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MUNZUR UNIVERSITY
Tunceli Vocational School
Cooking Program

DESCRIPTION FORM OF COURSE							
Course Code and Name: AIT101 Atatürk's First and Revolution History-I				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	It aims to let the student who attends the courses to acquire the ability of classification, description, explanation, analysis of the current social and individual problems in Turkey by taking rationality and science, norms of modernity into account with respect to the Kemalist thought and the Turkish Revolution						
Course Learning Outcomes and Competencies	1.Have knowledge about the developments in European History, and Ottoman modernization 2. Have knowledge about the causes of the Collapse of the Ottoman Empire 3. Have knowledge about the First World War 4. Have knowledge about the Turkish National Struggle 5. Have knowledge about the founding philosophy of the Republic of Turkey.						
Textbooks and /or Other Required Materials	Images/visuals, slides, videos and lecture notes on the course content.						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		

	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Concepts Related to the Revolution
2	Developments in Europe
3	Ottoman Political Life
4	Political Developments Before World War I
5	World War I and the Ottoman
6	World War I and the Ottoman
7	National Struggle: Preparation Period
8	Midterm
9	Mustafa Kemal Pasha's Passage to Anatolia
10	Congress Period
11	Opening of the Turkish Grand National Assembly
12	National Struggle: Period of Wars
13	Mudanya Armistice
14	Treaty of Lausanne
15	Final exam

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP 105 Cooking Techniques I				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	6	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim is to teach students how to use basic equipment and tools safely and correctly in industrial kitchens, as well as basic cutting and cooking techniques used around the world, sauces, and dishes made using these techniques.						
Course Learning Outcomes and Competencies	1. They will recognize basic kitchen utensils and equipment and be able to use them safely. 2. They will be able to safely use basic electronic equipment used in the kitchen. 3. They will be able to apply basic cutting techniques used in the kitchen (julienne, mire poix, vichy, brunoisse, jordineirre, macedonie, matignan, peysone, batonets sticks, bouqet garnie). 4. They will be able to apply the basic cooking methods used in the kitchen (boiling techniques, frying techniques, dry heat cooking techniques, steaming techniques). 5. They will be able to apply the basic sauces used in the kitchen (Béchamel Sauce, Velouté Sauce, Espagnole Sauce (Brown Sauce), Hollandaise Sauce, Tomato Sauce).						
Textbooks and /or Other Required Materials	• Türkan, C. (2009). Nutrition Principles and Menu Planning in Tourism. (4th Edition) Cemal Türkan Publications, Sistem Ofset, Ankara. • Ministry of Culture and Tourism, (2012). Food Production, Ankara. • Gürman, Ü. (2007). Food Preparation Techniques and Applications I, MEB Publications, Istanbul. • Gürman, Ü. (2007). Food Preparation Techniques and Applications II, MEB Publications, Istanbul. • Gürman, Ü. (2007). Food Preparation Techniques and Applications III, MEB Publications, Istanbul. • "Cooking Methods and Techniques," Ayhan Gökdemir, Detay Publishing. • "Cooking," Techniques-Varieties, Nutrition, Table Manners, Leman Cılızoğlu Eryılmaz, Remzi Bookstore. • "Cooking Methods," Nevzat Eraslan, Detay Publishing. • Türkan, C. (1995). Applied Cooking Basic Techniques, Uçal Grafik, Istanbul. • Türkan, C. (2010). Kitchen Technology. (4th Edition) Cemal Türkan Publications, Sistem Ofset, Ankara. • Türkan, C. (2010). Cooking, (3rd Edition) Cemal Türkan Publications, Sistem Ofset, Ankara.						
	Face to face						

Method of delivery of the course	
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Proper and safe use of basic kitchen utensils and equipment
2	Basic cutting techniques used in the kitchen: julienne, brunoise, jordiniere, macedonie
3	Basic cutting techniques used in the kitchen: mire poix, dice-peysone, matignan
4	Basic cutting techniques used in the kitchen: botanets sticks, vichy, bouget garnie-herb bouget, basic cooking methods used in the kitchen: boiling methods, steaming method, dry heat cooking methods, frying methods
5	Basic cooking methods used in the kitchen: blanching, poaching, boiling/simmering, braising, stewing
6	Proper and safe use of basic kitchen utensils and equipment
7	Basic cooking methods used in the kitchen: steaming
8	Midterm Exam
9	Basic cooking methods used in the kitchen: grilling/broiling, roasting, baking
10	Basic cooking methods used in the kitchen; sautéing, stir-frying in a wok, deep-frying, shallow-frying
11	All cooking methods used in Turkish culinary culture; tandoor (pit tandoor, chimney tandoor), barbecue, tin, stone oven.

12	Basic stocks used in the kitchen; White Stock (Fond Blanc), Brown Stock (Fond Brun), Fish Stock (Fumet de Poisson), Chicken Stock (Fond de Volaille), Vegetable Stock (Fond de Légumes), Concentrated Meat Stock (Demi-Glace)
13	Basic sauces used in the kitchen: Béchamel Sauce, Velouté Sauce, Espagnole Sauce (Brown Sauce), Hollandaise Sauce, Tomato Sauce
14	A general overview of kitchen tools and equipment, examination of other cutting techniques, cooking methods, and international sauces.

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP101 Nutrition Principles				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	3	0	3	3	3	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	In this course, students will learn about healthy and balanced nutrition rules, metabolism, carbohydrates, proteins, fats, vitamins and minerals.						
Course Learning Outcomes and Competencies	1. Gains comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of cookery. 2. Knows, applies, analyzes and interprets concepts, principles and theories in the field of cookery, 3. Graduates of the department act in accordance with ethical and social values in their fields, 4. Gains knowledge about national and international cuisines, applies and interprets them, 5. Gains detailed information about beverages, uses various beverages in food production and presentation, 6. Knows and applies management theories and practices that will enable effective management of a food and beverage business, 7. Gains awareness of lifelong learning, professional/social developments and problems with the knowledge and skills acquired in the field of cookery, and gains the ability to improve oneself. 8. Develops and implements menus, 9. Provides theoretical and/or practical education and training in the fields of food chemistry, food technology, food safety, nutrition and sensory evaluation, 10. Gains knowledge about national and international standards and legal regulations in the field of cookery and food, and gains the ability to follow them.						
Textbooks and /or Other Required Materials	• Nutrition, Prof. Dr. Mehmet Demirci, 2014. • Nutrition, Prof. Dr. Ayşe Baysal Hatiboğlu Publishing House.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work						

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to nutrition, status and importance of nutrition
2	Composition and functions of foods, emotions and food selection
3	Metabolism
4	Structure and composition of the human body, energy in terms of nutrition
5	Carbohydrates
6	Proteins, Fats
7	Vitamins, Water
8	Midterm Exam
9	Minerals, Alcohols
10	Food Additives
11	Food Contaminants
12	Functional Foods
13	Quality of Foodstuffs
14	Appropriate nutrition according to the condition of people

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP103 Work Safety and First Aid in the Kitchen				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	3	0	3	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	Providing general information about occupational safety in the kitchen and providing basic intervention methods in case of occupational accidents that may occur in the kitchen.						
Course Learning Outcomes and Competencies	1. Knows diseases and occupational illnesses. Can assess risks. 2. Has general knowledge about healthy nutrition. Can protect health by eating healthy and balanced foods. 3. Learns about work accidents that may occur in the kitchen. Can take the necessary precautions. 4. Knows the criteria for a kitchen suitable for worker health. Can choose a kitchen with health-appropriate criteria. 5. Knows first aid materials and their functions, can use them when necessary. 6. Has first aid information about kitchen work accidents. Can apply when necessary.						
Textbooks and /or Other Required Materials	Altınel, H., (2011). Occupational Health and Safety. Detay Publishing, Ankara						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		

	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Explanation of the course content; Introduction to occupational safety and first aid in the kitchen
2	Concept of human health and disease
3	Occupational health and factors affecting occupational health; relationship with occupational health and production
4	Concept of occupational safety; potential events that may impair occupational safety
5	Potential events that may impair business safety
6	Legal information on occupational safety
7	Concept of ergonomics in the kitchen; branches of science related to ergonomics and their relationship with kitchen personnel health
8	Midterm Exam
9	Designing a kitchen considering anthropometric criteria
10	Concept of injury in occupational accidents
11	First aid in occupational accidents
12	First aid in occupational accidents
13	Occupational health and occupational safety law
14	Semester course repetition

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP107 Hygiene and Sanitation				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	3	0	3	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The main purpose of the course is to explain to students the precautions that must be applied to workers, production facilities and raw materials in order to prevent physical, chemical and biological hazards from contaminating food at all stages of food production from field to fork.						
Course Learning Outcomes and Competencies	1. Understands the biological, chemical and physical hazards that can contaminate food, 2. Understands the ways in which these hazards can contaminate food and how they can be prevented, 3. Understands the differences between microorganisms that cause poisoning or spoilage in food and microorganisms that produce new products, and the conditions under which microorganisms reproduce, 4. Understands the hygiene and sanitation rules that must be applied to raw materials, production facilities and personnel working in production in order to produce safe food, 5. Knows the basics of HACCP, ISO 22000 and FMEA systems.						
Textbooks and /or Other Required Materials	• Sprenger, R.A, Hygiene for Management, 2004, 11th Edition, Highfield.co.Uk.limited, UK • McSwane, D, Rue, NR, Linton, R, Williams, AG, Food Safety Fundamentals, 2004, Pearson, USA • Jay, J, Modern Food Microbiology, 1978, Van Nostrand Reinhold Company, USA.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**
	2. Midterm Exam		

Evaluation Criteria	**3. Midterm Exam**		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction - What is microbiology? What is food safety? Safe and unsafe food.
2	
3	Classification of food hazards - physical, chemical and biological hazards.
4	Classification of microorganisms found in food - beneficial, spoilage and pathogenic microorganisms.
5	Requirements for microbial growth.
6	Possible chemical and physical hazards in food
7	Possible chemical and physical hazards in food
8	Basics of national and international food laws and regulations
9	Midterm Exam
10	Accepted / Growing Safe Food Products
11	Food hygiene and safety standards in production areas
12	Food safety and hygiene requirements for personnel
13	HACCP Principles
14	Principles of ISO standards

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DESCRIPTION FORM OF COURSE							
Course Code and Name Information	**AŞP109 General Kitchen**			**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	Providing general knowledge and skills regarding business kitchens; teaching simple food preparation and storage methods, and the main kitchen and its sections.						
Course Learning Outcomes and Competencies	1. Learn and apply kitchen design in accordance with the layout criteria. 2. Know the sections and levels of the kitchen. 3. Know the kitchen staff and know their hierarchy. 4. Know kitchen equipment, tools and equipment and can use them for their intended purpose. 5. Know the processes for storing food and can store food in appropriate conditions. 6. Explain basic kitchen terms and concepts. 7. Develop professional ethics and professional awareness.						
Textbooks and /or Other Required Materials	Turkan, C., (2010) Kitchen Technology. Cemel Turkan Publications. Gisslen, Wayne (2018) Professional Cooking. Literatur Publishing						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		

	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Historical development of culinary culture, classical kitchen systems
2	Rules on kitchen layout and design
3	Criteria on kitchen layout, kitchen sections, definition of kitchen equipment, kitchen tools and equipment, kitchen staff and hierarchy, staff uniforms, simple preparation and cooking techniques, storage and preservation of food.
4	Kitchen sections and the work done in these sections
5	Food safety in the kitchen
6	Kitchen staff and hierarchy; kitchen staff uniforms
7	Kitchen restaurant relationship and its importance
8	Midterm Exam
9	Kitchen equipment; tools and equipment used in professional kitchens
10	Sanitation in the kitchen
11	Hygiene rules in the kitchen, cross contamination, fire and cutting tool safety
12	Storage of food, its importance; placement of cold storage and cooling units in the kitchen
13	Food purchasing procedures in the kitchen, methods, points to consider when choosing a company
14	Menu planning

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DESCRIPTION FORM OF COURSE							
Course Code and Name: TRD101 Turkish Language-I				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	It aims to show students the characteristics and rules of the Turkish Language with examples; to provide them with the skills and habits of expressing their feelings, thoughts, plans, impressions, observations, and experiences correctly and effectively in words and writing; to develop their vocabulary through written and spoken texts; to teach them the rules of correctly understanding the texts they read or the programs they listen to; and to develop their language skills, which are the basis of communication between individuals and masses.						
Course Learning Outcomes and Competencies	1. Will be able to have general information about the concept of language. 1.1. Definition and birth of language; culture, thought and communication. 1.2. Understands the differences between written language and spoken language. 2. Will be able to gain correct and planned writing skills. 2.1. Learns the details of paper layout and paragraph information. 2.2. Gains competence in written communication by doing writing studies. 3. Will be able to have information about spelling rules and punctuation marks. 3.1. Uses punctuation marks correctly in the text. 3.2. Eliminates ambiguity in written communication by learning the details of spelling rules. 4. Will be able to have general information about the rules of petition. 4.1. Learns how to write a petition correctly. 4.2. Applies the rules in official correspondence.						
Textbooks and /or Other Required Materials	Images/visuals, slides, videos and lecture notes on the course content.						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer, Discussion, Brainstorming, Individual Work, Team/Group Work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Definition and Function of Language
2	Languages/Birth of Language
3	Written Language and Spoken Language
4	Paper Layout and Paragraph Information
5	Paragraph Plan
6	Writing and Writing Plan
7	Writing Practices
8	Midterm
9	Writing Rules
10	Writing Rules
11	Punctuation Marks
12	Punctuation Marks
13	Petition
14	Writing Studies
15	Final exam

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DESCRIPTION FORM OF COURSE							
Course Code and Name: YBD101 English-I				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To provide students with basic English knowledge and to enable them to use it in daily life.						
Course Learning Outcomes and Competencies	1. Will be able to introduce himself, his environment and his family with basic level of English. 1.1. Introduces himself verbally. 1.2. Expresses himself in writing. 2. Will be able to speak English with anyone at a basic level. 2.1. Speaks at A2 level. 2.2. Understands what he hears at A2 level. 3. Will be able to introduce the objects around him and make comparisons. 3.1. Makes definitions at A2 level. 3.2. Makes comparisons at A2 level. 4. Will be able to express his needs and desires at a basic level. 4.1. Requests his desires at a basic level in English. 4.2. Expresses himself in written and oral form. 5. Will be able to talk about current and past events and write with simple sentence structures. 5.1. Expresses himself in written and oral form. 5.2. Understands what is said at a basic level.						
Textbooks and /or Other Required Materials	Hutchinson,T. TABOR, C.QUINTANA, J. EADIE, K. English For Life. Oxford University Press Azar, B. Basic English Grammar						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer, Presentation						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to Course
2	Countries & Nationalities
3	Present Simple Tense
4	Present Simple Tense (Negatives& questions)
5	Common verb phrases
6	Wh- question words
7	Possessive -s Family Members
8	Midterm
9	Around Home (household objects)
10	Singular/Plural Nouns a/ an/ the
11	This/that/these/those
12	Colours and common adjectives
13	Can/ Can't
14	Present Continuous Tense
15	Final exam

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DESCRIPTION FORM OF COURSE

Course Code and Name: AIT102 Atatürk's First and Revolution History-II				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	Understanding the Turkish National Struggle and Atatürk's Principles and Revolutions						
Course Learning Outcomes and Competencies	1.Have knowledge about Ataturk's reforms 2.Have knowledge about the Turkish Foreign Policy in Ataturk's period 3.Have knowledge about Ataturk's principles 4.Have basic level of knowledge about the political developments in Turkey and the world during and after the Second World War.						
Textbooks and /or Other Required Materials	Images/visuals, slides, videos and lecture notes on the course content. Speech; Publication of the Ministry of Culture and Tourism of the Republic of Turkey Ataturk's Principles and History of Revolution I-II, Council of Higher Education, Ankara, 1986.						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer, Presentation						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		

	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Revolutionary Movements in the Political Field
2	Revolutionary Movements in the Legal Field
3	Revolutionary Movements in the Education and Culture Field
4	Regulation of Social Life, Developments in the Economic Field, Health Services, Turkish Foreign Policy in the Atatürk Period
5	Principles on which the Turkish Revolution is based and the characteristics of the Turkish Revolution
6	Republicanism, Nationalism and Populism
7	Secularism
8	Midterm
9	Statism, Revolutionaryism
10	National Sovereignty, National Independence
11	National Unity and Solidarity, Territorial Integrity, Peacemaking
12	Scientificity, Rationalism, Modernity and Westernization, Humanity and Love of Humanity, Characteristics of the Turkish Revolution
13	Death of Atatürk, Aspects at Home and Abroad
14	Developments After World War II
15	Final exam

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DESCRIPTION FORM OF COURSE							
Course Code and Name: BIL101 Basic Information Technologies				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	1	2	3	2	3	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To be able to become computer literate, basic information about information systems is given and basic usage skills of operating systems and office application programs (MS Word, Excel, PowerPoint, Access) are provided.						
Course Learning Outcomes and Competencies	1. Explain the computer and its general structure. 2. Explain the basic hardware of the computer. 3. Distinguish between Computer Types and Basic Concepts.						
Textbooks and /or Other Required Materials	• KOÇ, K.H., 2010: Basic Information Technology Usage Lecture Notes, I.U.Forestry • Faculty, OEM Department, Lecture Notes, Unpublished, Istanbul, February 2010 John • Pierce, 2009: Microsoft Office 2007 in detail,, Arkadaş Publishing House Basic Information • Technology Usage, Ömer Bağcı- İsmail Sarı, Seçkin Publishing, 2008 edition, 736 • p. Computer for Beginners, Zeydin PALA, TÜRKMEN Bookstore, 2008 • Edition Current publications on the internet						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer, Presentation						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		

	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Creating a communication group
2	Learning Basic Computer Concepts
3	Operating system applications (Account, password creation, Resolution, desktop background, taskbar), File Management (Creation, Features)
4	Browser Usage, IP and MAC address learning, E-mail Operations, Search Engine Usage
5	Basic application in Word (Creating a file, saving, writing text, ...)
6	Applications in Word (Formatting text, page setup, ...)
7	Applications in Word (Adding objects) and Creating a CV
8	Midterm exam
9	Application in Powerpoint (Slides, Objects, Effects, ..)
10	Basic application in Excel (Row, column operations, Formatting, ...)
11	Application in Excel (Writing formulas, data filtering,. Creating graphics..)
12	Access database application
13	Homework Presentations
14	Homework Presentations
15	Creating a communication group

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP102 Food Technology				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	3	0	3	3	3	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To provide information about the importance and place of food technology in history, to introduce food production technologies, to teach the production flow charts and details of foods in different food groups.						
Course Learning Outcomes and Competencies	1. Basic overview of food technology, 2. Learns information on cereal technology production techniques. 3. Learns information on fruit and vegetable technology production techniques. 4. Learns information on oil technology production techniques. 5. Learns information on milk and dairy products production techniques. 6. Learns information on meat and meat products production techniques.						
Textbooks and /or Other Required Materials	• Food Technology, Prof. Dr. Sıdıka Bulduk						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, field work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		

	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to food technology
2	Introduction to food technology
3	Cereal technology
4	Cereal technology
5	Fruit and Vegetable Technology
6	Fruit and Vegetable Technology
7	Milk and Dairy Products Technology
8	Midterm Exam
9	Milk and Dairy Products Technology
10	Meat and Meat Technology
11	Meat and Meat Technology
12	Fat Technology
13	Fat Technology
14	Reinforcement and repetition

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP104 Cooking Techniques II				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	2	4	3	6	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	The course aims to teach students about the different cuts of meat found in large and small livestock and the dishes that can be made with these meats, the different cuts of poultry and the dishes that can be made with these cuts, seafood, fish fillets, and the dishes that can be made with these products, cooking and preparation techniques for vegetable dishes accepted in international cuisines, the general characteristics of soups and soup-making techniques, dough-making and dough-preparation techniques, and the areas of application and practical use of rice and starch.	
Course Learning Outcomes and Competencies	1. They will be able to clean seafood, fillet it, and cook it using different cooking techniques. 2. They will know and apply internationally recognized vegetable dish varieties. 3. They will learn and apply dough making stages and dough preparation techniques. 4. They will learn about rice and starch varieties and the products that can be made with these ingredients, and apply this knowledge. 5. They will learn about the soup varieties found in Turkish culinary culture and the techniques for preparing these soups, and apply this knowledge. 6. They will be able to prepare menus consisting of appetizers, main courses, and side dishes.	
Textbooks and /or Other Required Materials	• Türkan, C. (1995). Basic Techniques of Applied Cooking, Uçal Grafik, Istanbul. • Türkan, C. (2010). Kitchen Technology (4th Edition), Cemal Türkan Publications, Sistem Ofset, Ankara. • Türkan, C. (2010). Cooking, (3rd Edition) Cemal Türkan Publications, Sistem Ofset, Ankara. • Türkan, C. (2009). Principles of Nutrition in Tourism and Menu Planning. (4th Edition) Cemal Türkan Publications, Sistem Ofset, Ankara. • Ministry of Culture and Tourism, (2012). Food Production, Ankara. • Gürman, Ü. (2007). Cooking Techniques and Applications I, MEB Publications, Istanbul. • Gürman, Ü. (2007). Cooking Techniques and Applications II, MEB Publications, Istanbul. Gürman, Ü. (2007). Food Preparation Techniques and Applications III, MEB Publications, Istanbul.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work	

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Meat and meat cuts; cuts of large and small livestock
2	Cuts of seafood and their uses and applications
3	Characteristics of small livestock meat, uses and applications of meat cuts
4	Characteristics of large livestock meat, uses and applications of meat cuts
5	Characteristics of poultry meat, uses and applications of meat
6	The place and importance of soups in Turkish culinary culture and the variety of soups
7	The place and importance of soups in world culinary culture and the variety of soups
8	Visa Exam
9	Preparation of dough and internationally accepted types of dough
10	General classification of products that can be made with dough, dough applications
11	Dough dishes and garnish applications that can be served with dough dishes
12	Vegetable dish applications, application of vegetables according to different cooking and preparation techniques
13	Rice, rice varieties, general classification of products that can be made with rice, internationally recognized dishes and applications made with rice
14	Starch varieties and areas of use of starch, products made with starch, starch applications as a binding agent

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP106 Food Chemistry				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	3	0	3	3	3	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	It is aimed to teach the chemical properties of basic foodstuffs, the deterioration reactions of water, carbohydrates, proteins, lipids, enzymes, vitamins and minerals in processed foods, what needs to be done to prevent these, and to exemplify the applications of these reactions in the field of cookery.						
Course Learning Outcomes and Competencies	1. Students will learn about the structures of food components. 2. They will recognize the structure and properties of carbohydrates, proteins and fats. 3. They will know the structure and properties of vitamins, minerals and trace elements. 4. Students will learn the reactions that food components participate in. 5. They will understand the biochemical events that may occur during food production. 6. They will learn the solutions to the problems that may arise due to biochemical reactions during food production. 7. They will learn about the structure and functioning of enzymes. 8. They will learn the factors that affect enzymatic reactions. 9. They will understand the relationship between enzymatic reactions and enzyme-food relationship and enzyme-food quality.						
Textbooks and /or Other Required Materials	• Food Chemistry, Prof. Dr. Mehmet Demirci, Food Technology Association, Publication No:40 2010. • Food Chemistry, Editor: Prof. Dr. İlbilge Saldamlı, Hacettepe University Publications						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, field work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		

	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Solutions and colloidal systems
2	Structure and classification of carbohydrates
3	Structure and classification of proteins
4	Structure and classification of fats
5	Structure and classification of minerals
6	Water
7	Structure and classification of vitamins
8	Midterm Exam
9	Structure and classification of enzymes
10	Factors affecting enzyme activity
11	Presentation of food elements in food and areas of use in food industry
12	Pigments, taste and odor elements in food, their properties and functions
13	Toxic substances in food
14	Toxic substances in food

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP108 Cold Kitchen				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	4	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	In this course, students will learn how to prepare salads and salad dressings, appetizers and meze, cold soups and olive oil-based dishes, and how to decorate the prepared dishes. The aim of this course is for students to prepare cold dishes and manage the relevant units.						
Course Learning Outcomes and Competencies	1. Defines cold kitchen and explains its historical development. 2. Recognizes cold kitchen equipment and basic tools used. 3. Knows and applies cold kitchen working principles well. 4. Classifies basic ingredients used in cold kitchen (delicatessen products, cheeses, vegetables, etc.). 5. Applies basic garnish, canapé, appetizer, and salad preparation techniques. 6. Develops innovative presentations and creative flavor combinations.						
Textbooks and /or Other Required Materials	• Turkan Cemal. Cooking, Cemalturkan Publications, ISBN: 978-605-89907-0-8, 288 pages, 2008. • Yeğen Ekrem Muhittin. Dessert and Pastry Instruction and Cold Dishes, Appetizers, Salads, ISBN: 975-10-0098-X, İnkılap Publishing House, Ankara, 750, 1999. • Yenici Gülden. Mezes (Hot-Cold) 240 Types of Fish Dishes / Meats / Salads / Spreads / Snacks, Yenici Publishing House, Istanbul, 256 pp., 1996.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		

	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Job descriptions for personnel working in the cold kitchen and preparation of material request forms
2	Warehouse control, points to consider when removing materials from the warehouse
3	Introduction to cold sauces, the importance of cold sauces, types of marinades, points to consider when preparing marinades, the importance of marinades
4	Salads, points to consider when preparing salads, materials and tools used in salad preparation, types of salads, salad plate arrangement
5	Salad garnishes, salad arrangement and decoration, applications of salad varieties in Turkish and world cuisine
6	Meze, types of food served as meze, meze preparation stages, meze variety
7	Hot appetizers, arranging appetizer plates
8	Visa Exam
9	Hors d'oeuvres, stages of preparing cold hors d'oeuvres, arranging hors d'oeuvres plates, stages of preparing and storing hors d'oeuvres plates
10	Preparing cold soups
11	Preparing cold soups from different cultures
12	The importance of olive oil dishes, olive oil dishes and their characteristics, preparation of cold appetizers with olive oil
13	Stages of preparing ingredients for the cold buffet, important points to consider when preparing the cold buffet
14	Cold buffet preparations, preparation of dishes for the cold buffet, cold buffet setup application

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP110 Food Preservation Methods				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	1	3	2,5	4	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.
Course Instructor	**Mail :** **Web :**
Aims of Course	The aim of this course is to enable students to understand the causes of food spoilage, identify different food preservation methods (physical, chemical, and biological methods), and evaluate the effects of these methods on food safety, quality, and shelf life. Additionally, the course aims to equip students with theoretical and practical knowledge about preservation technologies commonly used in the food industry, enabling them to develop the ability to identify and apply appropriate preservation methods.
Course Learning Outcomes and Competencies	1. Explains the causes of food spoilage and the role of microorganisms. 2. Describes different food preservation methods (heat treatment, refrigeration, freezing, drying, vacuum packing, salting, fermentation, etc.). 3. Evaluates the effects of food preservation methods on food quality, nutritional value, and shelf life. 4. Selects and justifies appropriate preservation methods for different types of food. 5. Acquires knowledge about the technological equipment and applications used in food preservation. 6. Analyzes preservation processes in terms of food safety and hygiene. 7. Discusses sustainable preservation approaches by comparing traditional and modern preservation techniques.
Textbooks and /or Other Required Materials	1. Demirci, A., Arıcı, M. (2016). Food Microbiology and Applications. Ankara: Nobel Academic Publishing. 2. Bilgin, M. and Erkmen, O. (2020). Food Microbiology. Ankara: Efil Publishing House. 3. Yüceer, Y. K. (2015). Food Preservation and Packaging Techniques. Ankara: Sidas Publications. 4. Erbaş, M. (2011). Food Technology: Preservation and Processing Methods. Ankara: Palme Publishing. 5. Gökmen, V. (2012). Food Chemistry and Processing Principles. Istanbul: Dora Publishing. 6. Topçu, A., Gürsoy, M. (2018). Food Hygiene and Sanitation. Ankara: Detay Publishing.
Method of delivery of the course	Face to face
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Definition, purpose, history, and causes of food spoilage
2	Food Spoilage and Microorganisms
3	Physical Methods I – Thermal Processing
4	Physical Methods II – Cooling and Freezing
5	Physical Methods III – Drying and Irradiation
6	Chemical Methods I – Salting, Sugaring, Acidification
7	Chemical Methods II – Preservative Additives
8	Midterm Exam
9	Biological Methods – Fermentation
10	Packaging Techniques and Materials
11	The Relationship Between Food Hygiene and Preservation
12	Traditional Food Preservation Methods
13	Modern Technologies and Food Safety
14	General Evaluation and Applications

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP112 Pastry, Desserts, and Baked Goods Methods				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim of this course is to teach the techniques used in the confectionery sector from both a theoretical and practical perspective, covering basic sweets, cakes, and pastries.						
Course Learning Outcomes and Competencies	1. Explains the history, cultural context, and basic concepts of pastry making. 2. Recognizes and explains the functions of basic ingredients used in pastry and dessert making, such as flour, sugar, eggs, oil, yeast, chocolate, and dairy products. 3. Distinguishes between different types of dough (shortcrust pastry, leavened dough, puff pastry, choux pastry, etc.) and prepares them using the appropriate techniques. 4. Produces products such as cakes, cookies, tarts, pies, and pastries using the correct techniques and in accordance with hygiene regulations. 5. Applies filling, coating, decoration, and garnishing techniques in desserts and pastries. 6. Prepares classic and modern dessert recipes according to standard recipes and portions.						
Textbooks and /or Other Required Materials	• Sprenger, R.A, Hygiene for Management, 2004, 11th Edition, Highfield.co.Uk.limited, UK • McSwane, D, Rue, NR, Linton, R, Williams, AG, Food Safety Fundamentals, 2004, Pearson, USA • Jay, J, Modern Food Microbiology, 1978, Van Nostrand Reinhold Company, USA						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to pastry and baking
2	Baking (History of baking)
3	Basic cookie dough qualities, preparation, and tips
4	Runny and egg-based doughs I
5	The chemistry of cakes
6	Sweet breads
7	Breads (Basic hamburger buns and pizza)
8	Midterm Exam
9	Liquid and egg-based doughs II
10	Milk-based desserts
11	Basic pastry creams
12	Chocolate, filling, and coating techniques
13	Profiteroles and eclairs
14	Yeast doughs and pastries

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DESCRIPTION FORM OF COURSE							
Course Code and Name: TRD102 Turkish Language-II				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To teach and/or remind the importance and subtleties of Turkish and to reinforce this with correct Turkish and its resources. In addition, to ensure that students use Turkish more consciously in daily conversations and correspondence throughout the course.						
Course Learning Outcomes and Competencies	1. Will be able to learn information for correct and proper expression. 1.1. Knows the importance of written expression and writes compositions. 1.2. Knows the rules of communication in oral expression. 2. Will be able to comprehend Turkish grammar. 2.1. Knows and applies sound events. 2.2. Understands morphology (root-stem-suffixes). 3. Will be able to analyze words in terms of their structure. 3.1. Develops and changes words. 3.2. Derives new words. 4. Uses the principles and techniques of speaking and discussion. 4.1. Applies Turkish spelling rules in speaking and discussion. 4.2. Can notice and correct expression errors in oral and written expressions.						
Textbooks and /or Other Required Materials	Zeynep Korkmaz ve ark., Türk Dili ve Kompozisyon Bilgileri, 6. Baskı, Ankara: Yargı Yayınevi, 2003. Yusuf Çotuksöken, Türk Dili, c. I-II, Papatya yay., 2003. Akın Önen, Türkçeyi Türkçe Konuşmak (Diksiyon - Spikerlik - Etkili Konuşma), İnkılap Yayınevi, İstanbul, 2007. Mustafa Durmuş, Türk Dili El Kitabı, Grafiker Yay., 2009. Muharrem Ergin, Türk Dil Bilgisi, Bayrak Basım Yayım Tanıtım, İstanbul, İbrahim Delice, Türkçe Sözdizimi, Kitabevi Yay., 2007.						
Method of delivery of the course	Face to face / Online						
Teaching Methods and Techniques	Explanation, Question-Answer, Discussion, Brainstorming, Individual Work, Team/Group Work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Punctuation marks (Period, comma, semicolon, colon, exclamation point ...)
2	Spelling rules (Writing of capital letters, numbers, compound words)
3	Spelling rules (Writing of idioms, reduplications, loanwords and foreign proper names)
4	Spelling rules (Writing of abbreviations and some suffixes)
5	Composition (definition, purpose, methods of being successful in composition)
6	Methods in writing composition (formation of supporting and main ideas, planning)
7	Methods in writing composition (paragraph creation, methods of developing thought in paragraph)
8	Midterm Exam
9	Expression characteristics
10	Expression characteristics
11	Expression disorders
12	Types of expression (oral expression)
13	Types of expression (written expression: resume, petition...)
14	Types of expression (written expression: story, novel, theater, poetry...)
15	Final exam

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DESCRIPTION FORM OF COURSE

Course Code and Name: YBD102 English-II				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring	2	0	2	2	2	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	To provide students with knowledge of English grammar and to enable them to use it in daily life.	
Course Learning Outcomes and Competencies	1. Will be able to learn the tenses used in English. 1.1. Knows that Present Continuous Tense will be used in the present tense. 1.2. Learns that Past Tense will be used in the past tense. 2. Will be able to make dialogues in English and use the tenses he/she learned. 2.1. Learns formulaic words in dialogues. 2.2. Learns dialogues on dating, travel, accommodation and health. 3. Will be able to read English texts. 3.1. Reads and comments on English stories. 3.2. Reads English newspaper articles. Translates them into Turkish.	
Textbooks and /or Other Required Materials	Hutchinson,T. TABOR, C.QUINTANA, J. EADIE, K. English For Life. Oxford University Press Azar, B. Basic English Grammar	
Method of delivery of the course	Face to face / Online	
Teaching Methods and Techniques	Explanation, Question-Answer, Presentation	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		

	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Simple Present Tense
2	Present Continuous Tense
3	Simple Past Tense
4	Past Continuous Tense
5	Present Perfect Tense
6	Past Perfect Tense
7	Future Tense
8	Midterm Exam
9	Adjectives
10	Adverbs
11	Making Suggestions, Tag Questions
12	Translation from English to Turkish, from Turkish to English
13	Reading, analyzing, interpreting, and evaluating English texts
14	General Evaluation
15	Final exam

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP201 Professional Foreign Language				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	0	2	2	3	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	This course aims to provide basic professional definitions and concepts in English and basic professional grammar competencies in the field of cookery.	
Course Learning Outcomes and Competencies	• Have English language proficiency. • Understand special terms in the field of cooking. • Can read and understand a source or article related to the profession of cooking. • Can express themselves on professional issues. • Can understand and apply recipes written in English. • Can read and understand English menus and write simple menu descriptions.	
Textbooks and /or Other Required Materials	• Aydın, M. A. (2020). Professional English (For Cooking, Tourism, Hotel Management). Istanbul: Beta Publications •Demir, H. (2018). Professional English in Tourism and Hotel Management. Ankara: Pegem Academy. • Kaya, A. (2019). Professional English in Gastronomy and Culinary Arts. Izmir: Nobel Publications. • Yıldız, E. (2021). Professional English in Cooking. Bursa: Dora Publications.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**
	2. Midterm Exam		

Evaluation Criteria	**3. Midterm Exam**		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Basic elements of English
2	Basic elements of English
3	Recognizing and understanding hygiene and food safety related terms
4	Recognizing and understanding hygiene and food safety related terms
5	Recognizing and understanding equipment and utensils used in the kitchen
6	Recognizing and understanding equipment and utensils used in the kitchen
7	Recognizing and understanding food substances and components
8	Midterm Exam
9	Recognizing and understanding food substances and components
10	Recognizing and understanding food substances and components
11	Recognizing and understanding cooking methods technical terms
12	Recognizing and understanding cooking methods technical terms
13	Basic written texts used by culinary students (preparing recipes)
14	Basic written texts used by culinary students (preparing recipes)

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DESCRIPTION FORM OF COURSE

Course Code and Name and Cost Analysis	AŞP203 Menu Planning			Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	3	0	3	3	3	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim is to provide students with basic knowledge and skills regarding menu planning principles and methods, menu planning according to the characteristics of different age groups and risk groups, preparing special menus, preparing menus according to different business types, cost calculation methods in menus, and also management and control of prepared menus.						
Course Learning Outcomes and Competencies	1. Will be able to list the principles and methods of menu planning. 2. Will evaluate the principles to be considered in menu planning. 3. Will compare different menu types with each other. 4. Will learn the methods to be applied in menu planning. 5. Will be able to apply menu management and control. 6. Will compare menu control factors. 7. Will learn cost control methods. 8. Will be able to do menu planning. 9. Will calculate the menu cost. 10. Will prepare a menu card. 11. Will create the sales price of the prepared menu.						
Textbooks and /or Other Required Materials	• Tonta, Y., & Bozkurt, B. (2018). Menu planning and cost control in food and beverage enterprises (2nd edition). Detay Publishing. • Saygı, Y. B. (2014). Cost control and menu management in food and beverage enterprises. Detay Publishing. • Yılmaz, H. (2017). Menu management and cost calculation in gastronomy enterprises. Nobel Academic Publishing. • Doğdubay, M., & Saatcı, G. (2014). Menu engineering. Detay Publishing. • Küçükaslan, N., & Baysal, A. (2019). Nutrition principles and menu planning (4th edition). Ekin Publishing Publishing Distribution. • Altınel, H. (2011). Menu management and menu planning (3rd edition). Detay Publishing.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Menu definition, history
2	Menu supply planning, storage and distribution stages
3	Menu planning
4	Menu classifications
5	Menu variety, menu update
6	Menu production and production planning
7	Products in the menu and their compatibility
8	Midterm Exam
9	Menu cost, cost calculation methods
10	Menu and price relationship, menu pricing methods
11	Menu cost-control
12	Menu and marketing relationship
13	Menu card design definition, importance and design
14	Menu design application

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP205 Advanced Pastry				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	4	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	In addition to the basic knowledge gained in the Cake, Dessert and Pastry course, which must be taken before, it is aimed to teach and develop professional pastry techniques and exemplify them with practice.	
Course Learning Outcomes and Competencies	1. The student explains the production techniques of classical and modern pastry products. 2. Prepares and applies various pastry doughs (e.g. choux, tart, sablé, feuilletage, etc.) with the right methods. 3. Recognizes advanced pastry products from different cultures and develops original recipes. 4. Performs aesthetic and creative presentations by taking into account the sensory properties of the products. 5. Follows current pastry trends and innovative materials/techniques and integrates them into his/her practices. 6. The student performs cake coating and decoration applications using fondant preparation, coloring and modeling techniques.	
Textbooks and /or Other Required Materials	• French professional pastry series, 1998, Wiley; • Bo Friberg, 2003, The advanced professional pastry chef, Wiley • Akgün, A. (2019). Professional pastry art. Detay Publishing. • Dewettinck, K. (2012). Technology of biscuits, crackers and cookies (2nd ed.). Wiley-Blackwell. • Allen, L., & Fisher, P. (2014). Advanced cake decorating techniques. Wiley. • Adam, R. (2013). The art of sugarcraft (3rd ed.). Pavilion Books. • Wharton, E. (2016). Modern pastry: Innovative techniques and recipes. Chronicle Books.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to Advanced Pastry
2	Introduction to Bread and Pastry History
3	Applications from World Breads
4	Advanced Dough Techniques (Choux, sablé, feuilletage, croissant doughs)
5	Types of Filling and Cream
6	Chocolate and Sugar Art
7	Modern Decoration Techniques Used in Pastry
8	Midterm Exam
9	Sponge Cake Making
10	Boutique Cake Making
11	Sugar Dough Applications
12	Boutique Chocolate Making
13	Cake Making Techniques
14	Different Applications from World Pastries

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP207 Food and Beverage Services				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim of this course is to teach the basic principles of food and beverage services; to introduce service types, service equipment and service processes to students and to provide them with professional service skills in restaurants, hotels and similar businesses. In addition, it is aimed to develop a service approach focused on guest satisfaction and to increase the competence of providing service in accordance with hygiene rules and with effective communication.						
Course Learning Outcomes and Competencies	1. Learns about different service systems. Gains the ability to choose the service system that is suitable for the business. 2. Recognizes the personnel working in service systems. Knows the duties and characteristics of the personnel working in service systems. Can choose the appropriate personnel. 3. Knows and applies table layout and appropriate table preparation techniques. 4. Can design dining halls. 5. Can decorate dining halls. 6. Can prepare menus according to different service systems.						
Textbooks and /or Other Required Materials	• Yilmaz, O., Yilmaz, O., Yilmaz, Y. (2013) Food and Beverage Management, Detay Publishing • Kizilirmak, M. (2015). Food and beverage service. Detay Publishing. • Ucar, G. (2022). Service techniques in food and beverage services. Nobel Academic Publishing. • Kuruuzum, A., & Avcikurt, C. (2011). Food and beverage management. Detay Publishing. • Oter, Z. (2020). Service services. Ekin Basim Publishing Distribution • Davis, B., Lockwood, A., Alcott, P., & Pantelidis, I. (2018). Food and beverage management (6th ed.). Routledge.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Course flow and Introduction to service systems
2	Ala Carte and banquet working systems
3	Personnel working in service systems, their duties and characteristics
4	Personnel working in service systems, their duties and characteristics
5	Design and decoration of dining halls
6	Design and decoration of dining halls
7	Table placement; Appropriate table preparation techniques
8	Midterm exam
9	Tools and equipment used in service systems
10	Tools and equipment used in service systems
11	Menu planning according to different service systems
12	Importance of teamwork in the food sector
13	Examination of different food service systems in terms of customer satisfaction
14	Examination of different food service systems in terms of customer satisfaction

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP209 Ottoman and Turkish Cuisine				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	5	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	In the context of the cuisine-culture relationship, it is aimed to learn the processes that Turkish cuisine has gone through from its formation phase to the present day, the changes experienced in the formation of the cuisine culture, the preparation methods of the products in the Central Asian Turkish cuisine culture, the learning and application of the cooking techniques in Turkish cuisine, teaching and ensuring the application of different cooking, preparation and presentation techniques in the regions, and teaching the Ottoman cuisine culture and the dishes in this culture in a practical way.						
Course Learning Outcomes and Competencies	1. They will learn the formation stages of Turkish culinary culture. 2. They will learn the culinary culture of civilizations and ethnic structures whose traces can be found in Turkish cuisine. 3. They will be able to apply cooking techniques in Turkish culinary culture 4. They will be able to apply the storage methods applied in Turkish cuisine 5. They will be able to apply dishes inherited from the Great Seljuk State 6. They will be able to apply dishes inherited from the Anatolian Seljuk State 7. They will be able to apply dishes made in Ottoman cuisine according to their original recipes. 8. They will be able to explain Ottoman cuisine. 9. They will be able to describe Ottoman culinary culture. 10. They will be able to prepare and present Ottoman dishes in a way appropriate to the period.						
Textbooks and /or Other Required Materials	• Yerasimos, M., Ottoman Cuisine. 2005, Boyut Publications, Istanbul. • Akkor, Ö., Ottoman Cuisine, 2014, Kaynak Culture Publications, Istanbul • Our Culinary Culture in the Filter of History- Deniz GÜRSOY, Oğlak Publishing • Seljuk Cuisine – Ömür AKKOR, Alfa Publishing • Turkish Cuisine- Arif Bilgin, Ministry of Culture and Tourism of the Republic of Turkey • Let's Eat-Drink, Know the History-Deniz GÜRSOY, Oğlak Publishing						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to Turkish culinary culture, stages of Turkish culinary culture formation, Turkish eating and drinking habits
2	Eating habits in Central Asian nomadic Turkish societies, effects of nomadic life on culinary culture in Central Asian nomadic Turkish societies
3	Food processing methods in nomadic Turkish societies, food cooking techniques in nomadic Turkish societies, food storage techniques in nomadic Turkish societies
4	Storage conditions in Turkish culinary culture, reflections of storage conditions in Turkish culinary culture on nutrition, applications of prominent products in Turkish culinary culture
5	Civilizations that left their mark on Turkish cuisine, other products that have settled in Turkish culinary culture through migrations and interactions, traces of various civilizations in Turkish cuisine, current Turkish culinary culture, general characteristics of regions and applications in Turkish culinary culture
6	The influence of Central Asia, migrations and Islam on Ottoman culinary culture.
7	Seljuk period culinary culture and Mevlevi cuisine
8	Visa Exam
9	Foundation years and transition to palace cuisine
10	Palace kitchen organization and personnel
11	Sultans' food, meals and table setting
12	Cookware used in kitchen and service, tradesmen who produce and sell food and beverages
13	People's food and beverage supply and eating habits

14	Special day dishes and traditions from the Ottomans to the present day

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DESCRIPTION FORM OF COURSE

Course Code and AŞP211 Current Topics in Gastronomy				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	3	0	3	3	3	Türkish	Compulsory elective

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	The aim is to enable students to analyze current developments, trends and problems in the field of gastronomy. The aim is for students to understand the social, cultural, economic and technological dynamics that affect gastronomy on a global and local scale, and to develop critical thinking skills and produce solutions to these issues. The course also aims to provide students with the competence to participate in academic discussions on the field and to evaluate sectoral innovations.	
Course Learning Outcomes and Competencies	1. Defines current trends and developments in the field of gastronomy. 2. Analyzes the effects of social, cultural and economic factors on gastronomy. 3. Explains the applications of technological innovations in the gastronomy sector 4. Discusses current gastronomy issues such as sustainability, ethics and health. 5. Makes critical assessments on current issues using academic and sectoral resources. 6. Evaluates new business models and entrepreneurship opportunities emerging in the field of gastronomy. 7. Compares and interprets global and local gastronomy trends. 8. Develops and presents solutions for current issues.	
Textbooks and /or Other Required Materials	• Ozdemir, G. (2021). Gastronomy and Innovative Approaches. Istanbul: Detay Publishing. • Aktas, E., & Yilmaz, H. (2019). Gastronomy Culture and Current Trends. Ankara: Nobel Academic Publishing. • Demir, N. (2020). Sustainable Gastronomy and Food Policies. Izmir: Ege Academy Publishing. • Kara, A. (2018). Technology and Digitalization in Gastronomy. Istanbul: Beta Publishing. • Sahin, M. (2022). New Business Models and Entrepreneurship in the Gastronomy Sector. Ankara: Palme Publishing.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to Gastronomy and Importance of Current Issues
2	Global Gastronomy Trends
3	Local and Regional Gastronomy Movements
4	Sustainable Gastronomy and Environmental Awareness
5	Healthy Nutrition and Functional Foods
6	Ethics and Social Responsibility in Gastronomy
7	New Product Development and Creativity
8	Midterm Exam
9	Relationship between Gastronomy and Tourism
10	Gastronomy Media and the Impact of Social Media
11	Global and Local Gastronomy Policies
12	The Place of Technology in Gastronomy
13	Slow Food Movement
14	General Evaluation and Student Presentations

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP213 Presentation and Platting Techniques				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	It aims to teach and apply basic art concepts such as balance, movement, point, shadow, and equilibrium in plate decoration, internationally accepted culinary trends, plate design concepts, the concept of plate presentation and the basic elements to be considered in presentation, and classical and modern presentation techniques.						
Course Learning Outcomes and Competencies	1. They will be able to learn and apply concepts such as balance, movement, point, symmetry, asymmetry, shadow, height on a food plate. 2. They will be able to learn the concept of plate presentation and apply the presentation stages and successful food presentations that these stages will reveal. 3. They will be able to learn the culinary trends accepted in the world and adapt the approaches revealed by these trends to food presentations. 4. They will create their own style in plate presentation by learning classical and modern presentation techniques. 5. They will learn the presentation of dishes belonging to Turkish culinary culture and be able to apply modern Turkish cuisine.						
Textbooks and /or Other Required Materials	• Akgün, A. (2018). The art of plating in gastronomy. Detay Publishing. • Saygı, Y. B. (2015). Applied culinary arts. Detay Publishing. • Chefs Collective. (2021). The art of plating: Modern food presentation for restaurants and home cooks. Frame Publishers. • The Culinary Institute of America. (2011). The professional chef (9th ed.). Wiley. • Garrett, T. (2006). Plating for gold: A decade of excellence. Wiley.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**
	2. Midterm Exam		

Evaluation Criteria	**3. Midterm Exam**		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Presentation concept, plate decoration art, examples of artistic work in gastronomy
2	Perception, color, balance, unity, focal point, shadow, height creation on the plate, plate decoration applications applied in Turkish and world cuisine
3	Plate presentation and decoration in culinary trends accepted in the world
4	Negative space, empty space, color harmony, geometric shape usage, ready form usage applications on the plate, symmetry and asymmetry creation and plate evaluation-criticism studies
5	Effects of cooking techniques on plate presentation, plate design with different cooking techniques
6	Placing basic sauces and the most commonly used sauce types in the world on the plate, sauce drawing studies
7	Plate presentation and decoration art in meat dishes, application of design and presentation principles to meat dishes
8	Midterm Exam
9	Plate presentation and decoration art in dishes made with poultry, application of design and presentation principles to poultry dishes
10	Plate presentation and decoration art in dishes made with seafood, application of design and presentation principles to seafood dishes
11	Chocolate decorations, fruit decorations, decoration applications on fruit and vegetables, presentation studies on dessert plates
12	Fusion cuisine, nouville movement and original style application
13	Presentation study in molecular cuisine
14	Menu study, original presentation study

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP213 World Cuisine I				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Fall Semester	2	2	4	3	4	Türkish	Compulsory elective
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim of this course is to provide students with information about the historical development, basic ingredients, cooking techniques and cultural food habits of African, European and Mediterranean cuisines; to enable them to develop awareness and professional skills towards international culinary culture by applying original recipes of these regions within the framework of hygiene, aesthetics and originality rules.						
Course Learning Outcomes and Competencies	1. Explains the historical development and cultural context of African, European and Mediterranean cuisines. 2. Recognizes the basic ingredients, spices and cooking techniques specific to these regions. 3. Apply traditional recipes of regional cuisines in accordance with hygiene rules. 4. Analyzes European, Mediterranean and African cuisines comparatively. 5. Apply plating, presentation and serving techniques of dishes from selected regions. 6. Develops critical thinking and commenting skills about international gastronomic cultures. 7. Evaluates the relationship between culinary culture and geography, religion and socio-economic structure.						
Textbooks and /or Other Required Materials	• Korkmaz, N. (2019). World cuisines: International culinary practices and recipes. Detay Publishing. • Başaran, S. (2016). European cuisine and its cultural characteristics. Nobel Publishing. • Kavas, A. (2018). Mediterranean cuisine and its gastronomic identity. Ekin Publishing. • Gülmez, M. (2020). Food in cultural geography: Culinary cultures from Africa to Europe. Pegem Academy.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to World Cuisine
2	Introduction to African Cuisine
3	North African Cuisine
4	Sub-Saharan African Cuisine
5	Introduction to European Cuisine
6	French Cuisine
7	Italian Cuisine
8	Midterm Exam
9	Spanish Cuisine and Tapas Culture
10	Introduction to Mediterranean Cuisine
11	Comparison of Turkish and Greek Cuisine
12	Lebanese and Syrian Cuisine
13	Olive Oil Dishes in Mediterranean Cuisine
14	General Review and Practice Exam

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP202 Entrepreneurship				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To train entrepreneurial individuals by improving their conceptual and practical skills in entrepreneurship and innovation.						
Course Learning Outcomes and Competencies	1. Knows the meaning and importance of entrepreneurship. 2. Develops entrepreneurship and innovation comprehension skills. 3. Gains skills to evaluate his/her talents in terms of entrepreneurship by having innovative approaches. 4. Gains the ability to develop creative and innovative approaches to business problems.						
Textbooks and /or Other Required Materials	• Entrepreneurship, Orhan Küçük, Seçkin, 2013. • Innovation and Entrepreneurship, P.Drucker, First Harper Ltd, 1985.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, field work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		

	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Entrepreneurship in practice and general characteristics of entrepreneurs
2	Creativity and innovation concepts and applications
3	Innovation models, Innovative business ideas and applications
4	Scope and content of business plans for new ventures
5	Marketing planning in entrepreneurship
6	Production and financial planning in entrepreneurship
7	Strategic planning applications for new ventures
8	Midterm exam
9	Marketing plan applications for new ventures
10	Production planning applications for new ventures
11	Financial planning for new ventures
12	Intellectual asset management
13	Writing and presentation of business plans
14	Writing and presentation of business plans

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP204 Management and Organization				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	1	3	2,5	4	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	The aim is to enable students to acquire effective management and organizational skills in professional kitchens. Students are expected to learn and apply basic management principles such as kitchen operation planning, personnel management, division of labor, and time and resource utilization. In addition, the aim is to establish kitchen organizational structures, develop leadership and communication skills, and increase kitchen efficiency and quality standards.	
Course Learning Outcomes and Competencies	1. Explains the basic concepts of kitchen management and organization. 2. Creates organizational charts and job divisions in professional kitchens. 3. Determines and manages the duties and responsibilities of kitchen staff. 4. Applies workflow, time, and resource management principles. 5. Effectively uses leadership and communication skills in the kitchen environment. 6. Evaluates methods to improve quality and efficiency in kitchen operations. 7. Applies kitchen hygiene, safety, and occupational health management principles. 8. Applies decision-making and problem-solving techniques in kitchen management.	
Textbooks and /or Other Required Materials	• Kara, A., & Demir, Y. (2018). Professional Kitchen Management and Organization. Ankara: Nobel Academic Publishing. • Çetin, S. (2020). Kitchen Management and Staff Organization. Istanbul: Detay Publishing. • Yılmaz, H. (2019). Gastronomy and Kitchen Management. Izmir: Ege Akademi Publications. • Topçu, A. (2017). Kitchen Organization and Business Management. Ankara: Palme Publishing.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to Kitchen Management
2	Fundamentals of Kitchen Organization
3	Job Division and Job Descriptions
4	Personnel Management and Motivation Techniques
5	Workflow and Time Management
6	Resource Management
7	Leadership and Communication
8	Visa Exam
9	Quality Management in the Kitchen
10	Problem Solving and Decision Making Techniques
11	Stress Management and Conflict Resolution
12	The Impact of Technology and Digitalization on Kitchen Management
13	Hygiene and Safety in the Kitchen
14	General Assessment and Project Presentations

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP206 Regional Cuisine				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	2	4	3	4	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim is to teach and enable participants to prepare dishes that reflect the classic Turkish cuisine of all regions of Turkey, using local products and preparation and cooking techniques specific to each region, and to teach them how to prepare the most popular local products of each region.						
Course Learning Outcomes and Competencies	1. They will learn about the concept of region, regional cuisine, regional products, and the relationship between regional products and regional culture and dynamics. 2. They will learn and be able to prepare the prominent regional dishes of cities located in the seven regions of Turkey. 3. They will be able to prepare dishes prepared using traditional methods in traditional Turkish cuisine. 4. They will learn and be able to apply the storage conditions of traditional Turkish cuisine.						
Textbooks and /or Other Required Materials	Nevin Halıcı, 2001, Black Sea Cuisine • Nevin Halıcı, 1981, Aegean Region Cuisine • Nevin Halıcı, 1983, Mediterranean Region • Nevin Halıcı, 2015, Southeastern Anatolia Region Culinary Culture and Cuisine • A. Ö. Tan, 2014, The Taste of Sun and Fire, Gaziantep Cuisine • Faruk Bayhan, 2015, Aegean Cuisine • F. Bayhan, 2015, Southeastern Cuisine • F. Bayhan, 2015, Marmara Cuisine • F. Bayhan, 2015, Mediterranean Cuisine • F. Bayhan, 2015, Black Sea Cuisine • F. Bayhan, 2015, Eastern Anatolian Cuisine • F. Bayhan, 2015, Central Anatolian Cuisine • Marie- Helene Sauner, 2008, "The way to the hearth is through stomach" Culinary Practices in Contemporary Turkey", Turkish Cuisine, eds. A. Bilgin. Ö. Samancı. Ankara						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work						

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	The concept of region, the concept of regional products, the relationship between region and cuisine
2	Regional cultures in Turkey, the application of regional products, the effects of the region on the shaping of cuisine; climate, living conditions, etc.
3	Regional soups; soup variety, regional differences in soups, soup applications in regions
4	Regional cold dishes; appetizers, snacks, breakfast foods, salads
5	Regional pastries; regional pastries, regional pasta, regional pastry desserts
6	Regional meat dishes; kebabs, roasts, meatballs, dishes prepared with offal
7	Regional dishes of the Southeastern Anatolia region; differences between the western, central, and eastern Black Sea regions, prominent regional dishes, fish dishes
8	Visa exam
9	Regional dishes of the Mediterranean region
10	Regional dishes of the Marmara region
11	Regional dishes of the Aegean region
12	Regional dishes of the Eastern Anatolia region
13	Regional dishes of the Black Sea region, differences between the western, central, and eastern Black Sea regions, prominent regional dishes
14	Regional dishes of the Central Anatolia region

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP208 World Cuisine II				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	2	4	3	5	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	The aim of this course is to teach students the characteristic features, regional products, cooking methods, and gastronomic cultural values of American, Far Eastern, and Balkan cuisines; to enable them to prepare authentic recipes from these regions and to analyze and interpret the culinary techniques of different regions in a comparative manner.	
Course Learning Outcomes and Competencies	1. Describes the historical and cultural structure of the cuisines of America, the Far East, and the Balkan countries. 2. Explains the basic ingredients and techniques used in the preparation of dishes specific to these regions. 3. Prepares and serves selected recipes in accordance with authentic recipes. 4. Analyzes the similarities and differences between the cuisines of the Far East, America, and the Balkans. 5. Evaluates the relationship between the cuisines of these regions and modern gastronomy. 6. Develops tolerance and professional awareness towards the eating habits of different cultures. 7. Designs creative dishes using international presentation techniques.	
Textbooks and /or Other Required Materials	• Çakır, M. (2021). Far Eastern cuisine: Techniques, recipes, cultural context. Detay Publishing. • Dursun, B. (2019). American cuisine and food culture. Gazi Publishing House. • Uçar, T. (2020). Balkan cuisine: Recipes and cultural background. Gece Publishing House. • Küçüker, B. (2022). Selections from world cuisine: Recipes from Asia and America. Eğiten Publishing House.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Introduction to World Cuisine
2	Introduction to American Cuisine
3	Mexican Cuisine
4	Brazilian and Peruvian Cuisine
5	American Cuisine (USA)
6	Introduction to Asian and Far Eastern Cuisine
7	Chinese Cuisine
8	Visa Exam
9	Japanese Cuisine
10	Korean Cuisine
11	Indian Cuisine
12	Introduction to Balkan Cuisine
13	Greece, Albania, Bulgaria
14	General Review and Application Exam

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Cooking Program

DESCRIPTION FORM OF COURSE

Course Code and Name AŞP210 Standard Food Recipes				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	2	4	3	5	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	Students will learn the process of standardizing recipes, understand methods that ensure recipes are prepared correctly and consistently, and gain portion control and cost calculation skills. In addition, students will work with recipe systems used in professional kitchens to effectively manage recipes in terms of quality control, work planning, and efficiency.	
Course Learning Outcomes and Competencies	1. Explains the definition, purpose, and importance of standard recipes. 2. Writes and organizes recipes in accordance with professional kitchen standards. 3. Calculates the ingredients used in recipes in the correct proportions and uses measurement units correctly. 4. Determines portion sizes and ensures portion control. 5. Performs cost analysis of recipes and applies pricing calculations. 6. Evaluates the applicability of the same recipe under different conditions (mass production, diet menu, alternative presentation, etc.). 7. Analyzes the role of standard recipes in the kitchen workflow and interprets their impact on efficiency.	
Textbooks and /or Other Required Materials	• Erdem, Y., & Arslan, F. (2020). Cooking Techniques and Standard Recipes. Ankara: Detay Publishing. • Tavman, Ş. (2019). Gastronomy and Culinary Arts Applications. Izmir: Ege Academy Publications. • Tütüncü, A. C. (2021). Standard Recipes and Cost Calculations in Professional Kitchens. Istanbul: Dora Publishing. • Çamlıbel, B. (2018). Kitchen Management and Recipe Standards. Istanbul: Nobel Academic Publishing.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work, practical training kitchen work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**

Evaluation Criteria	**2. Midterm Exam**		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Standard Recipe Concept and Importance
2	Recipe Writing Rules and Format Creation
3	Measurement Units and Conversions
4	Preparing Ingredient Lists and Determining Quantities
5	Portion Control and Weighing
6	Recipe Standardization Applications
7	Writing and Sequencing Production Instructions
8	Visa Exam
9	Cost Calculation Based on Recipes
10	Cost Control and Pricing Techniques
11	Developing Recipes for Sample Menu Groups
12	Adapting Recipes for Mass Production and Catering
13	The Relationship Between Hygiene, Food Safety, and Standard Recipes
14	General Evaluation

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DESCRIPTION FORM OF COURSE

Course Code and Name AŞP212 Environmental Protection				Program: Cooking Program			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	0	2	2	2	Türkish	Compulsory

Prerequisites of Course	There are no prerequisites.	
Course Instructor		**Mail :** **Web :**
Aims of Course	By making students understand the causes, effects and solutions of environmental problems; to raise sustainable environmental awareness, to make them realize the importance of protecting natural resources and to ensure that individuals develop environmentally sensitive behavior.	
Course Learning Outcomes and Competencies	1. Explains the concept of environment and the fundamental causes of environmental problems. 2. Analyzes the limitedness of natural resources and sustainable use principles. 3. Learns about environmental policies, legislation and national/international environmental protection agreements. 4. Defines types of environmental pollution (air, water, soil, noise, etc.) and evaluates their effects. 5. Explains basic practices in waste management, recycling and energy efficiency. 6. Develops environmentally friendly individual and social behaviors in line with sustainable development principles. 7. Defines environmentally sensitive production and consumption practices specifically for the gastronomy sector. 8. Internalizes the concepts of environmental ethics, individual responsibility and social awareness.	
Textbooks and /or Other Required Materials	• Aslan, M. (2015). Environment and human. Nobel Academic Publishing. • Cevizci, A. (2012). Nature and environmental ethics. Paradigma Publishing. • Duru, B. (2007). Environmental policy. İmge Bookstore Publishing • Uzunboy, H. (2020). Environmental protection. Detay Publishing. • Yıldız, M. M., & Erdoğan, İ. (2018). Environmental science. Seçkin Publishing. • Aydın, S. C. (2019). Sustainable development and environmental management. Gazi Bookstore.	
Method of delivery of the course	Face to face	
Teaching Methods and Techniques	Explanation, presentation, group work, field work	

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**

Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	The Concept of Environment and Development of Environmental Awareness
2	Natural Resources and Sustainability Principles
3	Environmental Pollution: Definition, Types and Effects (Air, Water, Soil, Noise)
4	Industrialization, Urbanization and Environmental Effects
5	Global Warming, Climate Change and Their Results
6	Protection of Biodiversity and Ecosystems
7	Waste Management and Recycling Practices
8	Midterm Exam
9	Energy Resources and Energy Efficiency
10	Environmental Ethics and Individual Responsibility
11	Environmental Policies and Legislation in Turkey and the World
12	International Environmental Agreements (Kyoto, Paris etc.)
13	Environmentally Sensitive Practices in the Gastronomy Sector
14	Environmentally Friendly Consumption: Introduction to Green Cuisine

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DESCRIPTION FORM OF COURSE							
Course Code and Name AŞP214 Volunteering Activities				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	1	2	3	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	To strengthen the ties between the university and society by utilizing the knowledge, skills, and experience that students have acquired throughout their academic careers; to promote the development of their human, social, cultural, and moral values and skills through participation in and implementation of certain volunteer activities; to increase visibility and awareness in society on issues that are highly sensitive from a societal perspective, such as disability, migration, and disasters; thereby enabling students to engage in volunteer work for a specific period of time in a volunteer field of their choice, as part of a pre-established plan, and to share the outcomes of their efforts.						
Course Learning Outcomes and Competencies	1. Learns about the concepts of volunteering and volunteer management. 2. Recognizes the concepts of civil society and non-governmental organizations. 3. Recognizes the concepts of civil society and non-governmental organizations. 4. Acquires knowledge and skills about volunteering and volunteer management in civil society organizations. 5. Learns about the basic areas of volunteering. 6. Understands the importance of community service applications. 7. Can develop projects to find solutions to current issues in society. 8. Gains experience in social responsibility and social entrepreneurship.						
Textbooks and /or Other Required Materials	Current reports from international and national organizations Lecture Notes						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work, field work						

		If yes, please mark (X)	**Percentage (%) Contribution to the Overall Average**
	1. Midterm Exam	X	**40**
	2. Midterm Exam		

Evaluation Criteria	**3. Midterm Exam**		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Management and Organization Concepts
2	The Concept of Volunteering and Volunteer Management
3	The Concept of Civil Society and Civil Society Organizations (CSOs)
4	The State and Civil Society in Turkey
5	Volunteering and Volunteer Management in Civil Society Organizations
6	Key Areas of Volunteering (AFAD, Environment, Education, Culture, Sports, Health, Social Services)
7	Key areas of volunteering (Afad, Environment, Education, Culture, Sports, Health, Social Services)
8	Visa Exam
9	The importance of community service applications
10	Developing projects that identify current issues in society and produce solutions
11	Developing projects that identify current issues in society and produce solutions
12	Social Responsibility and Social Entrepreneurship
13	Application Examples
14	Evaluation of Produced Projects

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Cooking Program

DESCRIPTION FORM OF COURSE

Course Code and Name CBS216 Spices and Coffee Culture				**Program: Cooking Program**			
Semester	**Theory**	**Prac.**	**Total**	**Credits**	**ECTS**	**Language of Course**	**Course Type Compulsory/Elective**
Spring Semester	2	0	2	2	2	Türkish	Compulsory
Prerequisites of Course	There are no prerequisites.						
Course Instructor				**Mail :** **Web :**			
Aims of Course	The aim of this course is to provide students with comprehensive information about the history, characteristics, use, and health effects of the main spices commonly used in world cuisines; at the same time, to introduce the historical development of coffee culture, its varieties, roasting and brewing techniques, and coffee consumption habits, thereby raising awareness about coffee from both a gastronomic and cultural perspective. The course aims to develop students' skills in the correct and creative use of spices and coffee in culinary applications.						
Course Learning Outcomes and Competencies	1. Enables them to identify spices used in food and beverage production. 2. Explains the compatibility of kitchen herbs and their correct use. 3. Analyzes the uses of spices in kitchens and their aromatic properties. 4. Evaluates the positive and negative effects of spices on health. 5. Describes the historical development of coffee, the regions where it is grown, and its varieties. 6. Explains and applies coffee bean roasting and brewing techniques. 7. Compares world coffee cultures and evaluates coffee consumption habits.						
Textbooks and /or Other Required Materials	• Jekka Mcvicar, 2004, Herbs London: Dorling Kindersley Limited. • James A. Fizzell, 2001, The Midwest Fruit and Vegetable Book. United States of America: Cool Spring Press • Richard Bird, 2007, The Fruits & Vegetable Gardener., London • Sauces for White Meat Dishes from Deli Raşit Usta's Turkish and World Cuisine, Raşit Doğruer, Demos Publications • Sauces That Add Flavor to Your Life, Metin Gümüş, Kar Publications • The World of Spices, Ayhan Yalçın, Geçit • Sauces, Salads, Soups Volume: 1. Ekrem Muhittin Yeğen, İnkılap Kitabevi • Hoffmann, J. (2018). The world atlas of coffee: From beans to brewing – Coffees explored, explained and enjoyed (2nd ed.). Firefly Books. • Morris, J. (2019). Coffee: A global history. Reaktion Books. • Yılmaz, A. (2020). Coffee Culture and History. Nobel Akademik Yayıncılık. • Demir, M. (2018). Turkish Coffee and Cultural Heritage. Detay Yayıncılık. • Öztürk, E. (2019). Coffee History and Culture: From Tradition to Modernity. Ekin Yayınları.						
Method of delivery of the course	Face to face						
Teaching Methods and Techniques	Explanation, presentation, group work						

		If yes, please mark (X)	Percentage (%) Contribution to the Overall Average
Evaluation Criteria	**1. Midterm Exam**	X	**40**
	2. Midterm Exam		
	3. Midterm Exam		
	Oral Exam		
	Practical Exam (Lab, Project etc.)		
	Semester Final Exam	X	**60**

Semester Course Plan	
Week	**Syllabus**
1	Definition and classification of spices
2	Types and characteristics of spices commonly consumed in Turkey
3	Spice usage habits and culture in different regions of the world
4	Storage of spices, spice quality
5	Compatibility and incompatibility between spice varieties
6	Spice selection according to food and beverage type
7	The subtleties of spice usage
8	Visa Exam
9	History of Coffee, Coffee Plant and Cultivation
10	Coffee Harvesting and Processing Techniques
11	Roasting Process and Roasting Levels
12	Grinding Techniques and Brewing Methods
13	World Coffee Cultures
14	Turkish Coffee and Tradition