

## COOKING METHODS II

1	Course Title:	COOKING METHODS II
2	Course Code:	ASLZ104
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
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 face
14	Course Coordinator:	Öğr. Gör. PINAR AYDIN TEMEL
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 e-mail: paydin@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Chopping and cooking methods to prepare dishes using a variety of international 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:	
	<b>Course Content:</b>	
Week	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



ÖK3	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK4	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK5	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK6	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK7	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK8	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			