

**SIİRT UNIVERSITY**  
**VOCATIONAL SCHOOL OF SOCIAL SCIENCES**  
**COOKERY PROGRAM COURSE CONTENTS**  
**2018**

Course Name	Code	Semester	A+P	C	ECTS
<b>KITCHEN PLANNING</b>	<b>ASC101</b>	1	3+0	3	4
<p>The place and importance of the kitchen in businesses, kitchen planning, location and physical characteristics of the kitchen, optimization in kitchen design, tools and equipment used in the kitchen, duties and responsibilities of the kitchen staff, parts of the kitchen, maintenance, repair and cleaning of kitchen equipment, kitchen accidents, main materials used in the construction of kitchen tools , sanitation, hygiene and safety in kitchen businesses, power supplies used in the operation of kitchen tools, materials used in surface coating and insulation, food safety, HACCP and TSE certificate.</p>					

Course Name	Code	Semester	A+P	C	ECTS
<b>KITCHEN ORGANIZATION</b>	<b>ASC103</b>	1	2+0	2	4
<p>Food and beverage industry, organizational structure in food and beverage businesses, management and functions in food and beverage businesses, interdepartmental communication in food and beverage businesses, establishment and establishment location of the business, production costs and pricing strategies, financial management in food and beverage businesses, marketing and promotion activities in food and beverage businesses It includes human resources management in food and beverage businesses, service management in R&amp;D food and beverage businesses in food and beverage businesses, supply in food and beverage businesses, and budget planning in food and interior businesses.</p>					

Course Name	Code	Semester	A+P	C	ECTS
<b>GUEST CONTACT</b>	<b>ASC 105</b>	1	3+0	3	4
<p>Classification of communication types, written and verbal communication, telephone communication, the importance of non-verbal communication codes, the use and importance of body language in face-to-face communication, guest types and behaviors, unusual situations that the guest may encounter in the establishment, situations that cannot be intervened, receiving guest requests and complaints, guest requests, forms to be used regarding their complaints and evaluation methods.</p>					

Course Name	Code	Semester	A+P	C	ECTS
<b>FOOD &amp; BEVERAGE SERVICE</b>	<b>ASC107</b>	1	2+1	3	4
<p>It includes the ability to choose the type of service suitable for the business, preparing the menu according to different service systems, decoration of the service halls, the placement of the equipment, its objectives and personnel duties and responsibilities.</p>					

Course Name	Code	Semester	A+P	C	ECTS
<b>QUALITY MANAGEMENT SYSTEMS</b>	<b>ASC 109</b>	1	2+0	2	4
<p>Quality approaches, quality standards, importance of quality standard in production and service sector, quality and efficiency, quality and cost, historical development of total quality management, basic principles of total quality management, tools and techniques of total quality management, steps of total quality management, total quality management issues such as problem solving techniques, TQM practices in Turkey.</p>					

Course Name	Code	Semester	A+P	C	ECTS
<b>GENERAL TOURISM</b>	<b>ASC 115</b>	1	2+0	2	4
<p>Tourism and tourist concepts, types of tourism, development of tourism, tourism in the historical process, factors affecting the development of tourism, tourism market, tourism supply, tourism demand, economic effects of tourism, balance of payments, employment effect, national income effect, social, economic and physical effects of tourism. environment relationship, tourism and environment, SWOT Analysis for the future of tourism in Turkey.</p>					



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Course Name	Code	Semester	A+P	C	ECTS
<b>PRINCIPLES OF ATATURK AND HISTORY OF REVOLUTION I</b>	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
<b>ENGLISH I</b>	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
<b>TURKISH LANGUAGE I</b>	TAR101	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
<b>INFORMATION AND COMMUNICATION TECHNOLOGY</b>	ASC 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
<b>COOKING METHODS I</b>	ASC104	2	2+2	4	5
This course includes topics on how cooking methods are and how the most suitable chopping shapes should be for the chosen cooking method. The safe and correct use of basic equipment and tools in industrial kitchens, the basic chopping and cooking techniques used in the world and the dishes made with these techniques, the parts of the meat in large and small cattle and the dishes that can be made with these meats, the sections of poultry and the dishes that can be made with these sections. dishes, seafood, fish fillet and the applications of the dishes to be made with these products. It will include a description of the menu planning for each type of service and facility. Students will try to understand the menu layout, including selection, development, price structure, and restaurant style. This course covers the concept of food service design including menu, location and expected customer type. Students will be subjected to purchasing procedures, including specifications for proper handling and storage of food. This course includes conference, demonstration and meal preparation, cost calculation methods and menu management-control subjects.					

Course Name	Code	Semester	A+P	C	ECTS
<b>MENU PLANNING</b>	ASC 106	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
<b>LOCAL KITCHEN</b>	ASC 108	2	3+1	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.					



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Course Name	Code	Semester	A+P	C	ECTS
<b>TOURISM GEOGRAPHY</b>	<b>ASC 110</b>	2	3+0	3	3
Relationship between Geography and Tourism; Basic Concepts of Tourism Geography; Geographical Distribution of Tourism Demand; Geographical Distribution of Tourism Supply; International Tourism and International Tourist Flows; Tourism and Domestic Tourist Flow in Turkey; Turkey's current tourism potential (natural and cultural attractions), alternative tourism activities and their applicability in Turkey, problems and solutions.					

Course Name	Code	Semester	A+P	C	ECTS
<b>HYGIENE and SANITATION</b>	<b>ASC 114</b>	2	3+0	3	3
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.					

Course Name	Code	Semester	A+P	C	ECTS
<b>PRINCIPLES OF ATATÜRK AND HISTORY OF REVOLUTION II</b>	<b>ATA 102</b>	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
<b>TURKISH LANGUAGE II</b>	<b>TUR 102</b>	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
<b>ENGLISH II</b>	<b>ING 102</b>	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
<b>PROFESSIONAL FOREIGN LANGUAGE-I</b>	<b>ASC 201</b>	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
<b>COOKING METHODS II</b>	<b>ASC 203</b>	3	3+2	5	5
This course includes topics on how cooking methods are and how the most suitable chopping shapes should be for the chosen cooking method. The safe and correct use of basic equipment and tools in industrial kitchens, the basic chopping and cooking techniques used in the world and the dishes made with these techniques, the parts of the meat in large and small cattle and the dishes that can be made with these meats, the sections of poultry and the dishes that can be made with these sections. dishes, seafood, fish fillet and the applications of the dishes to be made with these products.					



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Course Name	Code	Semester	A+P	C	ECTS
<b>COOL KITCHEN</b>	<b>ASC 205</b>	3	3+1	4	5
Cold sauces and marinades, Salads, Cold appetizers from Turkish cuisine, Cold appetizers from World cuisine, Cold hors d'oeuvres, Cold canapes and sandwiches, Cold soups, Olive oil dishes, Pate, galantine and mousses, Cold buffet, Preparation and presentation of cold plates, Preparation of cold buffets and its decor.					

Course Name	Code	Semester	A+P	C	ECTS
<b>KITCHEN PRODUCTS</b>	<b>ASC 207</b>	3	3+1	4	4
Preparing vegetable and fruit garnishes, Preparing carbohydrate and meat garnishes, Preparing clear and thick soups, Preparing national and special soups, Preparing eggs for breakfast, Preparing breakfast food and beverage, Preparing beef, veal, sheep, lamb for use, Poultry, game animals and offal preparing for use, Preparing and cooking seafood					

Course Name	Code	Semester	A+P	C	ECTS
<b>BANQUET SERVICE MANAGEMENT</b>	<b>ASC 209</b>	3	2+1	3	4
It includes making a banquet agreement, making preparations before the banquet, serving the banquet, organizing outside catering, organizing music entertainment activities, and providing catering service.					

Course Name	Code	Semester	A+P	C	ECTS
<b>SECTOR APPLICATIONS-I</b>	<b>ASC 211</b>	3	0+8	4	5
Sharing industry research content					

Course Name	Code	Semester	A+P	C	ECTS
<b>COMMUNICATION</b>	<b>ASC 213</b>	3	2+0	2	2
To enable the student to comprehend communication and its importance, ways of communicating, obstacles and problems, types and models of communication, the meaning and functions of organizational communication, and the characteristics of effective communication.					

Course Name	Code	Semester	A+P	C	ECTS
<b>WORKER HEALTH AND SAFETY</b>	<b>ASC 215</b>	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
<b>PROFESSIONAL FOREIGN LANGUAGE-II</b>	<b>ASC 202</b>	4	3+0	3	2
To learn recipes, international cuisines and different cooking techniques in a foreign language.					

Course Name	Code	Semester	A+P	C	ECTS
<b>WORLD KITCHEN</b>	<b>ASC 204</b>	4	3+2	5	5
Recognizing different flavors of countries, having professional competence in regionally different recipes. 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.					



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Course Name	Code	Semester	A+P	C	ECTS
<b>BANQUET KITCHEN</b>	<b>ASC 206</b>	4	3+1	4	4
Organizing a banquet, Making preparations before Out side Catering (outside the establishment of food and beverage services), Carrying out Out side Catering activities, Preparing/preparing open buffet foods, Preparing a breakfast buffet for open buffet, Preparing meals and cocktails for open buffet.					
Course Name	Code	Semester	A+P	C	ECTS
<b>KITCHEN TYPES</b>	<b>ASC 208</b>	4	3+0	3	4
Managing the staff kitchen, Preparing/preparing the corporate kitchen meals Managing the local cuisine, doing à la carte kitchen work, Preparing/preparing the à la carte dishes, sauces and side dishes.					
Course Name	Code	Semester	A+P	C	ECTS
<b>SECTOR APPLICATIONS-II</b>	<b>ASC 210</b>	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
<b>PROTOCOL AND SOCIAL BEHAVIOR</b>	<b>ASC 212</b>	4	2+1	3	4
Rules for meeting and introducing, rules about addressing, rules to be observed in correspondence, rules to be followed in telephone conversations, rules of greeting, rules to be followed during visits and interviews, rules about food, rules about meetings, rules to be followed about clothing.					
Course Name	Code	Semester	A+P	C	ECTS
<b>PASTRY PRODUCTS</b>	<b>ASC 214</b>	4	2+0	2	3
It is aimed to gain the competencies of preparing various patisserie products by using various dough techniques. To prepare / have products prepared with simple dough, to prepare / have products prepared with oily dough, to prepare / to prepare products with yeast dough, to prepare / to prepare products with baked dough, to prepare cakes / pastries, to prepare / to prepare dry cakes, to prepare / have desserts prepared, to prepare/have tarts, tartlets, share and quiche varieties prepared, to make/have sugar and chocolate decorations made.					

Course Name	Code	Semester	A+P	C	ECTS
<b>RESEARCH METHODS AND TECHNIQUES</b>	<b>ASC 218</b>	4	2+0	2	3
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.					



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