



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

Term | Fall

COURSE CODE	271213011	COURSE NAME	Kitchen Practices I
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VII	2	2	0	3	8	CORE (X) ELECTIVE ()	Turkish

COURSE CATEGORY

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

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term		1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	50

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Learning kitchen utensils, cutting techniques, hand tools used in the kitchen and applied cooking methods
COURSE OBJECTIVES	Practical teaching of kitchen tools, cutting techniques and general cooking methods.
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
COURSE OUTCOMES	Recognizes the tools and equipment used in the kitchen. Knows and applies egg, dairy and meat cutting techniques. Knows and applies various cooking methods.
TEXTBOOK(S)	
SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS
1	Information about the course process
2	Eggs and egg cooking methods
3	Milk and milk products
4	Applied cooking methods: Pan cooking and Boiling
5	Meat, vegetable, chicken stocks and Soups
6	Egg products: Pan-frying, lightly boiling and baking
7	Applied cooking methods: Boiling, Frying, Pan-frying and Boiling
8	Applied cooking methods: Knives, general chopping methods and Pan cooking
9	Exam Evaluation
10	Applied cooking methods: Bleaching, Boiling, Frying, Pan and Oven cooking
11	Applied cooking methods: Boiling, Grilling, Frying, Pan and Oven cooking
12	Applied cooking methods: Boiling, Grilling, Pan-Frying and Oven cooking
13	Applied cooking methods: Blanching, Boiling, Pan and Oven cooking
14	Topic Repetition
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 : Lecturer PHD. Taner ERDOĞAN