

TURKISH CUISINE

1	Course Title:	TURKISH CUISINE	
2	Course Code:	ASLZ106	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	4.00	
8	Theoretical (hour/week):	2.00	
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. 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:	Turkish culinary culture of the transfer and use this information to the students bring to better ensure the future of Turkish cuisine.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Grasp of Turkish cuisine features.
		2	Cook-off to apply the techniques of Turkish cuisine.
		3	At the international level to introduce Turkish cuisine.
		4	Prepare menus off Turkish cuisine.
		5	Provide information about the period of Turkish cuisine in Central Asia
		6	Seljuk Turkish cuisine, Emirates and Ottoman periods provide information about.
		7	Provide information about the period of the Republican Turkish cuisine.
		8	Able to adapt to modern Turkish cuisine, food and beverage sector.
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		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Introduction to History of Kitchen	Soups	
2	Tarihsel Gelişim	Eggs	
3	Kitchen Architecture	Meat	
4	Kitchen Tools	Offal	

5	Cooking Techniques	Poultry
6	Dinnerware and Service Improvements	Seafood
7	Meal Times	Dry Beans
8	Manners of Eating	Fresh Vegetables and Fruits
9	Meals and refreshments Invitation	Salads
10	Transition Periods	Toppings, Paste, Taratorlar
11	Holy Days	Rice
12	The Sound of Music	Pastries
13	Resources on Turkish cuisine from Middle Asia	Desserts
14	General assessment Meals and Applications	Drinks

22	Textbooks, References and/or Other Materials:	1. Halıcı, Nevin. Türk Mutfağı, Oğlak Yayıncılık. 2. Halıcı, Nevin. Siniden Tepsise Klasik Türk Mutfağı, Numune Matbaacılık Ltd. Şti. İstanbul. 3. Oğuz, Burhan. Türkiye Halkının Kültür Kökenleri 1, Beslenme Teknikleri, İstanbul Matbaası, İstanbul. 4. Baysal, Ayşe. Beslenme Kültürümüz, Kültür Bakanlığı: 1230, Kültür Eserleri Dizisi: 157, Ankara. 5. Ögel, Bahattin. Türk Kültür Tarihine Giriş IV. "Türklerde Yemek ve Beslenme Kültürü", Kültür Bakanlığı Yayınları, Ankara. 6. Belge, Murat. Tarih Boyunca Yemek Kültürü. İletişim Yayınları, İstanbul 7. Bilgin, Arif ve Samancı, Özge. Türk Mutfağı. Kültür
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Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	9	12	2.00	28.00
Practicals/Labs		14	2.00	28.00
Self-study and preparation	23	14	2.00	28.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Midterm Exam	1	25.00		
Field Studies		0	0.00	0.00
Midterm exams		1	10.00	10.00
Home work-project	0	0.00		
Others		1	10.00	10.00
Final Exams		1	12.00	12.00
Total	3	100.00		
Total Work Load				116.00
Total work load/ 30 hr				3.87
ECTS Credit of the Course				4.00

Total	100.00
Measurement and Evaluation Techniques Used in the Course	

24 ECTS / WORK LOAD TABLE

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

ÖK3	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	0	0	0	4	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	0	0	0	4	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	0	0	0	4	0	0	0	0	0	0	0	0	0	0
ÖK8	0	2	5	3	0	0	0	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			