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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Pastane Ürünleri** | |  | III | 5+1 | 5,5 | 6 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu derste çeşitli hamur hazırlama teknikleri kullanılarak, pastane ürünleri hazırlama yeterlikleri kazandırmak amaçlanır | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Basit hamur ile ürün hazırlar / hazırlatır.  2. Ekmek çeşitleri hazırlama, ekmek dekoru yapma.  3. Mayalı hamur ile ürün hazırlar / hazırlatır.  4. Pişirilerek hazırlanan hamur ile ürün hazırlar / hazırlatır.  5. Çırpılarak hazırlanan hamur ile kek , pasta hazırlar / hazırlatır.  6. Kıyılarak hazırlanan hamurları, kuru pastaları hazırlar / hazırlatır.  7. Tart, tartölet, pay ve kiş çeşitleri hazırlar / hazırlatır.  8. Sütlü tatlıları, meyveli tatlıları, özel Türk tatlıları,şeker ve çikolata süslemeleri hazırlar / hazırlatır. | | | | | | | Dersin İçeriği | Basit hamur ile börekler hazırlama; Ekmek çeşitleri hazırlama, ekmek dekoru yapma; Mayalı hamurdan ürün hazırlama / poğaça /çörek /simit, pizza vb. hazırlama; Özleştirilerek hazırlanan hamurdan ürün hazırlama; Milföy hamuru hazırlama, milföy hamuru ile ürün hazırlama; Pişirilerek hazırlanan hamurdan ürün hazırlama; Çırpılarak hazırlanan hamurdan kek çeşitleri hazırlama; Yaş pasta hazırlama; Şekerleme ile süsleme, çikolata ile süsleme; Kıyılarak hazırlanan hamurdan kuru pasta, tart, tartölet, pay ve kiş hazırlama; Sable bisküvi yapımı ve şeker hamuru ile süsleme; Sütlü tatlılar, meyve tatlıları hazırlama; Özel Türk tatlıları (helva, aşure vb.) hazırlama, Dondurma ve sorbe hazırlama; Uluslararası mutfaklardan tatlı çeşitleri hazırlama. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Basit hamur ile börekler hazırlama. | | | | | | | 2 | Ekmek çeşitleri hazırlama, ekmek dekoru yapma. | | | | | | | 3 | Mayalı hamurdan ürün hazırlama / poğaça /çörek /simit, pizza vb. hazırlama | | | | | | | 4 | Özleştirilerek hazırlanan hamurdan ürün hazırlama | | | | | | | 5 | Milföy hamuru hazırlama, milföy hamuru ile ürün hazırlama | | | | | | | 6 | Pişirilerek hazırlanan hamurdan ürün hazırlama | | | | | | | 7 | Çırpılarak hazırlanan hamurdan kek çeşitleri hazırlama | | | | | | | 8 | Yaş pasta hazırlama | | | | | | | 9 | Şekerleme ile süsleme, çikolata ile süsleme | | | | | | | 10 | Kıyılarak hazırlanan hamurdan kuru pasta, tart, tartölet, pay ve kiş hazırlama | | | | | | | 11 | Sable bisküvi yapımı ve şeker hamuru ile süsleme. | | | | | | | 12 | Sütlü tatlılar, meyve tatlıları hazırlama | | | | | | | 13 | Özel Türk tatlıları (helva, aşure vb.) hazırlama. Dondurma ve sorbe hazırlama | | | | | | | 14 | Uluslararası mutfaklardan tatlı çeşitlerihazırlama. | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | Şavkay, T. (2010). Tatlı Kitap Türk ve Dünya Tatlıları, Ankara, Şekerbank Yayınları  Yeğen E. M. (1989). Alafranga - Tatlı ve Pasta Öğretim, İstanbul, Nadir | | **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 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ2** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ3** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ4** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ5** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ6** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ7** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 3 | 5 | | **ÖÇ8** | 5 | 3 | | 4 | - | | - | 1 | | 5 | 4 | | 2 | - | | 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   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **Ders** | **PÇ1** | **PÇ2** | **PÇ3** | **PÇ4** | **PÇ5** | **PÇ6** | **PÇ7** | **PÇ8** | **PÇ9** | **PÇ10** | **PÇ11** | **PÇ12** | | Pastane Ürünleri | 5 | 3 | 4 | - | - | 1 | 5 | 4 | 2 | - | 3 | 5 | |