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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Kitchen Management** | |  | III | 2+2 | 3 | 4 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor |  | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | This course aims to provide students with information about kitchen management and organization, to have basic kitchen production knowledge, not to comprehend cleaning, health and hygiene conditions, to have information about menu and food groups, to calculate food production costs, to learn basic cooking methods. | | | | | | | Course Learning Outcomes | At the end of this course, the student;   1. Explain the factors affecting productivity in kitchen management. 2. Understands basic kitchen production knowledge applications. 3. Prepares standard prescriptions and controls costs. | | | | | | | Course Content | Within the scope of this course, students will examine concepts such as kitchen management and organization, the qualifications that a kitchen chef should have, the physical structure and characteristics of kitchens, and types of cuisine. | | | | | | | **Weeks** | **Topics** | | | | | | | one | Kitchen Management | | | | | | | 2 | of your kitchen Planning and Installation | | | | | | | 3 | of your kitchen Planning and Installation | | | | | | | 4 | of your kitchen departments and Study areas | | | | | | | 5 | of your kitchen departments and Study areas | | | | | | | 6 | Kitchen organization | | | | | | | 7 | In the kitchen Used Equipment and Vehicle supplies | | | | | | | 8 | In the kitchen Used Equipment and Vehicle supplies | | | | | | | 9 | In the kitchen hygiene and Sanitation | | | | | | | 10 | In the kitchen hygiene and Sanitation | | | | | | | 11th | In the kitchen Health and Security Systems | | | | | | | 12 | In the kitchen Health and Security Systems | | | | | | | 13 | Standard Prescriptions and Cost control | | | | | | | 14 | Standard Prescriptions and Cost control | | | | | |  |  | | --- | | **General Competencies** | | from students this your lesson mother their subjects their understanding and fields with in applications their use expected . | | **resources** |  |  | | --- | | Gokdemir , A. (2009), Kitchen Services Management , Ankara, Detail Publishing | | **Evaluation System** | | It is stated in the syllabus at the beginning of the semester. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | |  | **PO1** | | **PO2** | **PO3** | | **PO4** | **PO5** | | **PO6** | **PO7** | | **PO8** | **PO9** | | **PO10** | **PO11** | | **LO1** | one | | 3 | 5 | | 4 | 3 | | 2 | one | | 3 | one | | 4 | 2 | | **LO2** | one | | 3 | 5 | | 4 | 3 | | 2 | one | | 3 | one | | 4 | 2 | | **LO3** | one | | 3 | 5 | | 4 | 3 | | 2 | one | | 3 | one | | 4 | 2 | | **REVENGE: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | **Contribution**  **level** | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | | Kitchen Management | one | 3 | 5 | 4 | 3 | 2 | one | 3 | one | 4 | 2 | |