

RECIPE DEVELOPMENT AND PRESENTATION TECHNIQUES

1	Course Title:	RECIPE DEVELOPMENT AND PRESENTATION TECHNIQUES	
2	Course Code:	ASLS212	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	4	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	1.00	
9	Practice (hour/week):	2.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. ERDOĞAN BOZAN	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	Öğr.Gör. Erdoğan BOZAN Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63123) Fax: 0 224 881 32 18 e-mail: ebozan@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The general kitchen techniques are aimed to gain professional skills and creativity by creating original tastes presentations with new products and recipe development by keeping creativity in the forefront with the products of cooking techniques of traditional and international cuisine.	
19	Contribution of the Course to Professional Development:	Gains the ability to develop creativity, design new products and interpret existing local products globally.	
20	Learning Outcomes:		
		1	Recipe gives information about development and presentation techniques.
		2	Provides information about the meat dishes service.
		3	Explain the harmony of meat with garnish sauce.
		4	Explain the way vegetable dishes are served alone or with other components.
		5	Gives information about menu alignment and sorting using original materials.
		6	Develops original recipes and buffets by combining Turkish and world cuisine knowledge.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Description and presentation of recipe development and production techniques	Description and presentation of recipe development and production techniques		
2	Recipe development and presentation techniques in soups	Recipe development and presentation techniques in soups		
3	Development of recipes for meat dishes and presentation techniques	Development of recipes for meat dishes and presentation techniques		
4	Development of prescriptions of vegetable dishes and presentation techniques	Development of prescriptions of vegetable dishes and presentation techniques		
5	Development and presentation features of pasta	Development and presentation features of pasta		
6	Describe the presentation features of original materials blackbox model	Describe the presentation features of original materials blackbox model		
7	Describe the presentation features of original materials blackbox model	Describe the presentation features of original materials blackbox model		
8	Development of meatballs and pastry dishes and presentation techniques	Development of meatballs and pastry dishes and presentation techniques		
9	Development of meatballs and pastry dishes and presentation techniques	Development of meatballs and pastry dishes and presentation techniques		
10	Unique recipe creation and presentation techniques in Turkish Cuisine	Unique recipe creation and presentation techniques in Turkish Cuisine		
11	Unique recipe creation and presentation techniques in Turkish Cuisine	Unique recipe creation and presentation techniques in Turkish Cuisine		
12	Buffet production techniques	Buffet production techniques		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical techniques in desserts.		14	1.00	14.00
Practicals/Labs		14	2.00	28.00
Self study materials.		11	3.00	33.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	6.00	6.00
Others		0	0.00	0.00
TERM LEARNING ACTIVITIES		NUMBE	WEIGHT	10.00
Total Work Load				91.00
Midterm Exam		1	40.00	
Total work load/ 30 hr		0	0.00	3.03
ECTS Credit of the Course				3.00
Home work-project		0	0.00	
Final Exam		1	60.00	
Total		2	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principles of Bursa uludag University Associate and Undergraduate Education Regulation.		
24	ECTS / WORK LOAD TABLE			

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	3	4	5	5	4	4	3	5	5	3	4	5	3	4	5
ÖK2	4	4	5	4	3	5	5	4	4	4	5	3	3	5	5	5
ÖK3	5	4	5	5	5	4	3	5	5	5	5	5	4	4	4	4
ÖK4	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
ÖK5	5	4	5	3	5	4	5	4	5	5	5	5	5	5	5	5
ÖK6	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			