	COC	OKING	METHODS II
1	Course Title:	COOKIN	IG METHODS II
2	Course Code:	ASLZ10	4
3	Type of Course:	Compuls	sory
4	Level of Course:	Short Cy	rcle
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	2.00	
9	Practice (hour/week):	4.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to t	
14	Course Coordinator:	Öğr. Göı	. PINAR AYDIN TEMEL
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Tel: 0 (2	IÜ. Harmancık Meslek Yüksekokulu 24) 294 26 92 (Dahili: 63103)  Fax: 0 224 881 32 18 aydin@uludag.edu.tr
17	Website:		
18	Objective of the Course:		g and cooking methods to prepare dishes using a variety of onal qualifications give.
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The grill (grill) to prepare meals cooked
		2	Steaming (steam) to prepare meals cooked with / prepare
		3	Products make the process of cooking oil / make
		4	Poaching (80-90 degrees hot water, cooking) preparing meals / prepare
		5	Braising meat dishes cooked to prepare / prepare
		6	Smoked (smoke) to prepare meals cooked with / prepare
		7	Gratinating cooked products to prepare / prepare
		8	Roti (by turning a large piece of meat) cooked in preparing meals / prepare
		9	
	-	10	
21	Course Content:		
		Co	ourse Content:
	Theoretical		Practice
1	Preliminary work		Breakfasts
2	Cooking grilled meat dishes		Soups
3	Preliminary work		Fish
4	Steaming food (steamed) Cooking		Shellfish and Seafood bark

5	The p Sautir produ	ng (			less	oil), co	oked		Eg	ıgs										
6		Shallow fat frying (shallow fat) cooked products								Meat										
7		ow f	at fryi	ng (sh	allow	fat) co	oked		Pr	Products and Meat Offal										
8	Deep produ		frying	(deep	o-fat-ri	ch oil)	cooke	ed	Pc	oultry										
9	Prelin	nina	ry wo	rk					Sa	lads										
10	Poach cookii				90 de	gree w	ater h	eated	То	ppings	s, and F	Paste								
11	Prelin	nina	ry wo	rk					Fr	esh Ve	getabl	es and	Usage							
12	Braisi	ing (	Cooki	ng foo	d				Le	gumes	and C	Cereals								
13	Prelin Smok			s, cook	king				Pa	stries										
14	Prelin	nina	ry wo	rk / ov	ven (R	oti) by	turnin	g	De	Desserts										
22 Activit	Mater			ferenc	es an	d/or O	ther		2. Uy 3. De 4.	Gürma gulam Pişirm etay Ya	an, Ülko ası. Mi e Yönto ıyıncılıl e Yönto	er. Yem EB Yay emleri v k	iek Pişii ınları ve Tekn Nevzat	rme Te ikleri l Erasla	ekmikler -II, Ayha an, Deta	izi Kitabe i ve an Gökde iy Yayıno Total V	emir, cılık			
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Total w	vork loa	ad/ 3	30 hr		0	0										5.90				
ECTS ( Total	Credit	of th	ne Co	urse						0.00						6.00				
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25			(	CON	TRIE	BUTIO	N OI				OUTC ATIO		S TO I	PROG	GRAM	ME				
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ÖK2	5		4	4	0	0	0	4	0	0	0	0	0	0	0	0	0			

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