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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Yemek Süsleme Sanatı** | |  | III | 2+0 | 2 | 3 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Alan Seçmeli | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Göze hoş gelen servis tabağı hazırlayabilme becerisi ve dekorlu açık büfe hazırlayabilme becerisi kazandırmak. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci:  1. Yemek süsleme sanatının tanımını yapar, özelliklerini açıklar.  2. Tabak süslemenin temel prensiplerini bilir ve mutfak ürünlerinde uygular.  3. Basit sebze ve meyve dekorlarını hazırlar.  4. Basit büfe dekorları ve büfe için ayna hazırlar.  5. Pastane ürünleri için dekor hazırlar.  6. Yemek fotoğrafları çekmeyi ve sosyal medyada yayınlamayı bilir. | | | | | | | Dersin İçeriği | Süsleme, estetik, renk ve kompozisyon bilgisi; temel yemek fotoğrafı çekim bilgisi, fotoğrafları sosyal medyada paylaşma bilgisi; süslemede kullanılan araç-gereçler, süsleme türleri, tabak sunumunun temel prensipleri (renk, şekil, doku, ısı, tat, porsiyon boyutu, porsiyon miktarının dengelenmesi, tabakta yiyeceklerin düzenlemesi, doğru tabak seçimi); tabak sunumu sanatı: klasik tabaklama modelleri, serbest tabaklama modelleri, landscape model, sos çekme, çizgi çekme, daire ve üçgen oluşturma sunumları; süsleme ürünleri ve sos kullanımı: taze otlar, çiçekler, mikro filizler, choux hamuru, tuile yapımı, dekor hamur kullanımı, kuru meyveler ana soslar, türev soslar, çektirme soslar, glaze soslar, tuzlu ve hamur ürünlerinde sos kullanımı, tatlı sosları; sıcak yemeklerde süsleme; soğuk yemeklerde ve salatalarda süsleme; çorbalarda süsleme; hamur işlerinde süsleme; tatlılarda süsleme; çikolata ile süslemeler; pasta süslemeleri ve şeker hamuru uygulamaları; açık büfe süslemesi (büfe için ayna hazırlama, sebze, meyve dekorları hazırlama). | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Süsleme, Estetik, Renk ve Kompozisyon Bilgisi | | | | | | | 2 | Temel Yemek Fotoğrafı Çekim Bilgisi, Fotoğrafları Sosyal Medyada Paylaşma Bilgisi | | | | | | | 3 | Temel Yemek Fotoğrafı Çekim Bilgisi, Fotoğrafları Sosyal Medyada Paylaşma Bilgisi | | | | | | | 4 | Süslemede Kullanılan Araç-Gereçler, Süsleme Türleri, Tabak Sunumunun Temel Prensipleri (Renk, Şekil, Doku, Isı, Tat, Porsiyon Boyutu, Porsiyon Miktarının Dengelenmesi, Tabakta Yiyeceklerin Düzenlemesi, Doğru Tabak Seçimi) | | | | | | | 5 | Tabak Sunumu Sanatı: Klasik Tabaklama Modelleri, Serbest Tabaklama Modelleri, Landscape Model, Sos Çekme, Çizgi Çekme, Daire ve Üçgen Oluşturma Sunumları | | | | | | | 6 | Süsleme Ürünleri ve Sos Kullanımı: Taze Otlar, Çiçekler, Mikro Filizler, Choux Hamuru, Tuile Yapımı, Dekor Hamur Kullanımı, Kuru Meyveler Ana Soslar, Türev Soslar, Çektirme Soslar, Glaze Soslar, Tuzlu ve Hamur Ürünlerinde Sos Kullanımı, Tatlı Sosları | | | | | | | 7 | Sıcak Yemeklerde Süsleme | | | | | | | 8 | Soğuk Yemeklerde ve Salatalarda Süsleme | | | | | | | 9 | Çorbalarda Süsleme | | | | | | | 10 | Hamur İşlerinde Süsleme | | | | | | | 11 | Tatlılarda Süsleme | | | | | | | 12 | Çikolata ile Süslemeler | | | | | | | 13 | Pasta Süslemeleri ve Şeker Hamuru Uygulamaları | | | | | | | 14 | Açık Büfe Süslemesi (Büfe için ayna hazırlama, sebze, meyve dekorları hazırlama) | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | Demirtaş, Haşim, (1998). Haşim Usta ile Mutfak Sanatı, İstanbul: Sena Y.  Telli, Fahir, (1997). Soğuk Mutfak, Açık Büfe ve Süsleme Sanatı, İstanbul: Dönence Y. | | **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 | 2 | | 2 | - | | - | 2 | | - | 3 | | - | - | | - | 3 | | **ÖÇ2** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **ÖÇ3** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **ÖÇ4** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **ÖÇ5** | 3 | 2 | | 2 | - | | - | 2 | | - | 4 | | - | 2 | | - | 3 | | **ÖÇ6** | 3 | 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** | | Yemek Süsleme Sanatı | 3 | 3 | 2 | - | - | 2 | - | 4 | - | 1 | - | 3 | |