

BAKERY PRODUCTS AND DESERTS

1	Course Title:	BAKERY PRODUCTS AND DESERTS	
2	Course Code:	GIDS239	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
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:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr. Gör. Dr. NEŞE ÖZMEN	
15	Course Lecturers:	Meslek Yüksekokullarının Yönetim Kurullarının Görevlendirdiği öğretim elemanları	
16	Contact information of the Course Coordinator:	Öğr.Gör.Dr. Neşe ÖZMEN 0224 2961554 nozmen@uludag.edu.tr Mustafakemalpaşa Meslek Yüksekokulu Gıda İşleme 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:	To provide graduate students with professional development in the quality characteristics and production of bakery, bakery and pastry products	
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	
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	

1	Definition, types and properties of flour	Fermented bakery product production
2	The basic tools and supplies used in the production of bakery products	bagel production
3	General principles and basic stages of bakery production	pastry production
4	dough applications prepared with solid dough	Water pastry production
5	Fermented dough practice, Bread varieties	bread production
6	milfoil dough practice	Dough rolling and pastry production
7	chopped dough practice	noodle production
8	mid-exam	Dried pastry production
9	whisked dough practice	cake production
10	Desserts definition, types and characteristics	şekerpare production
11	Milky desserts	Sütaş, Kazandibi production
12	Turkish desserts with syrup	Kemalpaşa Dessert production
13	Fruit desserts	Fruit tart production
14	Sweet ornament, decoration and presentation of the desserts	Fresh pastry production

22	Textbooks, References and/or Other Materials:	
23	Assesment	

TERM LEARNING ACTIVITIES		NUMBER	WEIGHT		
Activites			Number	Duration (hour)	Total Work Load (hour)
Home work-project		0	0.00	1.00	14.00
Theoretical					
Practicals/Labs			14	2.00	28.00
Total			10.00		
Self study and preperation		3	10.00	0.00	0.00
Homeworks			1	6.00	6.00
Projects			0	0.00	0.00
Contribution of Final Exam to Success Grade			60.00		
Field Studies			0	0.00	0.00
Total			100.00		
Midterm exams			1	18.00	18.00
Others			0	0.00	0.00
Final Exams			2	5.00	10.00
Total Work Load					90.00
Total work load/ 30 hr					3.00
ECTS Credit of the Course					3.00

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	1	2	4	0	4	0	1	0	2	0	3	0	1	0	0	0
ÖK2	4	2	4	0	4	0	1	0	2	0	4	0	1	0	0	0
ÖK3	5	4	4	0	4	0	5	0	5	0	4	5	5	0	0	0
ÖK4	4	2	4	0	4	0	5	0	5	0	4	5	5	0	0	0

ÖK5	4	4	2	0	3	0	1	0	2	0	4	1	4	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			