 1 | 60 | | | | |
| PREREQUISITE(S) (IF ANY) | | | | | | | |
| COURSE CONTENT | It examines and improves dessert and cake recipes and adds new interpretations. | | | | | | |
| COURSE OBJECTIVES | The aim of this course is to teach cake and dessert applications, cooking and serving methods. | | | | | | |
| CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING | | | | | | | |
| COURSE OUTCOMES | Ability to make desserts and cakes according to the technique and characteristics of the product. | | | | | | |
| TEXTBOOK(S) | | | | | | | |
| SUPPORTIVE RESOURCES | | | | | | | |
| EQUIPMENTS REQUIRED | | | | | | | |

COURSE OUTLINE

| WEEK | SUBJECTS / TOPICS |
|-------|------------------------------|
| 1 | Cookies |
| 2 | Tart, Quiche and Pie |
| 3 | Bread Making |
| 4 | Muffins |
| 5 | Cakes |
| 6 | Sherbet Desserts |
| 7 | Cheesecakes |
| 8 | In-Term Evaluation |
| 9 | Cup Desserts and Choux Dough |
| 10 | Milky Desserts |
| 11 | Chocolate Education |
| 12 | Chocolate Education |
| 13 | Chocolate Education |
| 14 | Chocolate Education |
| 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 : Ph.D. Gizem Sultan KAMAN