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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Dersin Adı** | | **Kodu** | **Yarıyıl** | **T+U** | **Kredi** | **AKTS** | | **Mutfak Yönetimi** | |  | III | 2+2 | 3 | 4 | | Ön koşul Dersler |  | | | | | | | Dersin Dili | Türkçe | | | | | | | Dersin Türü | Zorunlu | | | | | | | Dersin Koordinatörü |  | | | | | | | Dersi Veren |  | | | | | | | Dersin Yardımcıları |  | | | | | | | Dersin Amacı | Bu ders öğrencilere, mutfak yönetimi ve organizasyonu hakkında bilgi sahibi olmayı,temel mutfak üretim bilgisine sahip olmayı, temizlik, sağlık ve hijyen koşullarını kavramamayı, menü ve besin grupları hakkında bilgi sahibi olmayı, yiyecek üretim maliyetlerini hesaplayabilmeyi, temel pişirme yöntemlerini öğrenmeyi amaçlar. | | | | | | | Dersin Öğrenme Çıktıları | Bu dersin sonunda öğrenci;   1. Mutfak yönetiminde verimliliği etkileyen faktörleri açıklar. 2. Temel mutfak üretim bilgisi uygulamalarını anlar. 3. Standart reçeteleri hazırlar ve maliyet kontrolü yapar. | | | | | | | Dersin İçeriği | Bu ders kapsamında öğrenciler, mutfak yönetimi ve organizasyonu, mutfak şefinin sahip olması gereken vasıfları, mutfakların fiziki yapısı ve özellikleri ile mutfak çeşitleri gibi kavramları inceleyecektir. | | | | | | | **Haftalar** | **Konular** | | | | | | | 1 | Mutfak Yönetimi | | | | | | | 2 | Mutfağın Planlanması ve Kurulumu | | | | | | | 3 | Mutfağın Planlanması ve Kurulumu | | | | | | | 4 | Mutfağın Bölümleri ve Çalışma Alanları | | | | | | | 5 | Mutfağın Bölümleri ve Çalışma Alanları | | | | | | | 6 | Mutfak Organizasyonu | | | | | | | 7 | Mutfakta Kullanılan Ekipman ve Araç Gereçler | | | | | | | 8 | Mutfakta Kullanılan Ekipman ve Araç Gereçler | | | | | | | 9 | Mutfakta Hijyen ve Sanitasyon | | | | | | | 10 | Mutfakta Hijyen ve Sanitasyon | | | | | | | 11 | Mutfakta Sağlık ve Güvenlik Sistemleri | | | | | | | 12 | Mutfakta Sağlık ve Güvenlik Sistemleri | | | | | | | 13 | Standart Reçeteler ve Maliyet Kontrolü | | | | | | | 14 | Standart Reçeteler ve Maliyet Kontrolü | | | | | |  |  | | --- | | **Genel Yeterlilikler** | | Öğrencilerden bu dersin ana konularını anlamaları ve alanları ile uygulamalarında kullanmaları beklenir. | | **Kaynaklar** |  |  | | --- | | Gökdemir, A. (2009), Mutfak 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** | 1 | | 3 | 5 | | 4 | 3 | | 2 | 1 | | 3 | 1 | | 4 | 2 | | **ÖÇ2** | 1 | | 3 | 5 | | 4 | 3 | | 2 | 1 | | 3 | 1 | | 4 | 2 | | **ÖÇ3** | 1 | | 3 | 5 | | 4 | 3 | | 2 | 1 | | 3 | 1 | | 4 | 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** | | Mutfak Yönetimi | 1 | 3 | 5 | 4 | 3 | 2 | 1 | 3 | 1 | 4 | 2 | |