

FOOD STYLING

1	Course Title:	FOOD STYLING	
2	Course Code:	ASLS011	
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. PINAR AYDIN TEMEL	
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.	
16	Contact information of the Course Coordinator:	Öğr.Gör. Pınar AYDIN TEMEL Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63125) Fax: 0 224 881 32 18 e-mail: paydin@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	Ensure that the visual perception of objects as admirable as the dishes.	
19	Contribution of the Course to Professional Development:	Knows that the visual structure of the food is important for the first impression and becomes more willing to arrange visual aids	
20	Learning Outcomes:		
		1	Understand the importance of eating styling
		2	Provide a visual presentation of the fruits
		3	Vegetables provide a visual representation of
		4	Breakfasts offer an attractive way
		5	Meat is to provide a visual representation of
		6	Provide a visual representation of the fish
		7	An attractive way to prepare grilled dishes
		8	Hot foods and increase customer satisfaction as a visual
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		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Plan	Style for the planning	
2	Prepare the necessary materials and tools	Recognition tools	
3	Refrigeration and freezing	Refrigeration and freezing	
4	Preparing salads	Salads	
5	Prepare pasta and sauces	Pasta and sauces	

6	To prepare burgers, and sandwiches	Burgers and sandwiches
7	To prepare meat	Meat
8	Preparing vegetables	Vegetables
9	To prepare ice cream	Ice Cream
10	Prepare Desserts	Desserts
11	Prepare breakfast items	Breakfasts
12	Prepare toppings	Garnitures
13	Prepare a variety of different combinations of foods	Food combinations
14	General evaluation and re-	Food combinations

22	Textbooks, References and/or Other Materials:	1. Bellingham, Linda., Bybee, Jean Ann ve Rogers, Brad G. Food Styling For Photographers: A Guide to Creating Your Own Appetizing Art. Focal Press
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23	Assesment
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
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
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	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
Final Exams	1	10.00	10.00
Total Work Load			91.00
Total work load/ 30 hr			3.03
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	4	4	5	5	5	5	5	5	5	5	5	5	0	0	0	0
ÖK2	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK3	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK4	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK5	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK6	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK7	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
ÖK8	4	4	5	4	5	5	5	5	5	5	5	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			