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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Mutfakta Kalite Yönetimi** | |  | I | 4+0 | 4 | 4 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu derste mutfakta gıda maddelerinin kalite kontrolleri, depo kontrollerini yapma ve besinleri saklama yeterliklerinin kazandırılması amaçlanmaktadır. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Mutfakta gıda maddelerinin kalite kontrolünü yapar.  2. Yemeklerden şahit numune alır.  3. Mutfakta hizmetlerin kalitesini değerlendirir..  4. Yiyecekleri depolar.  5. Besinleri farklı saklama yöntemleriyle saklar. | | | | | | | Dersin İçeriği | Kalite kavramı ve mutfakta gıdaların kalite kontrolü, besin hazırlama ve pişirmede hijyen, yemeklerden şahit numune alma, mutfakta hizmetlerin kalitesini değerlendirme, gıda katkı maddeleri, ambalajlar, uluslararası kalite yönetim sistemleri ve HACCP uygulamaları, besin bozulmaları ve besin kaynaklı hastalıklar, gıda maddelerinin depolanması, besin saklama yöntemleri, besinlerin soğutma yöntemiyle saklanması, besinlerin dondurak saklanması,besinlerin tuzlanarak saklanması, besinlerin baharatla saklanması, besinlerin şekerle saklanması, besinlerin kurutularak saklanması, besinlerin konserve yapılarak saklanması, besinlerin fermente edilerek saklanması. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Kalite kavramı ve mutfakta gıdaların kalite kontrolü, besin hazırlama ve pişirmede hijyen. | | | | | | | 2 | Yemeklerden şahit numune alma, mutfakta hizmetlerin kalitesini değerlendirme. | | | | | | | 3 | Gıda katkı maddeleri. | | | | | | | 4 | Ambalajlar. | | | | | | | 5 | Uluslararası kalite yönetim sistemleri ve HACCP uygulamaları. | | | | | | | 6 | Besin bozulmaları ve besin kaynaklı hastalıklar. | | | | | | | 7 | Gıda maddelerinin depolanması. | | | | | | | 8 | Besin saklama yöntemleri. | | | | | | | 9 | Besinlerin soğutma yöntemi ile saklanması, besinlerin dondurak saklanması, besinlerin tuzlanarak saklanması. | | | | | | | 10 | Besinlerin baharatla saklanması. | | | | | | | 11 | Besinlerin şekerle saklanması. | | | | | | | 12 | Besinlerin kurutularak saklanması. | | | | | | | 13 | Besinlerin konserve yapılarak saklanması. | | | | | | | 14 | Besinlerin fermente edilerek saklanması. | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Genel Yeterlilikler** | | | | | | | | | | | | | | | | | | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | | | | | | | | | | | | | | | | | | **Kaynaklar** | | | | | | | | | | | | | | | | | | | Bulduk, S. (2008) ,Gıda ve Personel Hijyeni, Ankara: Detay Yayıncılık.  Bulduk, S. (2005).Gıda Teknolojisi, Detay Yayıncılık. | | | | | | | | | | | | | | | | | | | **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 | 2 | | 2 | - | | - | 3 | | - | 3 | | 1 | - | | 3 | 5 | | **ÖÇ2** | 4 | 2 | | 2 | - | | - | 4 | | - | 4 | | - | - | | 4 | 5 | | **ÖÇ3** | 4 | 2 | | 2 | - | | - | 3 | | - | 3 | | 1 | - | | 3 | 5 | | **ÖÇ4** | 4 | 2 | | 2 | - | | - | 3 | | - | 3 | | 1 | - | | 3 | 5 | | **ÖÇ5** | 4 | 2 | | 2 | - | | - | 3 | | - | 3 | | 1 | - | | 3 | 5 | | **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** | | Mutfakta Kalite Yönetimi | 4 | 2 | 2 | - | - | 3 | - | 3 | - | - | 3 | 5 | |