



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

TERM	Spring
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COURSE CODE	271214011	COURSE NAME	Kitchen Practices II
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
IV	2	2		3	8	CORE (×) ELECTIVE ()	Turkish

COURSE CATEGORY

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

ASSESSMENT CRITERIAS

	Activity	Number	Percentage (%)
DURING TERM	I. Mid-Term		
	II. Mid-Term		
	Quiz		
	Homework	1	40
	Project		
	Report		
	Other (.....)		
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

To approach the cooking process as a systematic model. To explain the actions with international cooking methods and techniques; and the events with food reactions.

COURSE OBJECTIVES

To express the cooking process through measurable values and to experience improving the product with applications.
 To be able to perceive food as a product manipulated with heat and/or movement within certain time frames.

CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

To be able to notice physical and chemical changes or transformations that occur or may occur in food production processes.
 Understanding and demonstrating "WORK" dimensionally and interactively.
 Knowing and applying basic level production process modeling.

COURSE OUTCOMES

Systemic thinking
 Process analysis and modeling
 Understanding food reactions with cause-event-result relationships
 Expressing recipes with process and event codes

TEXTBOOK(S)

SUPPORTIVE RESOURCES

Arnold, R. D., & Wade, J. P. (2015). A Definition of Systems Thinking: A Systems Approach. 2015 Conference on Systems Engineering Research (s. 669 – 678). Procedia Computer Science. doi: 10.1016/j.procs.2015.03.050
Sterman, J. D. (2002). System Dynamics- systems thinking and modeling for a complex world. ESD-WP-2003-01.13-ESD Internal Symposium. Massachusetts Institute of Technology Engineering Systems Division.
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.
 Page, K., & Dornenburg, A. (2008). *The Flavor Bible- The Essential Guide to Culinary Creativity, Based on Wisdom of America's Most Innovative Chefs*. London: Little, Brown and Company.
Peterson, J. (2007). *Cooking (600 recipes, 1500 photographs, one kitchen*

	<i>education</i>). New York: Ten Speed Press. Phatak, D. S., & Phatak, S. (2018). <i>Cooking Made Easy</i> . New Delhi: V&S Publishers.
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	System and Systematic Thinking
2	Models and Modelling
3	Food compounds and reactions
4	Food Modelling
5	Announcement of the weekly plan to be followed in practice lessons during the period. Introduction of the products. Formation of teams that will work together in practice lessons. Discussions about the management and responsibilities of the practice lesson.
6	Application and Reporting
7	Application and Reporting
8	Mid evaluation and discussions about course and persuasion
9	Application and Reporting
10	Application and Reporting
11	Application and Reporting
12	Application and Reporting
13	Application and Reporting
14	Application and Reporting
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: Lec. Ph.D Yılmaz Sever