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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Mesleki İngilizce** | |  | III | 2+0 | 2 | 2 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu ders, turizm endüstrisinde önemli bir alan olan aşçılık eğitimi alan öğrencilere ulusal ve uluslararası yemek ve içeceklerin hazırlanması ve sunumunda temel ihtiyaç olan ingilizce diline temel düzeyde vakıf olmaları amaçlamaktadır. Bu amaçla, öğrenciye temel mesleki kavram ve tanımlarla mesleki dilbilgisi yeterliliği kazandırılacaktır. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Aşçılık Bölümü'nde farklı konulardla ilgili İngilizce kavramları öğrenir,  2. Dil kalıplarının bilimsel metinlerdeki farklı kullanım şekillerini öğrenir.  3. Mutfakta kullanılan metinlerde yer alan karmaşık yapılı cümleleri ve kelimeleri daha kolay anlamayı öğrenir  4. Gastronomi bilim dallarına ait bilimsel kitap ya da makalelerden örnek metinleri tercüme etmeyi öğrenir.  5. Uluslararası yazışmaları yapabilir. | | | | | | | Dersin İçeriği | Mesleki yabancı dil yeterliklerine temel teşkil edecek İngilizce terimler; Mutfak terimlerinde mesleki yabancı dile giriş; Mesleki terim ve kavramlar; Mesleki terminoloji; Mutfak araç ve gereçlerinin İngilizce terimleri; Kişisel bakım, Hijyen ve sanitasyon ile ilgili mesleki terimler; Yemek pişirme terimleri; Türk mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi; Rus mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi; İtalyan mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi; İngiliz mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Mesleki yabancı dil yeterliklerine temel teşkil edecek İngilizce terimler | | | | | | | 2 | Mutfak terimlerinde mesleki yabancı dile giriş | | | | | | | 3 | Mesleki terim ve kavramlar | | | | | | | 4 | Mesleki terim ve kavramlar | | | | | | | 5 | Mesleki terminoloji | | | | | | | 6 | Mutfak araç ve gereçlerinin İngilizce terimleri | | | | | | | 7 | Kişisel bakım, Hijyen ve sanitasyon ile ilgili mesleki terimler | | | | | | | 8 | Yemek pişirme terimleri | | | | | | | 9 | Türk mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | | | 10 | Türk mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | | | 11 | Türk mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | | | 12 | Rus mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | | | 13 | İtalyan mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | | | 14 | İngiliz mutfağına özgü yemeklerin İngilizce tariflerinin verilmesi | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | https://leafyplace.com/types-of-cusine | | **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 | 5 | | 5 | 4 | | 5 | 3 | | - | - | | 5 | - | | - | 5 | | **ÖÇ2** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 5 | | **ÖÇ3** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 5 | | **ÖÇ4** | 5 | 5 | | 5 | 4 | | 5 | 3 | | - | - | | 5 | - | | - | 5 | | **ÖÇ5** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 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** | | Mesleki İngilizce | 5 | 5 | 5 | 4 | 5 | 4 | - | - | 5 | - | - | 5 | |