

SIİRT UNIVERSITY
VOCATIONAL SCHOOL OF SOCIAL SCIENCES
COOKERY PROGRAM COURSE CONTENTS
2019

Course Name	Code	Semester	A+P	C	ECTS
PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION I	ATA 101	1	2+0	2	2
Ottoman Empire Reforms; Tripoli and Balkan Wars; World War I; the Armistice of Mudros; Congresses; Fronts of the War of Independence; Mudanya Ceasefire Agreement and Lausanne Peace Treaty					

Course Name	Code	Semester	A+P	C	ECTS
TURKISH LANGUAGE I	TUR 101	1	2+0	2	2
Language, Languages and Turkish Language, Grammar, words and sentences, types of words, elements of expression and types of expression, basic principles of proper and effective speaking					

Course Name	Code	Semester	A+P	C	ECTS
ENGLISH I	ING 101	1	2+0	2	2
Being able to understand, read and speak the foreign language taught correctly					

Course Name	Code	Semester	A+P	C	ECTS
BASIC PRINCIPLES OF NUTRITION	ACK 101	1	3+0	3	4
Importance of Nutrition, Adequate and Balanced Nutrition, Nutrients, Nutritional Energy Values, Energy metabolism, Energy imbalances, Main Food Groups, Nutrition of People with Special Situations, Nutrition Education.					

Course Name	Code	Semester	A+P	C	ECTS
HISTORY OF GASTRONOMY	ACK 103	1	2+0	2	4
Historical development of food production and consumption in terms of economic, social, political and cultural aspects, Renaissance period, European and world cultures, Changes in production systems from the Industrial Revolution to the present and their effects on gastronomy, Changes in food production and consumption from individual and social aspects.					

Course Name	Code	Semester	A+P	C	ECTS
FOOD SCIENCE and TECHNOLOGY	ACK 105	1	3+0	3	4
Chemical composition of food, water, protein, oil and mineral substances. Enzyme, vitamin, colour, taste and odor substances. Food spoilage, food preservation methods. Food additives. Canned juice production technology. Cereals, vegetable oil, tea, sugar, meat and its products, fermentation technology.					

Course Name	Code	Semester	A+P	C	ECTS
BASIC KITCHEN APPLICATIONS I	ACK 107	1	0+6	4	8
Preparing basic sauces and derivatives, Preparing and cooking seafood, Preparing salads and salad dressings, Rice, Pastas					

Course Name	Code	Semester	A+P	C	ECTS
HYGIENE and SANITATION	ACK 109	1	2+0	2	2
It introduces the part of the food and beverage service related to sanitation, hygiene and occupational safety and also enables students to examine food safety and hygiene practices.					



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Course Name	Code	Semester	A+P	C	ECTS
FOOD SAFETY AND FOOD LEGISLATION	ACK 113	1	2+0	2	2
It is taught from basic topics such as hand washing, to foodborne illness, food microbiology, contamination, food safety management systems (HACCP) and more complex topics such as cleaning and maintaining food production and service equipment and personnel hygiene. In particular, the potential risks that may arise during the food flow such as purchasing, preparation, processing, cooking, holding, storage and service and their control measures are given in detail with the help of case studies. Certain risks that may pose a danger to employees (cuts, burns, slips and falls, electric shock, etc.) are handled within the scope of occupational safety.					

Course Name	Code	Semester	A+P	C	ECTS
PRINCIPLES OF ATATÜRK AND HISTORY OF REVOLUTION II	ATA 102	2	2+0	2	2
Atatürk's principles and reforms, the foreign policy of the Republic of Turkey in the Atatürk period and Turkish history					

Course Name	Code	Semester	A+P	C	ECTS
TURKISH LANGUAGE II	TUR 102	2	2+0	2	2
Types of written and oral expression; punctuation and spelling rules, expression disorders					

Course Name	Code	Semester	A+P	C	ECTS
ENGLISH II	ING 102	2	2+0	2	2
Past tense-future tense-modal verbs-place asking directions-letters-kind request structures					

Course Name	Code	Semester	A+P	C	ECTS
INFORMATION AND COMMUNICATION TECHNOLOGY	ACK 102	2	2+0	2	2
Basics / Windows Operating System / Word Processing / Using Databases / Preparing Presentations / Spreadsheet Applications / Using Knowledge Networks: E-Mail					

Course Name	Code	Semester	A+P	C	ECTS
BASIC KITCHEN APPLICATIONS -II	ACK 104	2	0+6	4	6
International Specialty Soups, Sauces, Potato Garnishes, Meat preparation, Poultry, Offal, Seafood, Vegetables, Dried legumes.					

Course Name	Code	Semester	A+P	C	ECTS
MENU AND KITCHEN MANAGEMENT	ACK 106	2	3+1	3	6
Features of Nutrients Required for Healthy Nutrition, Daily Amount of Nutrients Required for a Balanced Diet and Nutrition Principles / What is the Menu Plan, What are the Factors Affecting the Planning? / Creating Menus, Standard Recipes, Portions Appropriate for the Social and Economic Conditions of the Guests / Monthly Master Menu Planning / Weekly Menu Planning / Menu and Customer Relationship Satisfaction / Creating Special Menus / Calculating Portion Costs / Creating Sales Price / Making Preliminary Preparations / Preparing Menu Cards / Menu Evaluation/ Types of Cuisine/ Kitchen Organization					



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Course Name	Code	Semester	A+P	C	ECTS
LOCAL KITCHEN	ACK 108	2	0+6	4	6
Traditional Kitchen Tools and Local Dishes, Dishes that differ according to the regions, Cooking techniques according to the regions, Storage conditions according to the regions, Factors that make up the local cuisine, Seasonal and/or seasonal consumption differences, Food and Beverage Rituals of Local Cuisine, Regional recipes.					

Course Name	Code	Semester	A+P	C	ECTS
OPTIONAL FOOD DECORATION ART and PHOTOGRAPHY	ACK 110	2	2+0	2	2
Introduction of the camera and camera settings, special effects in photography, projecting images, camera effects, effects with filters, motion, film effects, dark room effects, artistic approaches in photography, food photography, menu photography.					

Course Name	Code	Semester	A+P	C	ECTS
GASTRONOMY MYTHOLOGY	ACK 114	2	2+0	2	2
Definition of world myths, their place and importance today. Mainly Western (Greek and Roman) mythologies, history of myths, introduction of important mythological gods and goddesses, heroism and love stories. Introducing examples of works of art in which mythological subjects are seen in all branches of Fine Arts, establishing a connection between gastronomy and mythological stories.					

Course Name	Code	Semester	A+P	C	ECTS
PROFESSIONAL FOREIGN LANGUAGE-I	ACK 201	3	3+0	3	3
Students will be able to follow the professional English courses they will see in the following years, they will need in their post-graduate and professional lives; English grammar, vocabulary, reading comprehension, oral expression and writing skills at a level that will form the basis of English.					

Course Name	Code	Semester	A+P	C	ECTS
TURKISH CUISINE- I	ACK 203	3	0+6	4	6
Studies on the history of Turkish cuisine, regional cuisines, sherbets, cuisines from every region of Turkey.					

Course Name	Code	Semester	A+P	C	ECTS
WORLD KITCHEN-I	ACK 205	3	0+6	4	5
The content of this course includes the prominent features and applications of the cuisines of the European, Far East, Asian and American continents. It is ensured that students have knowledge about food culture and cuisines in these geographies. The knowledge of the prescriptions of those regions in the world is given theoretically and practically.					

Course Name	Code	Semester	A+P	C	ECTS
ENTREPRENEURSHIP	ACK 207	3	3+0	3	3
Within the scope of this course, the conceptual framework of entrepreneurship, approaches, functions, processes, entrepreneurship culture, and entrepreneurship ethics will be covered. Basic concepts and issues related to entrepreneurship and management of small businesses will be introduced.					



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Course Name	Code	Semester	A+P	C	ECTS
GRADUATION PROJECT I	ACK 209	3	3+0	3	3
The student performs a project study in which he/she can show that he/she is equipped in the field by combining the experiences he has gained as a result of the theoretical courses, practical applications and applied training he has taken for four years.					

Course Name	Code	Semester	A+P	C	ECTS
SECTOR APPLICATIONS-I	ACK211	3	0+8	4	5
Sharing industry research content.					

Course Name	Code	Semester	A+P	C	ECTS
TRENDS IN THE FOOD AND BEVERAGE INDUSTRY	ACK 213	3	2+0	2	2
Fast food Movement, Slow food movement, Franchising, themed restaurant and bar concepts, fast-casual restaurants, success stories, food safety, evaluation of urban cuisine and culinary culture, reinvention of gastronomic cultural heritage, Food styling and photography, edible flowers, molecular gastronomy movies about gastronomy					

Course Name	Code	Semester	A+P	C	ECTS
WORKER HEALTH AND SAFETY	ACK 215	3	2+0	2	2
This course covers the basic concepts and historical development concepts about occupational health and safety; the duties, powers and responsibilities of the occupational physician and occupational safety specialist in the workplace; risk, danger, primary, secondary, tertiary protection concepts; physical, chemical, biological and psychosocial risks; It includes occupational health and safety legislation at workplaces and practices in the workplace.					

Course Name	Code	Semester	A+P	C	ECTS
PROFESSIONAL FOREIGN LANGUAGE-II	ACK 202	4	3+0	3	3
To learn recipes, international cuisines and different cooking techniques in a foreign language.					

Course Name	Code	Semester	A+P	C	ECTS
WORLD KITCHEN-II	ACK 204	4	0+6	4	6
Recognizing different flavors of countries, having professional competence in regionally different recipes.					

Course Name	Code	Semester	A+P	C	ECTS
TURKISH CUISINE-II	ACK 206	4	0+6	4	6
The content of this course, in which classical and local Turkish cuisines are aimed to be transferred to students theoretically and practically, also includes basic cooking techniques that make up Turkish cuisine, interpretation of old recipes in today's modern cuisine, and Turkish local cuisine features at the point reached today. Students learn about the richness that geographical regions offer to Turkish cuisine, such as season, climate, soil, raw materials, habits, etc. learn in terms of practice. In accordance with the spring period, Mediterranean cuisine and Aegean cuisines are predominant.					



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Course Name	Code	Semester	A+P	C	ECTS
BEVERAGES	ACK 208	4	2+0	2	3
The historical development of beverages and their interaction with culture, the production and storage of alcoholic and non-alcoholic beverages, the harmony between food and beverages are examined.					

Course Name	Code	Semester	A+P	C	ECTS
SECTOR APPLICATIONS-II	ACK 210	4	0+8	4	5
Sector Practices is to enable the student to apply and develop the theoretical and practical knowledge gained under the supervision and supervision of experts in the sector.					

Course Name	Code	Semester	A+P	C	ECTS
GRADUATION PROJECT-II	ACK 212	4	3+0	3	3
In order to register for this course, the student must be a final semester student. Continuing and concluding the project that he put forward in the previous period.					

Course Name	Code	Semester	A+P	C	ECTS
BRAND IMAGE	ACK 218	4	2+0	2	2
Conceptual Dimension Brand and Brand Management, Brand Positioning, Brand Identity, Branding Process, Branding and Consumer Behavior, Brand Communication, Branding and New Media, Brand Identity and brand image.					

Course Name	Code	Semester	A+P	C	ECTS
OPEN BUFFET	ACK 214	4	2+0	2	2
Open buffet definition, features and types, planning and preliminary studies in open buffet organizations, creating open buffet menus, pricing, application of open buffet menus, cocktail definition, features and types, planning and preliminary studies in cocktail organizations, creating cocktail menus, pricing, cocktail menus implementation, banquet definition, features and types, planning and preliminary work in banquet organizations, creating banquet menus, pricing, implementation of banquet menus.					



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