

Course Description					
Name	Code	Semester	T+A Hour	Credit	ECTS
INTERNSHIP I	KTP2241140	Spring Semester	0+0	0	4
Prerequisites Courses					
Recommended Elective Courses					
Language of Instruction	Turkish				
Course Level	First Cycle (Bachelor's Degree)				
Course Type	Practice				
Course Coordinator	Assist.Prof. Tahir AKKOYUNLU				
Name of Lecturer(s)	Assist.Prof. Bige ŞİMŞEK İLHAN				
Assistant(s)	Asst. Prof. Dr. Tahir Akkoyunlu				
Aim	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				
Course Content	This course contains; .				
Course Learning Outcomes			Teaching Methods	Assessment Methods	
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		
Teaching Methods	14: Self Study Method, 6: Experiential Learning				
Assessment Methods	H: Performance Task				
Lecture Schedule					
Sequence	Topics	Preliminary Preparation			
Evaluation Methods		Weight(%)			
Midterm Exam		50			
General Exam		50			
Resources					