

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:		
		Course Content:	
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	

5	The preparation Sauting (cooked with less oil), cooked products	Eggs
6	Shallow fat frying (shallow fat) cooked products	Meat
7	Shallow fat frying (shallow fat) cooked products	Products and Meat Offal
8	Deep fat frying (deep-fat-rich oil) cooked products	Poultry
9	Preliminary work	Salads
10	Poaching foods (80-90 degree water heated cooking) Cooking	Toppings, and Paste
11	Preliminary work	Fresh Vegetables and Usage
12	Braising Cooking food	Legumes and Cereals
13	Preliminary Smoked meats, cooking	Pastries
14	Preliminary work / oven (Roti) by turning	Desserts
22	Textbooks, References and/or Other Materials:	1. Eryılmaz, Leman C. Yemek Pişirme. Remzi Kitabevi 2. Gürman, Ülker. Yemek Pişirme Teknikleri ve Uygulaması. MEB Yayınları 3. Pişirme Yöntemleri ve Teknikleri I-II, Ayhan Gökdemir, Detay Yayıncılık 4. Pişirme Yöntemleri, Nevzat Eraslan, Detay Yayıncılık 5. Mutfak Sırları-Dünya Mutfaklarından Tecrübeler-Doğru Araç Gereç Seçimi-Tarifler, Chuck Williams (Editör), NTV Yayınları 6. The Professional Chef 9e, Culinary Institute of America (CIA), John Wiley & Sons. Inc.
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBE R
		WEIGHT
Midterm Exam	1	25.00
Quiz	1	15.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	3	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		
24	ECTS / WORK LOAD TABLE	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	4.00	56.00
Self study and preperation	14	4.00	56.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	12.00	12.00
Others	1	10.00	10.00
Final Exams	1	15.00	15.00
Total Work Load			177.00
Total work load/ 30 hr			5.90
ECTS Credit of the Course			6.00

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	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
ÖK2	5	4	4	0	0	0	4	0	0	0	0	0	0	0	0	0
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				