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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Kitchen Organization** | | 2201114 | I | 4+0 | 4 | 4 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor | Hafiz Ozbudun | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | In this lesson , “ cuisine and your kitchen parts of it introduction , staff your need determine and in the kitchen productive work organization don't do that adequacy gain ” is intended . | | | | | | | Course Learning Outcomes | This lesson finally student ;  one. Commercial kitchen varieties and kitchen parts of it knows .  2. Kitchen of your staff international their names and their duties knows .  3. Employee your need to determine and employee your choice knows .  4 . Business organization plans and manages .  5 . Employee performance evaluates .  6 . Waste and Now organization manages . | | | | | | | Course Content | Definition of kitchen, classification of commercial kitchens, international names and job descriptions of kitchen staff, sections of the kitchen (Hot Kitchen, Cold Kitchen, Patisserie, A la Carte, Butcher, Banquet, Dishwasher, Warehouses, determining personnel needs, personnel interview and selection, extra personnel recruitment, employees' job sharing, meeting, communication with other departments, work and time study, control of equipment in food and beverage production and service, evaluation of personnel performance, waste separation systems, separation of waste and residues in the kitchen, evaluation of waste and residues, kitchen personnel in the quality management process don't guide. | | | | | | | **Weeks** | **Topics** | | | | | | | one | of your kitchen definition , commercial your kitchens classification . | | | | | | | 2 | Kitchen of your staff international names,task definitions and personal and employee hygiene . | | | | | | | 3 | of your kitchen episodes ( Hot Kitchen , Cold kitchen ). | | | | | | | 4 | of your kitchen departments ( Patisserie , A la Carte , Butchery ). | | | | | | | 5 | of your kitchen departments (Banquet, Dishwasher , Warehouses ). | | | | | | | 6 | Employee your need determination . | | | | | | | 7 | Employee conversation and selection , extra employee reception . | | | | | | | 8 | of your employees work share your do n't do it. | | | | | | | 9 | meeting, other departments with communication . | | | | | | | 10 | Business and time study , food and beverage production and in service vehicle your supplies control . | | | | | | | 11th | Evaluating staff performance. | | | | | | | 12 | Waste decomposition systems in the kitchen waste and leftovers segregation . | | | | | | | 13 | Waste and leftovers evaluation . | | | | | | | 14 | Kitchen to your staff quality Administration in the process guidance do n't . | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **General Competencies** | | | | | | | | | | | | | | | | | | | from students this main topics of the lesson their understanding and fields with in applications their use expected . | | | | | | | | | | | | | | | | | | | **resources** | | | | | | | | | | | | | | | | | | | Aktaş, A. Özdemir, B. (2007). Kitchen Management in Hotel Businesses. Ankara: Detay Publishing  Turkan, C. (2010). Kitchen Technology, Ankara: Cemal Türkan Publications | | | | | | | | | | | | | | | | | | | **Evaluation System** | | | | | | | | | | | | | | | | | | | The grade evaluation for this course is as follows: as will be done :   * Short Quiz : 20% ( Week 7 , 31 October - 04 November 2022) * Midterm Exam ( Midterm ): 30% ( Week 9 , 14 November - 18 November 2022) * end of term Exam (Final): 50% (02-13 January 2023) | | | | | | | | | | | | | | | | | | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | | | | | |  | | **PO1** | **PO2** | | **PO3** | **PO4** | | **PO5** | **PO6** | | **PO7** | **PO8** | | **PO9** | **PO10** | | **PO11** | **PO12** | | | **LO1** | | 5 | - | | - | - | | - | 5 | | - | - | | 5 | - | | - | 3 | | | **LO2** | | 5 | - | | - | - | | - | 5 | | - | - | | 5 | - | | - |  | | | **LO3** | | 5 | - | | 3 | - | | - | 5 | | - | - | | 5 | - | | - | - | | | **LO4** | | 5 | 4 | | 3 | - | | - | 5 | | - | - | | 5 | - | | 5 | - | | | **LO5** | | 5 | 4 | | 3 | - | | - | 5 | | - | - | | - | - | | -- | 3 | | | **LO6** | | 5 | - | | 3 | - | | 3 | 5 | | - | - | | - | 5 | | - | - | | | **LO: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | **Contribution level** | | | | **1 lot Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 A lot High** | | | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | |  | | | | | | | | | | | | | |  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | Kitchen organization | 5 | one | 2 | - | - | 5 | - | - | 3 | - | - | one | |