	BAKERY P	RODU	CTS AND DESERTS							
1	Course Title:	BAKER	AKERY PRODUCTS AND DESERTS							
2	Course Code:	GIDS23	9							
3	Type of Course:	Optional								
4	Level of Course:	Short Cy	cle							
5	Year of Study:	2								
6	Semester:	3								
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:									
12	Language:	Turkish								
13	Mode of Delivery:	Face to f	ace							
14	Course Coordinator:	Öğr.Gör.	ÇİĞDEM GÜCEYÜ							
15	Course Lecturers:									
16	Contact information of the Course Coordinator:	0224 29 cguceyu Teknik B	Çiğdem GÜCEYÜ 42890 @uludag.edu.tr illimler Meslek Yüksekokulu eme Bölümü /Gıda Teknolojisi Programı							
17	Website:									
18	Objective of the Course:	To provide students with knowledge and skills on making and presenting various desserts prepared with baking and bakery products.								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Cereal varieties, flour production, knowledge of bakery products							
		2	learning the basic tools and supplies used in the production of bakery products							
		3	To learn and apply basic stages of baked goods production							
		4	Various bakery products the production, storage, to make the presentation							
		5	during the production and storage of bakery products may occur in the physical, chemical and microbiological change to have information about their							
		6								
		7								
		8								
		9								
		10								
21	Course Content:									
		Co	ourse Content:							
Week	Theoretical		Practice							
1	Definition, types and properties of flo	our	practice of the discribed subject							

2 The basic tools and supplies used in the production of bakery products. practice of the discribed subject 3 General principles and basic stages of bakery production. practice of the discribed subject 4 dough applications prepared with solid dough practice of the discribed subject practice of the discribed subject 6 milfoll dough practice. practice of the discribed subject practice of the discribed subject 7 chopped dough practice practice of the discribed subject practice of the discribed subject 9 whisked dough practice practice of the discribed subject practice of the discribed subject 10 Dessents definition, types and characteristics practice of the discribed subject practice of the discribed subject 11 Milky dessents practice of the discribed subject practice of the discribed subject 12 Turkish dessents with syrup practice of the discribed subject practice of the discribed subject 13 Fruit dessents practice of the discribed subject practice of the discribed subject 14 Sweet commanent, decration and presentation of the dessents Duratice of the discribed subject practice of the discribed subject 23 <																				
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LO: Learning Objectives PQ: Program Qualifications																	
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