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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Pişirme Yöntemleri 1** | |  | I | 5+1 | 5,5 | 6 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu derste hiyerarşik yapıya göre mutfak çalışanların iş tanımlarını yapma, uluslararası doğrama ve pişirme yöntemlerini kullanarak çeşitli et suları, soslar, yemekler hazırlama yeterliliklerini kazandırmak amaçlanmaktadır. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Hiyerarşik yapıya göre mutfak çalışanlarının iş tanımlarını yapar.  2. Uluslararası mutfaklarda kullanılan doğrama/kesme işlemlerini yapar/yaptırır.  3. Temel stokları(et suları) hazırlar/hazırlatır.  4. Uluslararası sosları hazırlar/hazırlatır.  5. Uluslararası çorbaları hazırlar /hazırlatır.  6. Blanching, glazing işlemini yapar /yaptırır.  7. Boiling, Poche yöntemi ile pişen yemekleri hazırlar/hazırlatır. | | | | | | | Dersin İçeriği | Mutfağın yönetim şeması ve mutfak bölümlerindeki çalışanların iş ve görev tanımları, uluslararası doğrama tekniklerini yapmak/yaptırmak, Lezzet verici karışımları hazırlamak, garnitür hazırlama/ hazırlatmak, basic white stock (temel beyaz etsuyu) stock hazırlamak/hazırlatmak,basic brown (temel kahverengi etsuyu ) stock hazırlamak/hazırlatmak, uluslararası çorbaları hazırlamak/hazırlatmak, uluslararası çorbaları hazırlamak/hazırlatma, uluslararası temel sosları hazırlamak/hazırlatmak.yiyeceklere suda blanching (ön pişirme/ağartma)yöntemi ile hazırlama, yiyecekleri poche (kaynar derecedeki kaynamayan suda) pişirme, yiyecekleri boiling (bol kaynar derecedeki suda pişirme) pişirme, yiyecekleri glazing (parlatma) yöntemi ile hazırlama. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Mutfağın yönetim şeması ve mutfak bölümlerindeki çalışanların iş ve görev tanımları. | | | | | | | 2 | Uluslararası doğrama tekniklerini yapmak/yaptırmak, Lezzet verici karışımları hazırlamak. | | | | | | | 3 | Garnitür hazırlama/ hazırlatmak. | | | | | | | 4 | Garnitür hazırlama/ hazırlatmak. | | | | | | | 5 | Basic white stock (temel beyaz etsuyu) stock hazırlamak/hazırlatmak. | | | | | | | 6 | Basic brown (temel kahverengi etsuyu ) stock hazırlamak/hazırlatmak. | | | | | | | 7 | Uluslararası çorbaları hazırlamak/hazırlatmak. | | | | | | | 8 | Uluslararası çorbaları hazırlamak/hazırlatmak. | | | | | | | 9 | Uluslararası temel sosları hazırlamak/hazırlatmak. | | | | | | | 10 | Uluslararası temel sosları hazırlamak/hazırlatmak. | | | | | | | 11 | Yiyeceklere suda blanching (ön pişirme/ağartma)yöntemi ile hazırlama. | | | | | | | 12 | Yiyecekleri poche (kaynar derecedeki kaynamayan suda) pişirme. | | | | | | | 13 | Yiyecekleri boiling (bol kaynar derecedeki suda pişirme) pişirme. | | | | | | | 14 | Yiyecekleri glazing (parlatma) yöntemi ile hazırlama. | | | | | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Genel Yeterlilikler** | | | | | | | | | | | | | | | | | | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | | | | | | | | | | | | | | | | | | **Kaynaklar** | | | | | | | | | | | | | | | | | | | Cılızoğlu Eryılmaz, L. (1989). Yemek Pişirme Teknikleri, İstanbul: Remzi Kitabevi  Türkan, C. (2008). Aşçılık, Ankara: Cemalturkan Yayınları  Özcan, Ö. Demir, A. (2013). Sos Hazırlama ve Pişirme Teknikleri. İstanbul: Mutfak Kitap Yayınları | | | | | | | | | | | | | | | | | | | **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** | 5 | 2 | | 2 | 2 | | - | 2 | | - | - | | 3 | - | | 4 | 5 | | **ÖÇ2** | 5 | 2 | | 3 | 2 | | - | - | | 4 | 3 | | 5 | 3 | | 2 | 4 | | **ÖÇ3** | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | **ÖÇ4** | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | **ÖÇ5** | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | **ÖÇ6** | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 3 | 5 | | **ÖÇ7** | 5 | 2 | | 4 | 2 | | 4 | - | | 5 | 4 | | 5 | 3 | | 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** | | Pişirme Yöntemleri 1 | 5 | 2 | 4 | 2 | 3 | - | 4 | 4 | 5 | 3 | 3 | 5 | |