



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

<b>TERM</b>	Fall
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<b>COURSE CODE</b>	271211016	<b>COURSE NAME</b>	Kitchen Design and Management
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
I	2	0	0	2	4	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	1		40
Project			
Report			
Other (.....)			
<b>FINAL EXAM</b>			60

**PREREQUISITE(S) (IF ANY)**

**COURSE CONTENT**

Equipment and design planning of kitchens

**COURSE OBJECTIVES**

To perform recipe analysis and generate codes  
To conduct equipment analyses and create a reasoned list  
To position equipment within a physical space and under certain rules

**CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING**

Justifying and planning production factors in hardware and design examples

**COURSE OUTCOMES**

To do the job description by coding the actions and methods that make up the job.  
Planning hardware and design by associating it with the job description.

**TEXTBOOK(S)**

**SUPPORTIVE RESOURCES**

**Sever, Y.** (2023). Equipment and Design Planning of Educational Kitchens. Gece Kitaplığı, Ankara.  
**Sever, Y.** (2021). Gerekçeli Düşünme Yaklaşımı ve Mutfak Ekipmanları (kitap bölümü). Temel Mutfak Bilimleri (kitap). Detay, Ankara.  
**İlban, M. O., Karadut, G.** (2018). Toplu Yemek İşletmeleri İçin Yiyecek İçecek Yönetimi, Detay, Ankara.

**EQUIPMENTS REQUIRED**

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Informing about the course of the course and the time plan during the term. Transfer of the course strategy with the aim-method-result predictions.
2	Food and Beverage Industry and Kitchen. Menu planning
3	Kitchen Functions and Units. Menu planning
4	Kitchen equipment. Menu planning
5	Standard recipes
6	Recipe analysis and Coding
7	Recipe analysis and justification approach
8	Evaluation and discussions on the course of the course and its efficiency
9	Equipment analysis
10	Equipment analysis
11	Physical Features of the Kitchen and Equipment Relations
12	Physical Features of the Kitchen and Design Principles of the Kitchen
13	Physical Features of the Kitchen and Design Principles of the Kitchen
14	Physical Features of the Kitchen and Design Principles of the Kitchen
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	
<b>1:Never. 2:Few. 3:Many.</b>				

**Instructor Name:** Öğr. Gör. Dr. Yılmaz Sever