

GASTRONOMİ ve MUTFAK SANATLARI /Ders-Program Yeterlilikleri Matrisi															
Program Yeterlilikleri															
DERS KODU	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
GARM 101		3		3					3		3	3		3	3
GARM 103		3	3	3	3	3	3				3	3		3	
GARM 107	3		3	3	3	3					3			3	
GARM 112	3		3	3	3										
GARM 110		3	3	3	3		3								
GARM 111		3	3	3	3		3			3	3	3			
GARM 114		3	3	3	3		3			3	3	3			
GARM 106						3	3	3			3		3	3	
GARM 201		3		3	3						3	3		3	
GARM 205	3	3	3	3	3										
GARM 211		3	3	3	3		3			3	3	3			
GARM 202	3	3		3	3		3				3			3	
GARM 204		3		3	3						3	3		3	
GARM 206		3	3	3	3						3				
GARM 207	3					3	3	3	3	3	3				3
GARM 208		3	3	3	3			3			3		3		
GARM 200		3	3	3	3	3	3	3		3	3		3		3
GARM 305	3			3	3		3							3	
GARM 307		3	3	3		3	3	3			3	3	3	3	
GARM 311		3	3	3	3		3			3	3	3			
GARM 302		3	3	3	3		3			3	3	3			
GARM 304	3	3	3	3	3	3					3	3	3	3	
GARM 306		3	3	3	3						3				
GARM 308	3		3	3	3										
GARM 361		3	3	3	3		3			3	3	3			
GARM 300		3	3	3	3	3	3	3	3	3	3		3		3
GARM 401	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
GARM 403	3	3		3	3						3			3	3
GARM 405	3	3	3	3	3										
GARM 407	3		3	3	3		3			3				3	
GARM 466		3	3	3	3		3			3	3	3	3		
GARM 467		3	3	3			3			3	3	3	3		
GARM 402	3	3		3	3	3		3	3	3	3				3
GARM 404	3	3		3	3	3		3	3	3	3				3
GARM 406	3		3	3	3		3				3				
GARM 468		3	3	3	3		3			3	3	3	3		

1 Az, 2 Orta, 3 Çok

Program Yeterlilikleri/Program Outcomes
1. Demonstrate knowledge of general management concepts and their applications
2. Demonstrate knowledge of culinary arts and food and beverage management-specific concepts and their applications
3. Utilize appropriate techniques and tools to perform operational tasks and duties in culinary arts and food and beverage management industry
4. Seek, discover, compare and contrast relevant information for critical thinking, leading to effective decision making
5. Generate, describe and justify solutions to problems
6. Distinguish and interpret human feelings for better understanding of human behaviour
7. Apply communication skills as a basis for verbal and written persuasive communication
8. Recognize and appreciate cultural and individual differences for a productive multi-cultural social and professional environment
9. Associate situational factors with the most appropriate leadership styles
10. Constantly seek ways to develop personal and peer's potential
11. Recognize ethical considerations affecting health and safety of the society in general and culinary operations in particular
12. Integrate the knowledge of food science, nutrition and sustainability in culinary arts and food and beverage management-related domains
13. Develop an appreciation for culture, fine arts, creativity and design
14. Observe and analyze social, legal and technological-environmental dynamics affecting the society and the individual
15. Effectively develop and utilize social and professional networks