

## VEGETERIAN CUISINE

1	Course Title:	VEGETERIAN CUISINE
2	Course Code:	ASLS214
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	4
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. ERDOĞAN BOZAN
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: ebozan@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Preparing menus of vegetarian kitchens according to nutrition principles and learning information about presentation
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Recognizes vegetarian flavors.
	2	Defines the nutritional values of vegetarian menus.
	3	It combines vegetarian proteins with other ingredients.
	4	Prepares and presents a vegetarian menu.
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21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	Introduction	Introduction
2	History of Vegetarian Cuisine I	History of Vegetarian Cuisine I
3	History of Vegetarian Cuisine II	History of Vegetarian Cuisine II
4	Materials used in vegetarian kitchens I	Materials used in vegetarian kitchens I
5	Materials used in vegetarian kitchens II	Materials used in vegetarian kitchens II

6	Materials used in vegetarian kitchens III	Materials used in vegetarian kitchens III
7	Methods used in Vegetarian Cuisine I	Methods used in Vegetarian Cuisine I
8	Methods used in Vegetarian Cuisine II	Methods used in Vegetarian Cuisine II
9	Menu preparation in Vegetarian Cuisine I	Menu preparation in Vegetarian Cuisine I
10	Menu preparation in Vegetarian Cuisine II	Menu preparation in Vegetarian Cuisine II
11	Menu preparation in Vegetarian Cuisine III	Menu preparation in Vegetarian Cuisine III
12	Menu presentation in Vegetarian Cuisine I	Menu presentation in Vegetarian Cuisine I
13	Menu presentation in Vegetarian Cuisine II	Menu presentation in Vegetarian Cuisine II
14	Final project presentation	Final project presentation

22	Textbooks, References and/or Other Materials:	
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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	40.00
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Activites	Number	Duration (hour)	Total Work Load (hour)
Total	100.00		
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preparation	11	3.00	33.00

24	<b>ECTS/WORK LOAD TABLE</b>		
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	<b>CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS</b>															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	2	0	4	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0

**LO: Learning Objectives    PQ: Program Qualifications**

<b>Contribution Level:</b>	<b>1 very low</b>	<b>2 low</b>	<b>3 Medium</b>	<b>4 High</b>	<b>5 Very High</b>
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