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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Dünya Mutfakları** | |  | III | 5+1 | 5,5 | 6 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Dünya mutfak kültürünü araştırarak, bu mutfaklardan örnek yemekler hazırlamak, yeni yemek reçeteleri geliştirmek ve bunları uygulama becerisini kazandırmak. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Gastronominin tarihsel gelişimini bilir.  2. Türk mutfak kültürünü araştırıp, örnek yemekler pişirip, servise hazır hale getirir.  3. Uzak Doğu ve Asya mutfak kültürünü araştırıp, örnek yemekler pişirip, servise hazır hale getirir.  4. Akdeniz ve Avrupa mutfak kültürünü araştırıp, örnek yemekler pişirip, servise hazır hale getirir.  5. Orta Doğu ve Kuzey Afrika mutfak kültürünü araştırıp, örnek yemekler pişirip servise hazır hale getirir.  6. Kuzey ve Güney Amerika ülkelerinin mutfak kültürünü araştırıp, örnek yemekler pişirip, servise hazır hale getirir.  7. Dinî inançlara, örf ve adetlere göre yemekleri araştırıp, örnek yemekler pişirip, servise hazır hale getirir.  8. Yeni yemek reçeteleri tasarlar, mesleki gelişimine ilişkin faaliyetleri yürütür. | | | | | | | Dersin İçeriği | Gastronominin ve Türk Mutfağının Tarihsel Gelişimi (Orta Asya, Selçuklu Mutfağı, Osmanlı Saray Mutfağı); Türk Mutfağı Yemekleri; Uzak Doğu ve Asya Mutfak Kültürü (Japonya, Güney Kore, Çin, Hindistan, Türk Cumhuriyetleri, Rusya); Akdeniz Mutfak Kültürü (İspanya, İtalya, Girit, Kıbrıs); Avrupa Mutfak Kültürü (Fransa, İngiltere Almanya, İskandinav ülkeleri, Balkan Ülkeleri); Orta Doğu ve Kuzey Afrika Mutfak Kültürü (Ermenistan, İran, İsrail, Suriye, Fas, Mısır, Tunus); Kuzey ve Güney Amerika Ülkelerinin Mutfak Kültürü (Meksika, Kanada, ABD, Brezilya); Dinî İnançlara, Örf ve Adetlere Göre Yemek Hazırlama (İslam, Hristiyanlık, Yahudilik, Hinduizm); Yeni Yemek Reçetesi Tasarlanması. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Gastronominin ve Türk Mutfağının Tarihsel Gelişimi (Orta Asya, Selçuklu Mutfağı, Osmanlı Saray Mutfağı) | | | | | | | 2 | Türk Mutfağı Yemekleri | | | | | | | 3 | Türk Mutfağı Yemekleri | | | | | | | 4 | Uzak Doğu ve Asya Mutfak Kültürü (Japonya, Güney Kore, Çin, Hindistan) | | | | | | | 5 | Uzak Doğu ve Asya Mutfak Kültürü (Türk Cumhuriyetleri, Rusya) | | | | | | | 6 | Akdeniz Mutfak Kültürü (İspanya, İtalya) | | | | | | | 7 | Akdeniz Mutfak Kültürü (Girit, Kıbrıs) | | | | | | | 8 | Avrupa Mutfak Kültürü (Fransa, İngiltere Almanya) | | | | | | | 9 | Avrupa Mutfak Kültürü (İskandinav ülkeleri, Balkan Ülkeleri) | | | | | | | 10 | Orta Doğu ve Kuzey Afrika Mutfak Kültürü (Ermenistan, İran, İsrail, Suriye) | | | | | | | 11 | Orta Doğu ve Kuzey Afrika Mutfak Kültürü (Fas, Mısır, Tunus) | | | | | | | 12 | Kuzey ve Güney Amerika Ülkelerinin Mutfak Kültürü (Meksika, Kanada, ABD, Brezilya) | | | | | | | 13 | Dinî İnançlara, Örf ve Adetlere Göre Yemek Hazırlama (İslam, Hristiyanlık, Yahudilik, Hinduizm) | | | | | | | 14 | Yeni Yemek Reçetesi Tasarlanması | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | Tek Tabakta Dünya Lezzetleri (2008). İtalya: Reader’s Digest  Yıldız, E. Sarıışık, M. (2016). Dünya Mutfakları 1. Eskişehir: Anadolu Üniversitesi 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** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ2** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ3** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ4** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ5** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ6** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ7** | 3 | 3 | | 3 | - | | 5 | 2 | | 3 | 4 | | 5 | 2 | | 2 | 3 | | **ÖÇ8** | 4 | 4 | | 3 | - | | 5 | 4 | | 3 | 4 | | 5 | 2 | | 2 | 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   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Ders** | **PÇ1** | **PÇ2** | **PÇ3** | **PÇ4** | **PÇ5** | **PÇ6** | **PÇ7** | **PÇ8** | **PÇ9** | **PÇ10** | **PÇ11** | **PÇ12** | | Dünya Mutfakları | 3 | 3 | 3 | - | 5 | 2 | 3 | 4 | 5 | 2 | 2 | 3 | |