

SIIRT UNIVERSITY
VOCATIONAL SCHOOL OF SOCIAL SCIENCES
COOKERY PROGRAM COURSE CONTENTS
2022

Course Name	Code	Semester	A+P	C	ECTS
BASIC PRINCIPLES OF NUTRITION	ACB101	1	3+0	3	4
Adequate and balanced nutrition, nutrients necessary for life, carbohydrates, proteins, fats, vitamins, minerals, minerals, water and alcohols.					

Course Name	Code	Semester	A+P	C	AKTS
HISTORY OF GASTRONOMY	ACB103	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	ACB105	1	3+0	3	4
It includes the topics of Chemical Composition of Foods, Enzymes, Sensory Properties in Foods, Food Deterioration, Food Preservation Methods, Food Additives, Canned Juice Production Technology, Beverage Technology, Cereal Technology, Oil Technology, Dairy Technology, Meat Technology, Fermentation Technology.					

Course Name	Code	Semester	A+P	C	ECTS
BASIC KITCHEN APPLICATIONS	ACB107	1	3+3	5	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
PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION I	ATA101	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
ENGLISH I	ING101	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
TURKISH LANGUAGE I	TUR101	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
FOOD SAFETY AND HYGIENE	ACB109	1	2+0	2	2
Personal care, maintenance and cleaning of work clothes, movements in accordance with body mechanics, equipment that should be on and in the closet of the personnel, food safety legislation and systems, food hygiene, work environment hygiene, equipment hygiene					



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Course Name	Code	Semester	A+P	C	ECTS
SPICES	ACB113	1	2+0	2	2
It includes the subjects of History of Spice Trade in the World and in Turkey, Introduction of Spice Plants, Agriculture of Important Spice Plants, Areas of Use, Analysis of Spice Plants Cultivated and Possible in Turkey, Effects of Spices on Human Physiology, Investigation of Spice Market.					

Course Name	Code	Semester	A+P	C	ECTS
KITCHEN APPLICATIONS -II	ACB102	2	3+2	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	ACB104	2	3+0	3	5
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					

Course Name	Code	Semester	A+P	C	ECTS
TRENDS IN THE FOOD AND BEVERAGE INDUSTRY	ASC 213	2	2+0	2	3
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
ANTHROPOLOGY OF NUTRITION	ACB108	2	2+0	2	4
It includes the topics of Anthropology, Nutrition in Paleolithic and Neolithic Periods, Social Anthropology and Culture, Nutrition in Antiquity, Nutrition in the Middle Ages, Social and Political Effects of Nutrition, Physiological and Psychological Effects of Nutrition, Multiculturalism-Globalization and Nutrition, Agricultural Revolution and the Effect of Industrial Revolution on Nutritional Habits, Different Societies and Nutritional Habits.					

Course Name	Code	Semester	A+P	C	ECTS
PRINCIPLES OF ATATÜRK AND HISTORY OF REVOLUTION II	ATA102	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
ENGLISH II	ING 102	2	2+0	2	2
Past tense-future tense-modal verbs-place asking directions-letters-kind request structures					



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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
SUSTAINABLE FOOD & BEVERAGE	ACB 116	2	2+0	2	3
It includes of the topics of The Concept of Sustainability, Historical Development of Sustainability, Sustainable Development, Sustainable Supply Chain, Sustainable Production and Production Management, Environmentally Focused Production Strategies, Energy-Water-Waste Management, Dimensions of Sustainability, Sustainable Consumer Behavior, Sustainable Consumer Behavior in the Tourism Sector, Sustainability and Digitalization Relationship, Food Waste and Evaluation of Waste					

Course Name	Code	Semester	A+P	C	ECTS
FOOD DECORATION ART AND PHOTOGRAPHY	ACB 112	2	2+0	2	3
In line with the basic design principles, plate preparation, decoration and decoration are explained and it covers basic knowledge and skills related to food photography.					

Course Name	Code	Semester	A+P	C	ECTS
TURKISH CUISINE	AC 201	3	3+2	4	6
It includes Turkish Cuisine Specific Olive Oil Dishes and Appetizers, Soups Made with Meat, Soups Made with Pastry, Soups Made with Chicken, Soups Made with Vegetables, Kebabs, Pastries, Meat Dishes, Chicken Dishes, Turkish Cuisine Specific Desserts, Turkish Cuisine Specific Salads, Hot Hors D'oeuvres, Cold Desserts and Rice					

Course Name	Code	Semester	A+P	C	ECTS
LOCAL KITCHEN	ACB 203	3	3+2	4	6
Cooking techniques applied in cities located in Eastern Anatolia, Southeastern Anatolia, Aegean, Marmara, Central Anatolia, Mediterranean and Black Sea Regions, spices, herbs, cheeses, soups, meat, fish dishes, vegetables and dough dishes used in these regions, are the basics among other regional cuisines. The differences are the reasons why the same dish is called by different names in different regions					

Course Name	Code	Semester	A+P	C	ECTS
CONCEPT AND DESIGN IN FOOD AND BEVERAGE BUSINESSES	ACB 205	3	2+0	3	3
It includes designing and planning menus in accordance with the concepts of food and beverage businesses.					

Course Name	Code	Semester	A+P	C	ECTS
RESEARCH METHODS AND TECHNIQUES	ACB 207	3	2+0	3	3



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Research methods, quantitative research, qualitative research – qualitative research (observation, case study, interview, survey), research resources (libraries, electronic media, university libraries, government archives, electronic libraries, periodicals, newspaper archives) , scientific writing and presentation preparation, applications of office programs, APA writing method, table of contents, reference, preparation of tables and graphics, revealing the problem, determining the purpose and importance of the subject, assumptions about the research, limitations, revealing the method, research will be carried out literature review on the subject, report and writing phase, presentation of the prepared subject, discussion environment on the presented subject.

Course Name	Code	Semester	A+P	C	ECTS
SECTOR APPLICATIONS-I	ACB 209	3	0+8	6	6
Sharing industry research content.					

Course Name	Code	Semester	A+P	C	ECTS
WORKER HEALTH AND SAFETY	ACB213	3	2+0	3	3
Basic concepts of occupational health and workplace safety, national and international organizations and organizations providing services related to occupational health and safety, and their duties, Work accidents, their causes and preventive measures, occupational diseases, treatment and care, Education in occupational health and safety. importance, occupational health and safety for employees in accommodation and food and beverage businesses, first aid in occupational accidents, occupational health-work safety and nutrition relationship.					

Course Name	Code	Semester	A+P	C	ECTS
WORLD CUISINES	ACB 202	4	3+2	6	6
Introduction to world cuisines, Asian cuisine: Iranian cuisine, Asian cuisines: Russian and Central Asian cuisines, Asian cuisines: Indian cuisine, Asian cuisines: Chinese cuisine, Asian cuisines: Thai, Korean and Japanese cuisines, European cuisines: Italian cuisine, European cuisines: French cuisine, European cuisines: Spanish cuisine, South American cuisines, Central American cuisines, North American cuisines, Mexican cuisine, African cuisines, Australian and New Zealand cuisines, British and Balkan cuisines, Scandinavian restaurants cuisine.					

Course Name	Code	Semester	A+P	C	ECTS
OTTOMAN CUISINE	ACB204	4	2+2	5	5
It includes General Information About Ottoman Cuisines, The Birth of Anatolian Cuisine, Soups In Ottoman Cuisine, Pilafs in Ottoman Cuisine, Pastries in Ottoman Cuisine, Main Dishes in Ottoman Cuisine, Main Dishes Made With Fruit, Desserts and Sherbets.					

Course Name	Code	Semester	A+P	C	ECTS
BEVERAGES	ACB 206	4	2+2	4	4
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	ACB 208	4	0+8	6	6
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.					



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Course Name	Code	Semester	A+P	C	ECTS
GRADUATION PROJECT	ACB 210	4	2+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
CHEESE TYPES IN INTERNATIONAL KITCHENS	ACB216	2	2	3	3
It includes the topics of White Cheese, Brie and Camembert Cheese Production, Cecil and Cheddar Cheese Production, Cottage, Dil Cheese Production, Edam, Emmental Cheese Production, Feta and Gorgonzola Cheese Production, Gouda, Gruyere Cheese Production, Halloumi and Kashar (Kashkaval) Cheese Production, Limburg and Lor Cheese Production, Mihaliç and Mozzarella Cheese Production, Herbed Cheese Production, Parmesan and Roquefort Cheese Production, Tulum Cheese Production.					

Course Name	Code	Semester	A+P	C	ECTS
FOOD SERVICE SYSTEMS	ACB212	4	2+0	3	3
Cover types, food and beverage service, service personnel, service types, basic service types, international service procedures, protocol information, hygiene rules in service					

Course Name	Code	Semester	A+P	C	ECTS
VEGETARIAN CUISINE	ACB214	4	2+0	3	3
Alternative nutrition trends, the origins of vegetarian cuisine, vegetarian cuisine, vegetarian nutrition, vegetarian types vegetarian-concept businesses in Turkey, vegetarian cuisine products.					



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