



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

TERM	SPRING
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COURSE CODE	271218020	COURSE NAME	PASTAS
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	2	0	0	2	4	CORE () ELECTIVE (x)	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		
	Project	1	40
	Report		
	Other (.....)		
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	The history of pasta, the materials used for pasta preparation, pasta varieties, the things to be aware of while cooking macaroni, fresh pasta
COURSE OBJECTIVES	Theoretical and practical qualification for the use of pasta in international cuisines
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
COURSE OUTCOMES	Students gain knowledge about making pasta.
TEXTBOOK(S)	Ebru Omurcal, Book of Pasta
SUPPORTIVE RESOURCES	
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	History of pasta
2	Describing pasta and Its properties
3	Pasta shapes
4	Flours used in pasta
5	Gluten and its properties
6	Hand-shaped pasta
7	Hand-shaped pasta
8	Extruded pasta
9	Former shapes of pasta
10	Fresh pasta dough
11	pasta sauces
12	Implementation
13	Implementation
14	Implementation
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: Yilmaz Sever

Signature:

Date: 29.10.2023