

**School of Fine Arts Design and Architecture / Industrial Design**

**2023 - 2024 Academic Year**

**INTERNSHIP I**

**Syllabus**

<b>Course Description</b>					
<b>Name</b>	<b>Code</b>	<b>Semester</b>	<b>T+A Hour</b>	<b>Credit</b>	<b>ECTS</b>
INTERNSHIP I	EUT2241140	Spring Semester	0+0	0	4
<b>Prerequisites Courses</b>					
<b>Recommended Elective Courses</b>					
<b>Language of Instruction</b>	Turkish				
<b>Course Level</b>	First Cycle (Bachelor's Degree)				
<b>Course Type</b>	Practice				
<b>Course Coordinator</b>	Assist.Prof. Tahir AKKOYUNLU				
<b>Name of Lecturer(s)</b>	Assist.Prof. Fahrettin Ersin ALACA				
<b>Assistant(s)</b>	Asst. Prof. Dr. Tahir Akkoyunlu				
<b>Aim</b>	The aim of the gastronomy internship course is to provide students with practical experience in a real kitchen environment, imparting skills in kitchen operations, hygiene standards, and creative culinary preparation				
<b>Course Content</b>	This course contains; .				
<b>Course Learning Outcomes</b>			<b>Teaching Methods</b>	<b>Assessment Methods</b>	
The intern applies fundamental information about kitchen hygiene and safety standards			14, 6	H	
The intern explains the functioning of the kitchen, the processes of food preparation, and the use of ingredients.			14, 6		
The intern effectively applies acquired knowledge in a real-world kitchen environment.			14, 6		
The intern develops solutions for problems encountered during kitchen operations			14, 6		
The intern creates creative and innovative recipes.			14, 6		
The intern assesses their professional development using the experiences and feedback acquired during the internship.			14, 6		
<b>Teaching Methods</b>	14: Self Study Method, 6: Experiential Learning				
<b>Assessment Methods</b>	H: Performance Task				
<b>Lecture Schedule</b>					
<b>Sequence</b>	<b>Topics</b>	<b>Preliminary Preparation</b>			
<b>Evaluation Methods</b>		<b>Weight(%)</b>			
Midterm Exam		50			
General Exam		50			
<b>Resources</b>					