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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Ziyafet Mutfağı** | |  | III | 4+0 | 4 | 4 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu derste öğrenciye, ziyafetin anlamı, kapsamı, önemi kavratılarak, ziyafet organizasyonları planlayıp, ziyafet yemekleri hazırlayıp sunabilme yeterliliği kazandırılması amaçlanmaktadır. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1. Ziyafetin anlamını, kapsamını, önemini kavrar.  2. Ziyafet organizasyonları planlar.  3. Ziyafet yemeklerini hazırlar ve sunar.  4. Outside Catering (işletme dışında verilen yiyecek içecek hizmetleri) organizasyonu öncesi hazırlıkları yapar.  5. Outside Catering ürünlerini hazırlar ve sunar.  6. Maliyet Kontrolü yapar, ziyafet organizasyonlarını pazarlar. | | | | | | | Dersin İçeriği | Ziyafetin anlamı ve kapsamı, ziyafetlerde planlamanın önemi ve planlama süreci; Ziyafet ve catering faaliyetlerinin yönetimi; Büfe organizasyonu planlama; Kahvaltı büfesi, brunch büfesi ürünlerini hazırlama ve sunma; Gala büfesi, resepsiyon büfesi ürünleri hazırlama ve sunma; Coffee break etkinliği planlama, ürünleri hazırlama ve sunma; Kokteyl parti / kokteyl prolonge organizasyonu yapma; Kokteyl ürünlerini hazırlama ve sunma; Kokteyl prolonge ürünleri hazırlama ve sunma; Set menü, masa servisi, protokol yemeği organizasyonu planlama; Protokol yemeği ürünleri hazırlama ve sunma; Toplantı organizasyonu planlama, ürünleri hazırlama ve sunma; Barbekü / BBQ organizasyonu planlama, ürünleri hazırlayıp sunma; Yiyecek içecek işletmelerinde ziyafet organizasyonlarının pazarlanması ve bütçesi, Catering faaliyeti sonrası geri bildirim alma. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Ziyafetin anlamı ve kapsamı, ziyafetlerde planlamanın önemi ve planlama süreci. | | | | | | | 2 | Ziyafet ve catering faaliyetlerinin yönetimi. | | | | | | | 3 | Büfe organizasyonu planlama. | | | | | | | 4 | Kahvaltı büfesi, brunch büfesi ürünlerini hazırlama ve sunma. | | | | | | | 5 | Gala büfesi, resepsiyon büfesi ürünleri hazırlama ve sunma. | | | | | | | 6 | Coffee break etkinliği planlama, ürünleri hazırlama ve sunma. | | | | | | | 7 | Kokteyl parti / kokteyl prolonge organizasyonu yapma. | | | | | | | 8 | Kokteyl ürünlerini hazırlama ve sunma. | | | | | | | 9 | Kokteyl prolonge ürünleri hazırlama ve sunma. | | | | | | | 10 | Set menü, masa servisi, protokol yemeği organizasyonu planlama. | | | | | | | 11 | Protokol yemeği ürünleri hazırlama ve sunma. | | | | | | | 12 | Toplantı organizasyonu planlama, ürünleri hazırlama ve sunma. | | | | | | | 13 | Barbekü / BBQ organizasyonu planlama, ürünleri hazırlayıp sunma. | | | | | | | 14 | Yiyecek içecek işletmelerinde ziyafet organizasyonlarının pazarlanması ve bütçesi, Catering faaliyeti sonrası geri bildirim alma. | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | Rızaoğlu, B. Hançer, M. (2005). Menü ve Yönetimi, Ankara: Detay Yayıncılık  Yılmaz Y. (2007). Ziyafet Organizasyonu ve Yönetimi, Ankara: Detay Yayıncılık | | **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 | 1 | | - | - | | 4 | 5 | | 4 | 5 | | 3 | 5 | | 5 | 5 | | **ÖÇ2** | 4 | 3 | | 5 | - | | 4 | 4 | | 5 | 4 | | 3 | 5 | | 4 | 5 | | **ÖÇ3** | 3 | 4 | | 5 | - | | 3 | 3 | | 4 | 5 | | 3 | 5 | | 5 | 5 | | **ÖÇ4** | 4 | 3 | | 5 | - | | 4 | 4 | | 5 | 4 | | 3 | 5 | | 4 | 5 | | **ÖÇ5** | 4 | 4 | | 5 | - | | 3 | 3 | | 4 | 5 | | 3 | 5 | | 5 | 5 | | **ÖÇ6** | 5 | 5 | | 4 | - | | 5 | 4 | | 3 | 3 | | 3 | 5 | | 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** | | Ziyafet Mutfağı | 4 | 3 | 5 | - | 5 | 4 | 4 | 4 | 3 | 5 | 5 | 5 | |