



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ117	FOOD AND PERSONNEL HYGIENE				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ117	FOOD AND PERSONNEL HYGIENE	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Sevim Zeynep Yürüdü <a href="mailto:zeynep.yurudur@gop.edu.tr">zeynep.yurudur@gop.edu.tr</a>	None	

#### The aim of lesson :

The aim of this course is for the student to learn the importance of personal hygiene for food workers, the sanitation of the kitchen area and the equipment used, the hygiene steps that need to be taken into consideration during production, the biological, chemical and physical factors that cause food spoilage and the methods that prevent spoilage, and the preparation, cooking, preparation and cooking of food. To ensure that food can be created in a safe and hygienic environment during thawing, keeping warm and processing.

#### Course Contents :

The evaluation of this course will be made through a midterm and a final exam, which will be prepared based on the reference books, lecture notes of the instructor and the information given in the course. The midterm's contribution to the average is 40%, and the final's contribution is 60%. The passing score is 60 out of 100.



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ210	VOCATIONAL EDUCATION IN BUSINESS II				
Semester	Code	Name	T+P	Credit	ECTS
4	AŞ210	VOCATIONAL EDUCATION IN BUSINESS II	24	16	24
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Ercan POLAT	None	

#### The aim of lesson :

Learning about contemporary technologies related to the profession of cooking and ensuring that students have knowledge of basic concepts related to the profession of cooking

#### Course Contents :

Practical and Theoretical Training



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ111	ANATOLIAN CUISINE CULTURE AND PRACTICE				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ111	ANATOLIAN CUISINE CULTURE AND PRACTICE	5	4	5
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor sinan keskin	None	

#### The aim of lesson :

Students use spices used in food and beverage production to ensure their recognition; Knowing various sauce preparation techniques and to gain application skills

#### Course Contents :

1- Definition and classification of spices 2-Spice types and spices commonly consumed in Turkey features 3- Spice usage habits in different parts of the world and culture 4-Storage of spices, quality of spices, types of spices Compatibility and incompatibility between 5-Selection of spices according to food and beverage type 6-The subtleties of using spices, other flavoring ingredients 7-Sauce concept, types and usage principles 8-Sauce concept, types and usage principles 9-Preparation and presentation of olive oil dishes 10-Hot sauce preparation and presentation 11- Cold sauce preparation and presentation 12-Pasta sauces 13-Pasta sauces



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ212	NEW KITCHEN TRENDS				
Semester	Code	Name	T+P	Credit	ECTS
4	AŞ212	NEW KITCHEN TRENDS	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Ercan POLAT <a href="mailto:ercan.polat@gop.edu.tr">ercan.polat@gop.edu.tr</a>	None	

The aim of lesson :

The Purpose of This Course is to Teach and Follow New Developments in the Food and Beverage Industry to Students.

Course Contents :

Sustainable Green Restaurants, Eating Environment and Impacts Fast food trend, Edible Flowers Vegan cuisine, Vegetarian cuisine, Food and Beverage Festivals around the World, Fusion Cuisine Fusion Cuisine, Gastronomy Museums Slow food, Themed Restaurants and Bars The World's Best Restaurants and Success Stories Street Food Food Styling and Photography Religious Sensitivities in Food Certification Systems: Halal and Kosher Food and Beverage Industry and Social Media Molecular Gastronomy Gel capsule making; spherification Soy lecithin, Agar agar



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ243	CONTACT THE GUEST				
Semester	Code	Name	T+P	Credit	ECTS
3	AŞ243	CONTACT THE GUEST	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Sevim Zeynep Bekler <a href="mailto:zeynep.yurudur@gop.edu.tr">zeynep.yurudur@gop.edu.tr</a>	None	

The aim of lesson :

The purpose of this course is to enable students to gain interpersonal communication skills and develop effective communication strategies in organizational relations and business life.

Course Contents :

The content of this course covers the basic elements of communication, communication in terms of functioning, communication skills within organizations and groups, situations that prevent or disrupt communication, restrictions arising from language and expression difficulties and efforts to eliminate these, the importance of written, verbal and non-verbal communication and the techniques used, different guest profiles, business protocols, and important communication rules to be applied in emergency situations.



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ247	KITCHEN CULTURE AND FOOD RESEARCH				
Semester	Code	Name	T+P	Credit	ECTS
3	AŞ247	KITCHEN CULTURE AND FOOD RESEARCH	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Ercan POLAT	None	

The aim of lesson :

To introduce regional cuisine products and geographical conditions, to train cooks who can apply Anatolian cuisine culture and practices

Course Contents :

Local Cuisines in Turkey



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ107	GASTRONOMY AND FOOD HISTORY				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ107	GASTRONOMY AND FOOD HISTORY	2	2	2

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Ercan POLAT	None

The aim of lesson :

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.

Course Contents :

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



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ109	BAKERY PRODUCTS AND BREAD MAKING				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ109	BAKERY PRODUCTS AND BREAD MAKING	4	3	3

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Ercan POLAT	None

The aim of lesson :

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.

Course Contents :

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



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ108	SERVICE TECHNIQUE AND BARISTA SERVICES				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ108	SERVICE TECHNIQUE AND BARISTA SERVICES	3	3	3

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor sinan keskin	None

The aim of lesson :

Basic service and presentation that the student will need in his professional life acquiring knowledge.

Course Contents :

Definition of service, its importance and service locations. Service personnel and their duties Tools, equipment and materials used in the service Service Procedures Service in Classical Methods Serving Food the French Style Features of the French Service French Service Cover Characteristics of Dishes to be Served in French Tong Service Straight Tong Grip Adjacent Tong Grip Reverse Tong Grip SERVING FOOD IN THE ENGLISH WAY Features of English Service Two-Handed Tong Service via Gueridon Characteristics of Dishes to be Served in English Design of Garnishes on the Plate Serving Food Russian Style Preparation of Tables for Russian Service Characteristics of Dishes to be Served in Russian Service in Modern Methods Plate Service Plate Service Case Features of Plate Service: Bread, Oil and Water Service Serving Food in Mixed Style Determining the Most Appropriate Serving Methods According to the Condition of the Food By Type of Food



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ112	FOOD PRODUCTION AND STORAGE PRINCIPLES				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ112	FOOD PRODUCTION AND STORAGE PRINCIPLES	4	3	3
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Sevim Zeynep Yürüdü <a href="mailto:seyzneyyurudur@gmail.com">seyzneyyurudur@gmail.com</a>	None	

The aim of lesson :

The aim of this course is to teach the student food processing methods and principles, possible spoilage in foods, their causes, and preservation methods and principles to ensure that foodstuffs can be consumed without spoiling.

Course Contents :

Food and Microorganisms, Controlling Microbial Activities in Food, Fermentation, Dairy Products, Vegetable Oils, Meat and Meat Products, Vegetable and Fruit Products, Grain Products, Food Preservation with Heat Treatments, Preservation of Foods by Freezing, Cooling and Irradiation, Preservation of Foods with Chemical Preservatives, Other Methods Used in Food Preservation



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

KRY102	CAREER PLANNING				
Semester	Code	Name	T+P	Credit	ECTS
2	KRY102	CAREER PLANNING	1	1	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Ercan POLAT <a href="mailto:ercanpolatt@gmail.com">ercanpolatt@gmail.com</a>	None	

The aim of lesson :

To give basic information about Human Resources. student, economy To be able to comprehend the basic features of economics according to science, economic analysis methods and methods according to the basic characteristics of the economy recognize economic systems, the factors that determine demand and demand analysis of elasticity, consumer equilibrium formation, supply Analyze the factors that determine the supply elasticity and the formation of productive balance and basic concepts of production costs recognize, understand the formation of market equilibrium, demand and analyze the effects of factors affecting supply on market balance the economic effects of employment, the general level of prices and analyze the effects of changes in the level of production, analyze supply and demand, monetary and fiscal policies and to enable them to understand its effects.

Course Contents :

1- Definition of Human Resources Management 2-Transition from Personnel Management to Human Resources Management 3-Human Resources as a Function in the Field of Business Administration Importance of Management. Organization of the Human Resources Department 4-Basic Principles of Human Resources Management 5-Job Analysis 6-Job Description 7- Finding and Selection of Employees 8-Training of Human Resources 9-Performance 10-Business Evaluation 11-Wage Management 12-Employee Turnover Rate 13- Employee Health and Safety



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ105	SPICE AND SAUCE CULTURE				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ105	SPICE AND SAUCE CULTURE	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor sinan keskin	None	

The aim of lesson :

Students use spices used in food and beverage production to ensure their recognition; Knowing various sauce preparation techniques and to gain application skills

Course Contents :

Field introduction and general introduction of the course are given to our culinary students. Have knowledge about course work and procedures Have knowledge about course work and procedures Spice definition and classification Knows the types of spices commonly consumed in Turkey and their properties. Spice usage habits and culture in different parts of the world Knows current developments in gastronomy and related fields. Spice types and their properties commonly consumed in Turkey He conducts research in the field of gastronomy using complex methods. Knows the quality and harmony of spices Knows how to store spices Spice usage habits and culture in different parts of the world Knows current developments in gastronomy and related fields. Makes connections and analyzes between gastronomy and related fields. He conducts research in the field of gastronomy using complex methods. Storage of spices, quality of spices, differences between spice types harmony and incompatibilities Knows the compatibility and incompatibility between spice types Knows the selection of spices according to food and beverage types Knows current developments in gastronomy and related fields



## Tokat Gaziosmanpaşa University

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AŞ113	INTRODUCTION TO KITCHEN TECHNOLOGIES				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ113	INTRODUCTION TO KITCHEN TECHNOLOGIES	4	3	3
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Sevim Zeynep Yürüdü - <a href="mailto:zeynep.yurudur@gop.edu.tr">ca href="mailto:zeynep.yurudur@gop.edu.tr" style="font-size: small;"&gt;du.tr" &gt;zeynep.yurudur@gop.edu.tr &lt;/a&gt;</a>	None	

**The aim of lesson :**

The aim of this course is to enable the student to learn kitchen planning, duties and responsibilities in the kitchen, the importance of personal hygiene and kitchen hygiene, the use of knives and other kitchen equipment, international cutting techniques, the use of basic kitchen products and their preliminary preparation, and the international cooking techniques used in the kitchen.

**Course Contents :**

The Importance of Kitchen Planning, Kitchen Job Descriptions, Kitchen Parts and Equipment, Materials Used in Kitchen Equipment, Knife Types and Chopping Tools, International Joinery Techniques, International Cooking Techniques, Meat Cooking Techniques, Dried Legumes and Grains Cooking Techniques, Fonds



## Tokat Gaziosmanpaşa University

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AŞ115	BASIC NUTRITIONAL PRINCIPLES				
Semester	Code	Name	T+P	Credit	ECTS
1	AŞ115	BASIC NUTRITIONAL PRINCIPLES	2	2	2
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Sevim Zeynep Yürüdü - <a href="mailto:zeynep.yurudur@gop.edu.tr">ca href="mailto:zeynep.yurudur@gop.edu.tr" style="font-size: small;"&gt;du.tr" &gt;zeynep.yurudur@gop.edu.tr &lt;/a&gt;</a>	None	

**The aim of lesson :**

The aim of this course is to teach the student the relationship between nutrition and health, and to enable the student to create the infrastructure he/she will need to prepare accurate and special menus by evaluating nutritional elements in terms of nutritional source, needs of various age groups and metabolism.

**Course Contents :**

Introduction to Nutrition, Importance of Nutrition, Organic Nutrients, Inorganic Nutrients, Energy Values ??of Foods, Major Food Groups, Nutrition of Babies, Children and Adolescents with Developmental Disabilities, Nutrition of Disabled Adults and Elderly Individuals



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ102	CAKE AND DESSERT MAKING TECHNIQUES				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ102	CAKE AND DESSERT MAKING TECHNIQUES	5	4	5
Education Type	Language	Course Level	Course Internship Status	Type of Course	
Formal Education	Turkish	Associate	No	Required	
Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants	
Culinary Arts		None	Instructor Ercan POLAT	None	

**The aim of lesson :**

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.

**Course Contents :**

Introduction to Pastry - Tool and Equipment Information 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



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ104	INTERNATIONAL GASTRONOMY				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ104	INTERNATIONAL GASTRONOMY	5	4	4

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Ercan POLAT	None

The aim of lesson :

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.

Course Contents :

Introduction to international gastronomy 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



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ118	MENU MANAGEMENT AND PLANNING				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ118	MENU MANAGEMENT AND PLANNING	2	2	2

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Sevim Zeynep Yürüdür <a href="mailto:zeynepyurudur@gop.edu.tr">zeynepyurudur@gop.edu.tr</a>	None

The aim of lesson :

The aim of this course is for the student to gain basic knowledge and skills regarding menu planning principles and methods, menu planning according to the characteristics of different age groups and risk groups, as well as the management and control of prepared menus.

Course Contents :

The evaluation of this course will be made through a midterm and a final exam, which will be prepared based on the reference books, lecture notes of the instructor and the information given in the course. The midterm's contribution to the average is 40%, and the final's contribution is 60%. The passing score is 60 out of 100.



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ245	COLD KITCHEN PRODUCTS				
Semester	Code	Name	T+P	Credit	ECTS
3	AŞ245	COLD KITCHEN PRODUCTS	2	2	2

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Sinan KESKİN	None

The aim of lesson :

The aim of this course is to introduce students to the cold kitchen and to show how to prepare foods prepared in the cold kitchen.

Course Contents :

Our cooking students are given a field introduction and a general introduction to the course. They are informed about course work and procedures They are informed about course work and procedures Open Buffet Foods, Buffet Decorations and Tools They know the Tools Used in the Buffet They will be able to prepare appetizer varieties in accordance with the recipe by taking occupational health and safety measures They know how to arrange the food in the Buffet The Duties of the Cook in the Open Buffet, Tranche and Serving to the Guest They know Open Buffet Foods They will be able to prepare hors d'oeuvre varieties by taking occupational health and safety measures and place them decoratively on the plate They know the Duties of the Cook in the Open Buffet They can easily apply practical information in the sector. Hours d'oeuvres and their applications They know the menu planning, food production, kitchen services management, service services applications in food and beverage businesses and take an active role in these applications. They know and apply the subject of hors d'oeuvres They can easily apply the theoretical and practical information they have gained at school and internship studies in the sector. Hors d'oeuvres and their applications Knows the menu planning, food production, kitchen services management, and service applications in food and beverage businesses and takes an active role in these applications.



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ214	CATERING SERVICES MANAGEMENT				
Semester	Code	Name	T+P	Credit	ECTS
4	AŞ214	CATERING SERVICES MANAGEMENT	2	2	2

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Sinan KESKİN	None

The aim of lesson :

This course aims to prepare food and prepare it for presentation to groups or individually according to various service methods. Introduction to the catering sector, which is one of the rapidly developing industries in the world and in Turkey. Introduction to the fields and jobs that students can work in after graduation for this service, which has been provided by foreign operators in Turkey until now.

Course Contents :

Conveying the meaning of banquet from the perspective of chefs Planning banquet menus Planning banquet organization Preparing banquet purchase list Preparing appropriate tools and equipment for banquet Preparing banquet dishes for presentation Preparing sample banquet presentation, Preparing open buffet, Preparing cocktails, Preparing receptions Catering and its importance



## Tokat Gaziosmanpaşa University

### Tokat Vocational School Culinary Arts

AŞ120	FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS				
Semester	Code	Name	T+P	Credit	ECTS
2	AŞ120	FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS	2	2	3

Education Type	Language	Course Level	Course Internship Status	Type of Course
Formal Education	Turkish	Associate	No	Required

Department/Program	Precondition	Course Coordinator	Instructor	Course Assistants
Culinary Arts		None	Instructor Sevim Zeynep Yürüdü <a href="mailto:zeynep.yurudur@gop.edu.tr">zeynep.yurudur@gop.edu.tr</a>	None

The aim of lesson :

The aim of this course is to enable the student to learn all stages from the production stage to marketing and after-sales services in order to ensure the production of appropriate products and services with the food safety and quality management system, food safety risks and the precautions that can be taken at critical control points against these risks, quality, food quality. To provide knowledge on the basic concepts, principles and methods of control, control cards, total quality management, quality management systems, food quality and safety management systems.

Course Contents :

The evaluation of this course will be made through a midterm and a final exam, which will be prepared based on the reference books, lecture notes of the instructor and the information given in the course. The midterm's contribution to the average is 40%, and the final's contribution is 60%. The passing score is 60 out of 100.