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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Temel Mutfak Bilgisi** | |  |  | 2+0 | 2 | 3 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | MYO Seçmeli | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Mutfak çeşitlerini, mutfağın konumunu, bölümlerini, ekipmanlarını, mutfak personelini, mutfak güvenlik ilkelerini, mutfakta verimli çalışma yöntemini ve mutfakta besin gruplarına göre uygulanan hazırlık ve pişirme yöntemlerini, menü planlamayı, yemek sunum ilkelerini ve bulaşık yıkama yöntemlerini öğretmek. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci:  1. Mutfak çeşitlerini, mutfağın konumunu, bölümlerini ve ekipmanlarını bilir.  2. Mutfak personelinin görev adlarını ve görev tanımlarını bilir.  3. Mutfakta verimli çalışma yöntemini ve güvenlik ilkelerini bilir.  4. Mutfakta besin gruplarına göre uygulanan hazırlık ve pişirme yöntemlerini bilir.  5. Menü planlamayı ve yemek sunum ilkelerini bilir.  6. Bulaşık yıkama yöntemlerini bilir. | | | | | | | Dersin İçeriği | Mutfağın tanımı, çeşitleri, konumu, bölümleri,mutfak ekipmanları ve özellikleri,mutfak personelinin uluslararası adları ve görev tanımları,mutfakta güvenlik ilkeleri,mutfakta verimli çalışma yolları,besin grupları, besin ögeleri, mise en place (mizanplas),etler ve pişirme yöntemleri,kurubaklagiller ve pişirme yöntemleri,sebzeler, meyveler ve pişirme yöntemleri,süt ve türevleri,tahıllar,yağlar, şekerler ve kuruyemişler,mönü planlama, yemek sunumu ve önemi,yemek sunumu. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Mutfağın tanımı, çeşitleri, konumu, bölümleri. | | | | | | | 2 | Mutfak ekipmanları ve özellikleri. | | | | | | | 3 | Personelinin uluslararası adları ve görev tanımları. | | | | | | | 4 | Mutfakta güvenlik ilkeleri. | | | | | | | 5 | Mutfakta verimli çalışma yolları. | | | | | | | 6 | Besin grupları, besin ögeleri, mise en place (mizanplas). | | | | | | | 7 | Etler ve pişirme yöntemleri. | | | | | | | 8 | Kurubaklagiller ve pişirme yöntemleri. | | | | | | | 9 | Sebzeler, meyveler ve pişirme yöntemleri. | | | | | | | 10 | Süt ve türevleri. | | | | | | | 11 | Tahıllar. | | | | | | | 12 | Yağlar, şekerler ve kuruyemişler. | | | | | | | 13 | Mönü planlama, yemek sunumu ve önemi. | | | | | | | 14 | Yemek sunumu. | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** | | Aktaş, A. Özdemir, B. (2007). Otel İşletmelerinde Mutfak Yönetimi. Ankara: Detay Yayıncılık.  Türkan, C. (2010). Mutfak Teknolojisi, Ankara: Cemal Türkan 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** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **ÖÇ2** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **ÖÇ3** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **ÖÇ4** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **ÖÇ5** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **ÖÇ6** | 5 | - | | - | - | | - | 4 | | 5 | - | | 2 | - | | - | - | | **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** | | Temel Mutfak Bilgisi | 5 | - | - | - | - | 4 | 5 | - | 2 | - | - | - | |