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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Yiyecek İçecek Servisi-II** | |  | II | 1+2 | 2 | 3 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Öğrencilerin yiyecek ve içecek üretimi ve servisi uygulamalarını, sektörel anlamda operasyonlarını ve yönetimlerini tanımaları ve bu konuda bilgi ve beceri düzeylerini, analiz ve sentez yeteneklerini uygulamalı olarak geliştirmeleri hedeflenmektedir. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;  1.Yiyecek-içecek bölümü personelinin sahip olması gereken özellikleri ve sorumlulukları açıklar  2.Yiyecek içecek işletmelerinde yiyecek içecek servis yöntemlerini bilir, uygular ve denetler  3.Menü hazırlar  4.Servis aşamalarını yönetir ve kontrol eder  5.Banket organizasyonlarını bilir, yürütür ve kontrol eder | | | | | | | Dersin İçeriği | Dışarıda yemek yeme olgusu, yiyecek içecek işletmeleri ve özellikleri, yiyecek içecek servisinin organizasyonu, yiyecek içecek servisinin ilkeleri, yiyecek içecek servisinde kullanılan araçlar, yiyecek içecek servisinde hazırlık çalışmaları, yiyecek içecek servis yöntemleri | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Yiyecek İçecek Sektörü | | | | | | | 2 | Yiyecek İçecek Servis Personeli | | | | | | | 3 | Yiyecek İçecek Servis Personeli | | | | | | | 4 | Yiyecek İçecek Servis Aşamaları ve Ekipmanları | | | | | | | 5 | Yiyecek İçecek Servis Aşamaları ve Ekipmanları | | | | | | | 6 | Menü Bilgisi ve Planlaması | | | | | | | 7 | İçecekler ve İçecek Servisi | | | | | | | 8 | Servis Aşamaları | | | | | | | 9 | Özel Servis Aşamaları | | | | | | | 10 | Gelişmiş Servis Teknikleri | | | | | | | 11 | Protokol Servisi | | | | | | | 12 | Banket Servisi | | | | | | | 13 | Yiyecek ve İçecek Servisinin Denetimi | | | | | | | 14 | Yiyecek ve İçecek Servisinin Denetimi | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** |  |  | | --- | | Sökmen, A., (2011), Konaklama ve Yiyecek-İçecek İşletmelerinde Servis Tekniği, Ankara, Detay Yayıncılık  Türksoy, A., (2015), Yiyecek ve İçecek Hizmetleri 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** | | **ÖÇ1** | 5 | | 2 | 4 | | 4 | 3 | | 1 | 1 | | 3 | 1 | | 1 | 1 | | **ÖÇ2** | 5 | | 2 | 4 | | 4 | 3 | | 1 | 1 | | 3 | 1 | | 1 | 1 | | **ÖÇ3** | 5 | | 2 | 4 | | 4 | 3 | | 1 | 1 | | 3 | 1 | | 1 | 1 | | **ÖÇ4** | 5 | | 2 | 4 | | 4 | 3 | | 1 | 1 | | 3 | 1 | | 1 | 1 | | **ÖÇ5** | 5 | | 2 | 4 | | 4 | 3 | | 1 | 1 | | 3 | 1 | | 1 | 1 | | **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** | | Yiyecek İçecek Servisi-II | 5 | 2 | 4 | 4 | 3 | 1 | 1 | 3 | 1 | 1 | 1 | |