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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Baharat ve İçecekler** | |  | I | 2+0 | 2 | 3 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Alan Seçmeli | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | İçeceklerin ve baharatların ticari mutfaklarda kullanımına yönelik teorik ve uygulamalı yeterlilik kazandırmak. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Baharatları tanır, mutfak uygulamalarında kullanır.  2. İçecekleri tanır, hazırlar ve servis eder. | | | | | | | Dersin İçeriği | Baharatın tanımı, sınıflandırılması, özellikleri, baharatların ana yemeklerde kullanımı, baharatların salatada kullanımı,baharatların tatlılarda kullanımı, baharatların içeceklerde kullanımı, baharatların dekor ve süslemede kullanımı, içecek tanımı, sınıflandırılması, özellikleri, sıcak İçecekler (çay ve çeşitleri, kahve ve çeşitleri, salep ve kakao), soğuk içecekler (taze meyve suları, gazlı içecekler, ayran, maden suları, milk shake), geleneksel Türk içecekleri (boza, şuruplar, (meyan, demirhindi, kızılcık, gül vb.), hoşaf ve kompostolar), alkollü içecekler. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Baharatın tanımı, sınıflandırılması, özellikleri. | | | | | | | 2 | Baharatların ana yemeklerde kullanımı. | | | | | | | 3 | Baharatların salatada kullanımı. | | | | | | | 4 | Baharatların tatlılarda kullanımı. | | | | | | | 5 | Baharatların içeceklerde kullanımı. | | | | | | | 6 | Baharatların dekor ve süslemede kullanımı. | | | | | | | 7 | İçecek tanımı, sınıflandırılması, özellikleri. | | | | | | | 8 | Sıcak içecekler (çay ve çeşitleri). | | | | | | | 9 | Sıcak içecekler (kahve ve çeşitleri). | | | | | | | 10 | Sıcak içecekler (salep ve kakao). | | | | | | | 11 | Soğuk içecekler (taze meyve suları, gazlı içecekler, ayran, maden suları, milk shake). | | | | | | | 12 | Geleneksel Türk içecekleri (boza, şuruplar; meyan, demirhindi, kızılcık, gül vb.). | | | | | | | 13 | Geleneksel Türk içecekleri (hoşaf ve kompostolar). | | | | | | | 14 | Alkollü içecekler. | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Genel Yeterlilikler** | | | | | | | | | | | | | | | | | | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | | | | | | | | | | | | | | | | | | **Kaynaklar** | | | | | | | | | | | | | | | | | | | MEB (2011). İçecekler, Ankara  MEB (2013). Meyvelerinden Faydalanılan İlaç ve Baharat Bitkileri, Ankara  MEB (2012). Tohumlarından Faydalanılan İlaç ve Baharat Bitkileri | | | | | | | | | | | | | | | | | | | **Değerlendirme Sistemi** | | | | | | | | | | | | | | | | | | | Dönem başında ders izlencelerinde belirtilir. | | | | | | | | | | | | | | | | | | | **PROGRAM ÖĞRENME ÇIKTILARI İLE**  **DERS ÖĞRENİM ÇIKTILARI İLİŞKİSİ TABLOSU** | | | | | | | | | | | | | | | | | | |  | **PÇ1** | **PÇ2** | | **PÇ3** | **PÇ4** | | **PÇ5** | **PÇ6** | | **PÇ7** | **PÇ8** | | **PÇ9** | **PÇ10** | | **PÇ11** | **PÇ12** | | **ÖÇ1** | 4 | 3 | | 3 | - | | - | - | | 4 | 3 | | - | - | | 4 | 2 | | **ÖÇ2** | 4 | 3 | | 3 | - | | - | - | | 1 | 3 | | - | - | | - | - | | **ÖÇ: Öğrenme Çıktıları PÇ: Program Çıktıları** | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | | **Katkı Düzeyi** | | | **1 Çok Düşük** | | | **2 Düşük** | | | **3 Orta** | | | **4 Yüksek** | | | **5 Çok Yüksek** | | |   Program Çıktıları ve İlgili Dersin İlişkisi   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | |  | | | | | | | | | | | | | |  | **PÇ1** | **PÇ2** | **PÇ3** | **PÇ4** | **PÇ5** | **PÇ6** | **PÇ7** | **PÇ8** | **PÇ9** | **PÇ10** | **PÇ11** | **PÇ12** | | Baharat ve İçecekler | 4 | 3 | 3 | - | - | - | 3 | 3 | - | - | 4 | 2 | |