



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

<b>Term</b>	Fall						
<b>COURSE CODE</b>	271211017	<b>COURSE NAME</b>	Kitchen Terminology				
<b>SEMESTER</b>	<b>WEEKLY COURSE HOURS</b>			<b>COURSE</b>			
	<b>Theoretical</b>	<b>Practice</b>	<b>Laboratory</b>	<b>Credits</b>	<b>ECTS</b>	<b>Type</b>	<b>Language</b>
I	2	0	0	2	4	CORE (X) ELECTIVE()	Turkish
<b>COURSE CATEGORY</b>							
Supportive Courses	Basic Vocational		Proficiency/Field	Human, Communication, and Management Skills		Transferable Skills	
	X						
<b>ASSESSMENT CRITERIAS</b>							
<b>DURING TERM</b>	<b>Activity</b>			<b>Number</b>		<b>Percentage (%)</b>	
	I. Mid-Term			1		40	
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
Other (.....)							
<b>FINAL EXAM</b>					1		60
<b>PREREQUISITE(S) (IF ANY)</b>							
<b>COURSE CONTENT</b>			Having knowledge about kitchen sections, equipment and tools in the kitchen environment				
<b>COURSE OBJECTIVES</b>			To provide information about basic kitchen principles in a professional kitchen environment				
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>							
<b>COURSE OUTCOMES</b>			Learn professional kitchen culture, kitchen tools and equipment. Have knowledge about the terms used in industrial kitchens.				
<b>TEXTBOOK(S)</b>			Larousse Gastronomique Dünyanın En Büyük Mutfak Ansiklopedisi · 1. Baskı, 2005 Oğlak Publishing				
<b>SUPPORTIVE RESOURCES</b>			Gastronomi Sözlüğü (A'dan Z'ye), 1. Baskı. DETAY. PUBLISHING				
<b>EQUIPMENTS REQUIRED</b>							

COURSE OUTLINE	
WEEK	SUBJECTS
1	Introduction and information about the course process
2	Kitchen organizations and staff job descriptions
3	Hygiene sanitation and HACCP
4	Meat and meat products
5	Blades
6	Cookware and gastronomes
7	Cooking methods
8	Midterm
9	Culinary Terminology (a-b)
10	Culinary Terminology (c-f)
11	Culinary Terminology (f-k)
12	Culinary Terminology (k-p)
13	Culinary Terminology (o-z)
14	Culinary Terminology (a-z)
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.			
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