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	STJ450 - INTERNSHIP - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü
	General Info
	Objectives of the Course
	The aim of this course is to facilitate adaptation to the profession through on-site application.
	Course Contents
	The course content includes an introduction to the institution, general information about the institution's v departments, examination of job descriptions and job requirements in the institution, and linking business
	Recommended or Required Reading
	None.
	Planned Learning Activities and Teaching Methods
	On-site practice
	Recommended Optional Programme Components
	To graduate, students are required to complete 90 working days of internship (on-the-job training) in touri
	Instructor's Assistants
	None.
	Presentation Of Course
	Practise
	Dersi Veren Öğretim Elemanları
	Inst. Kader Parlak
	Program Outcomes
	<ol style="list-style-type: none"> 1. Evaluates the area of work 2. Understands the general rules in the field of work. 3. Analyzes potential problems that may be encountered in the field of work 4. Applies new recipes related to the field of work 5. Explains the institution's vision and mission. 6. Explains the job descriptions of departments and applies the requirements of the job description 7. Conducts self-assessment and draws conclusions from applications 8. Uses the knowledge acquired in the field of culinary arts in the work environment and in their profes 9. Recognizes, uses, and maintains the physical environment, tools, and technologies related to the cul 10. Works independently or as a team member, taking responsibility while performing tasks and profess 11. Establishes effective interpersonal and intercultural communication
	Weekly Contents
	Order PreparationInfo Laboratory TeachingMethods Theoretical