



Tokat Gaziosmanpaşa University

Tokat Vocational School
Culinary Arts

AŞ107 GASTRONOMY AND FOOD HISTORY					
Semester	Course Unit Code	Course Unit Title	L+P	Credit	Number of ECTS Credits
1	AŞ107	GASTRONOMY AND FOOD HISTORY	2	2	2

Mode of Delivery:

Face to Face

Language of Instruction:

Turkish

Level of Course Unit:

Associate

Work Placement(s):

No

Department / Program:

Culinary Arts

Type of Course Unit:

Required

Objectives of the Course:

The aim of this course; To convey the process of societies, food cultures and other concepts related to gastronomy from prehistoric times to the present to students. Developments of various culinary cultures from ancient times to the present; Basic information about the changes in food production and consumption habits globally, geographical, sociological and cultural reasons and food culture from different parts of the world is given. In addition, the historical geographical development of the country's cuisines will be discussed, the contents of the dishes and the terms will be examined in detail. Students who successfully complete the course; comprehend gastronomy in a historical perspective, learn about the stages people have gone through in the process of finding and producing food, and can interpret the culinary cultures shaped as a result of events such as wars, conquests, famines, and trade.

Teaching Methods and Techniques:

1-Human History and Nutrition 2- Culinary Culture in Anatolia 3-Cooking in Our Culture 4-Mesopotamia and Cuisine 5-Eating and Drinking Culture in Mesopotamian Civilizations 6-Greek, Roman, Egyptian and Far Eastern Cuisine in the Ancient Period 7-Eating and Drinking Culture in Ancient Civilizations 8-Culinary Culture in the Middle Ages and Renaissance Periods 9-Anatolian Seljuk Cuisine 10-History of French Cuisine in the Modern Age 11-The Birth and Development of Gastronomy in French Culture 12-The Effect of the Industrial Revolution on Gastronomy 13-New Trends in Gastronomy in the Modern Age

Prerequisites and co-requisites:**Course Coordinator:****Name of Lecturers:****Assistants:****Recommended or Required Reading****Resources**

Instructor Lecture Notes
Introduction to Gastronomy Science, Assist. Dr. Serdar OKTAY, 2018
History of Gastronomy, Anadolu University Press, 2018
ÖĞRETİM ELEMANI TARAFINDAN VERİLECEK
TEORİK SEKLİNDE ÖDEVLENDİRME VERİLECEK

Course Category

Mathematics and Basic Sciences :		Education :	
Engineering :		Science :	
Engineering Design :		Health :	
Social Sciences :	80	Field :	20

Assessment Methods and Criteria		
In-Term Studies	Quantity	Percentage
Mid-terms	1	%40
Quizzes	0	%0
Assignment	0	%0
Attendance	0	%0
Practice	0	%0
Project	0	%0
Final examination	1	%60
Total		%100

ECTS Allocated Based on Student Workload			
Activities	Quantity	Duration	Total Work Load
Course Duration	0	0	0
Hours for off-the-c.r.stud	0	0	0
Assignments	0	0	0
Presentation	0	0	0
Mid-terms	1	30	30
Practice	0	0	0
Laboratory	0	0	0
Project	0	0	0
Final examination	1	30	30
Total Work Load			60
ECTS Credit of the Course			2

Contribution of Learning Outcomes to Programme Outcomes
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Assessment Methods and Criteria			ECTS Allocated Based on Student Workload			
In-Term Studies	Quantity	Percentage	Activities	Quantity	Duration	Total Work Load
Mid-terms	0	%0	Course Duration	0	0	0
Quizzes	0	%0	Hours for off-the-c.r.stud	0	0	0
Assignment	0	%0	Assignments	0	0	0
Attendance	0	%0	Presentation	0	0	0
Practice	0	%0	Mid-terms	0	0	0
Project	0	%0	Practice	0	0	0
Final examination	0	%0	Laboratory	0	0	0
Total		%0	Project	0	0	0
			Final examination	0	0	0
			Total Work Load			0
			ECTS Credit of the Course			0

Contribution of Learning Outcomes to Programme Outcomes





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AŞ109 BAKERY PRODUCTS AND BREAD MAKING					
Semester	Course Unit Code	Course Unit Title	L+P	Credit	Number of ECTS Credits
1	AŞ109	BAKERY PRODUCTS AND BREAD MAKING	4	3	3

Mode of Delivery:

Face to Face

Language of Instruction:

Turkish

Level of Course Unit:

Associate

Work Placement(s):

No

Department / Program:

Culinary Arts

Type of Course Unit:

Required

Objectives of the Course:

In this course, the student; In addition to giving theoretical information on bakery products and bakery, practical training is given by taking occupational health and safety measures. It is aimed to develop and gain knowledge and skills related to flour and products prepared from flour.

Teaching Methods and Techniques:

1-Sweet Salty Cookies 2-National Practices from Leavened Doughs 3- International Sample Applications from Leavened Doughs 4-Example Applications to Doughs Made by Identification 5-Knitting with Oil Dough Applications 6-Creating Sourdough 7-Example Applications of Sour Yeast 8-Example Applications of Sour Yeast 9-Bread Types and Types 10- International Bread Types and Application 11-International Bread Types and Application 12-Local Breads and Application 13-Local Breads and Application

Prerequisites and co-requisites:**Course Coordinator:****Name of Lecturers:****Assistants:****Recommended or Required Reading****Resources**

Instructor Lecture Notes
Grain Technology
Taha DİNÇ – Karakılçık Book – Mutfak Kitap Yayınları - 2019
Basic Dough Techniques – Eba Lecture Notes
ÖĞRETİM ELEMANI TARAFINDAN PAYLASILACAK

Course Category

Mathematics and Basic Sciences	: 10	Education	:
Engineering	:	Science	:
Engineering Design	:	Health	: 10
Social Sciences	: 60	Field	: 20

Assessment Methods and Criteria		
In-Term Studies	Quantity	Percentage
Mid-terms	1	%40
Quizzes	0	%0
Assignment	0	%0
Attendance	0	%0
Practice	0	%0
Project	0	%0
Final examination	1	%60
Total		%100

ECTS Allocated Based on Student Workload			
Activities	Quantity	Duration	Total Work Load
Course Duration	0	0	0
Hours for off-the-c.r.stud	0	0	0
Assignments	0	0	0
Presentation	0	0	0
Mid-terms	1	30	30
Practice	1	60	60
Laboratory	0	0	0
Project	0	0	0
Final examination	0	0	0
Total Work Load			90
ECTS Credit of the Course			3

Contribution of Learning Outcomes to Programme Outcomes
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Tokat Gaziosmanpaşa University

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AŞ102 CAKE AND DESSERT MAKING TECHNIQUES					
Semester	Course Unit Code	Course Unit Title	L+P	Credit	Number of ECTS Credits
2	AŞ102	CAKE AND DESSERT MAKING TECHNIQUES	4	3	4

Mode of Delivery:

Face to Face

Language of Instruction:

Turkish

Level of Course Unit:

Associate

Work Placement(s):

No

Department / Program:

Culinary Arts

Type of Course Unit:

Required

Objectives of the Course:

To provide students with the essential skills for an entry-level job in a bakery or bakery of hotels or restaurants. These capabilities include: working with security and clean methods; It offers the opportunity to work as part of a team. It includes the techniques of preparing sweet and dessert types and preparing cake and pastry types as content. Students who successfully complete the course will have the necessary theoretical and basic technical knowledge for pastry.

Teaching Methods and Techniques:

Orientation Week Introduction to Pastry - Tool and Equipment Information Tools Used in the Pastry Industry Sponge Cake and Sponge Preparing Types and Varieties of Fresh Pastry Cakes and Muffins Cheesecake Pies, Tartlets and Shares Custards, Gelling and Thickeners Desserts 1 – Milk Desserts, Fruit Desserts Desserts 2 – Dumplings, Cereal Desserts Desserts 3 – Kadayif, Baklava Chocolate and Boutique Chocolate Preparation -1 Chocolate and Boutique Chocolate Preparation -2

Prerequisites and co-requisites:**Course Coordinator:****Name of Lecturers:****Assistants:****Recommended or Required Reading****Resources**

Instructor Lecture Notes
Golden Book – Desserts – Alfa Publications – 2010
Golden Book – Cakes– Alfa Publications - 2010
Professional Cookery – Wayne GISSLEN – 2019
Cookerv – Cemal TURKAN - 2006

Course Category

Mathematics and Basic Sciences	: 20	Education	:	
Engineering	:	Science	:	10
Engineering Design	: 10	Health	:	20
Social Sciences	: 30	Field	:	10

Assessment Methods and Criteria		
In-Term Studies	Quantity	Percentage
Mid-terms	1	%40
Quizzes	0	%0
Assignment	0	%0
Attendance	0	%0
Practice	0	%0
Project	0	%0
Final examination	1	%60
Total		%100

ECTS Allocated Based on Student Workload			
Activities	Quantity	Duration	Total Work Load
Course Duration	0	0	0
Hours for off-the-c.r.stud	0	0	0
Assignments	0	0	0
Presentation	0	0	0
Mid-terms	1	30	30
Practice	1	60	60
Laboratory	0	0	0
Project	1	30	30
Final examination	0	0	0
Total Work Load			120
ECTS Credit of the Course			4

Contribution of Learning Outcomes to Programme Outcomes
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Assessment Methods and Criteria			ECTS Allocated Based on Student Workload			
In-Term Studies	Quantity	Percentage	Activities	Quantity	Duration	Total Work Load
Mid-terms	0	%0	Course Duration	0	0	0
Quizzes	0	%0	Hours for off-the-c.r.stud	0	0	0
Assignment	0	%0	Assignments	0	0	0
Attendance	0	%0	Presentation	0	0	0
Practice	0	%0	Mid-terms	0	0	0
Project	0	%0	Practice	0	0	0
Final examination	0	%0	Laboratory	0	0	0
Total		%0	Project	0	0	0
			Final examination	0	0	0
			Total Work Load			0
			ECTS Credit of the Course			0

Contribution of Learning Outcomes to Programme Outcomes



Assessment Methods and Criteria			ECTS Allocated Based on Student Workload			
In-Term Studies	Quantity	Percentage	Activities	Quantity	Duration	Total Work Load
Mid-terms	0	%0	Course Duration	0	0	0
Quizzes	0	%0	Hours for off-the-c.r.stud	0	0	0
Assignment	0	%0	Assignments	0	0	0
Attendance	0	%0	Presentation	0	0	0
Practice	0	%0	Mid-terms	0	0	0
Project	0	%0	Practice	0	0	0
Final examination	0	%0	Laboratory	0	0	0
Total		%0	Project	0	0	0
			Final examination	0	0	0
			Total Work Load			0
			ECTS Credit of the Course			0

Contribution of Learning Outcomes to Programme Outcomes





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AŞ104 INTERNATIONAL GASTRONOMY					
Semester	Course Unit Code	Course Unit Title	L+P	Credit	Number of ECTS Credits
2	AŞ104	INTERNATIONAL GASTRONOMY	4	3	4

Mode of Delivery:

Face to Face

Language of Instruction:

Turkish

Level of Course Unit:

Associate

Work Placement(s):

No

Department / Program:

Culinary Arts

Type of Course Unit:

Required

Objectives of the Course:

In this course; It is aimed to gain the competencies of preparing dishes from these cuisines by researching the world culinary culture, designing new food recipes and carrying out activities related to professional development.

Teaching Methods and Techniques:

Orientation Week Introduction to international gastronomy French culinary culture and practice Italian cuisine culture and practice Spanish culinary culture and practice British and Balkan culinary culture and practice Scandinavian and Russian culinary culture and practice South and North American culinary culture and practice Mexican culinary culture and practice Chinese culinary culture and practice Indian culinary culture and practice Far East cuisine culture and practice Middle Eastern culinary culture and practice African cuisine culture and practice

Prerequisites and co-requisites:**Course Coordinator:****Name of Lecturers:****Assistants:****Recommended or Required Reading****Resources**

Instructor Lecture Notes
World Cuisine 1, Anadolu University Press, 2018
World Cuisine 2, Anadolu University Press, 2019
Sarah AINLEY - World Cuisine Book – 2014
The Professional Chef. The Culinary Institute of America. 2016.

Course Category

Mathematics and Basic Sciences :	:	Education	:
Engineering	:	Science	:
Engineering Design	:	Health	: 10
Social Sciences	: 60	Field	: 30

Assessment Methods and Criteria		
In-Term Studies	Quantity	Percentage
Mid-terms	1	%40
Quizzes	0	%0
Assignment	0	%0
Attendance	0	%0
Practice	0	%0
Project	0	%0
Final examination	1	%60
Total		%100

ECTS Allocated Based on Student Workload			
Activities	Quantity	Duration	Total Work Load
Course Duration	0	0	0
Hours for off-the-c.r.stud	0	0	0
Assignments	0	0	0
Presentation	0	0	0
Mid-terms	1	30	30
Practice	1	60	60
Laboratory	0	0	0
Project	1	30	30
Final examination	0	0	0
Total Work Load			120
ECTS Credit of the Course			4

Contribution of Learning Outcomes to Programme Outcomes
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Assessment Methods and Criteria			ECTS Allocated Based on Student Workload			
In-Term Studies	Quantity	Percentage	Activities	Quantity	Duration	Total Work Load
Mid-terms	0	%0	Course Duration	0	0	0
Quizzes	0	%0	Hours for off-the-c.r.stud	0	0	0
Assignment	0	%0	Assignments	0	0	0
Attendance	0	%0	Presentation	0	0	0
Practice	0	%0	Mid-terms	0	0	0
Project	0	%0	Practice	0	0	0
Final examination	0	%0	Laboratory	0	0	0
Total		%0	Project	0	0	0
			Final examination	0	0	0
			Total Work Load			0
			ECTS Credit of the Course			0

Contribution of Learning Outcomes to Programme Outcomes

