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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | Yiyecek İçecek Servisi-I | |  | 1 | 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 sektörüne ilişkin kavramları tanımlar 2. Yiyecek-içecek bölümü personelinin sahip olması gereken özellikleri ve sorumlulukları açıklar 3. Servis kavramını tanımlar ve servis metotlarını bilir ve uygular 4. Mutfak ve servis ekipmanlarını bilir ve kullanır 5. Yiyecek üretimi ve hijyen konularında bilgi sahibi olur | | | | | | | | | 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 Endüstrisine ve Yiyecek‐İçecek Yönetimi | | | | | | | 2 | Yiyecek ve İçecek İşletmelerinde Kuruluş Çalışmaları ve Araştırmaları | | | | | | | 3 | Yiyecek‐İçecek Bölümü ve Organizasyon Yapısı | | | | | | | 4 | Yiyecek ve İçecek İşletmelerinde Hijyen, Sanitasyon ve Güvenlik | | | | | | | 5 | Beslenme | | | | | | | 6 | Mönü | | | | | | | 7 | Servis | | | | | | | 8 | Mutfak | | | | | | | 9 | Bar‐İçki Bilgisi ve Servisi | | | | | | | 10 | Yiyecek‐İçecek Döngüsü ve Maliyet Kontrolü | | | | | | | 11 | Konuk İlişkileri ve Şikâyetler ile İlgilenme | | | | | | | 12 | Yiyecek ve İçecek Hizmetleri Pazarlaması | | | | | | | 13 | Yiyecek ve İçecek İşletmelerinde Finans Yönetimi | | | | | | | 14 | Yiyecek ve İçecek İşletmelerinde İnsan Kaynakları Yönetimi | | | | | |  |  | | --- | | **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-I | 5 | 2 | 4 | 4 | 3 | 1 | 1 | 3 | 1 | 1 | 1 | |