

BAKERY PRODUCTS AND DESERTS

1	Course Title:	BAKERY PRODUCTS AND DESERTS	
2	Course Code:	GIDS239	
3	Type of Course:	Optional	
4	Level of Course:	Short Cycle	
5	Year of Study:	2	
6	Semester:	3	
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:		
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr.Gör. ÇİĞDEM GÜCEYÜ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Öğr.Gör.Çiğdem GÜCEYÜ 0224 2942890 cguceyu@uludag.edu.tr Teknik Bilimler Meslek Yüksekokulu Gıda İşleme Bölümü /Gıda Teknolojisi Programı	
17	Website:		
18	Objective of the Course:	To provide students with knowledge and skills on making and presenting various desserts prepared with baking and bakery products.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Cereal varieties, flour production, knowledge of bakery products
		2	learning the basic tools and supplies used in the production of bakery products
		3	To learn and apply basic stages of baked goods production
		4	Various bakery products the production, storage, to make the presentation
		5	during the production and storage of bakery products may occur in the physical, chemical and microbiological change to have information about their
		6	
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Definition, types and properties of flour	practice of the discribed subject	

2	The basic tools and supplies used in the production of bakery products	practice of the discribed subject
3	General principles and basic stages of bakery production	practice of the discribed subject
4	dough applications prepared with solid dough	practice of the discribed subject
5	Fermented dough practice, Bread varieties	practice of the discribed subject
6	milfoil dough practice	practice of the discribed subject
7	chopped dough practice	practice of the discribed subject
8	mid-exam	_____
9	whisked dough practice	practice of the discribed subject
10	Desserts definition, types and characteristics	practice of the discribed subject
11	Milky desserts	practice of the discribed subject
12	Turkish desserts with syrup	practice of the discribed subject
13	Fruit desserts	practice of the discribed subject
14	Sweet ornament, decoration and presentation of the desserts	practice of the discribed subject

22	Textbooks, References and/or Other Materials:	
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBE R	WEIGHT
Midterm Exam	1	30.00
Quiz	0	0.00
Home work-project	1	10.00
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
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	1.00	14.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	1.00	14.00
Homeworks	1	8.00	8.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	12.00	12.00
Others	0	0.00	0.00
Final Exams	1	14.00	14.00
Total Work Load			90.00
Total work load/ 30 hr			3.00
ECTS Credit of the Course			3.00

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	4	5	5	5	5	5	4	5	5	5	5	5	0	0	0	0
ÖK2	4	4	4	4	5	4	5	5	0	5	5	5	0	0	0	0
ÖK3	5	5	5	5	5	5	4	4	5	4	5	5	0	0	0	0
ÖK4	5	5	4	5	5	5	5	5	4	5	4	5	0	0	0	0
ÖK5	4	5	5	5	5	5	5	5	5	5	4	4	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			