**SULE MUZAFFER BÜYÜK VOCATIONAL AND TECHNICAL ANATOLIAN HIGH SCHOOL**

**DEVELOPMENT TABLE OF STUDENTS CONTINUING VOCATIONAL EDUCATION IN BUSINESSES (CLASS 11)**

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| **EDUCATIONAL PROGRAM**  **CONTENT** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | | **13** | **14** | | **15** | | **16** | **17** | **18** | **19** | **20** | **21** | **22** | **23** | **24** | **25** |
| Covid 19 Outbreak Information and  Hygiene Rules Training  Occupational Health and Safety Training | International Soups/ Spanish Soups Sauces and seasonings/sample sauce preparation | Making Fish and Fish Sauces  Product Preparation from Fisheries (Non-Fish Product) | Spanish Vegetable Dishes | Potato Garnish Preparation/sample side dish preparation | Legume Dishes/sample product preparation | Preparation of Meat Dishes and Appropriate Meat Sauce | Preparing a Spanish Giblet Meal | International Rice Preparation | Spanish Cuisine-Specific Rice Preparation | International Pasta Preparation | Preparing Spanish-Specific Pasta | Designing and Implementing a New Meal Recipe | | | Making Salad and Salad Dressing | | Preparation of Yeast Dough | Preparation of Products from Doughs Made by Identification | Product Preparation from Whipped Doughs | Preparation of Products from Doughs Prepared by Cooking | Preparing cakes with Tart and Tartölet | Making Milk And Fruit Dessert | Making Compote or Compote | Cold And Hot Drink Preparation And Serving | Ördorv and appetizer preparation | Preparing cocktail food 1 | Designing and Implementing a New Meal Recipe |
| **STUDENT NAME**  **SURNAME**  **CLASS**  **NO** |

**EXPLANATION:**

**1- This development chart will be prepared and put into practice separately for each profession by the group teachers based on the teaching programs.**

**2- The progress chart will be used in order to determine whether the training is carried out in accordance with the curriculum in the enterprises and whether there is a need for compensatory training for the students.**

**The assignments and deadlines to be prepared by the students for the topics in the 3rd development table will be announced at the beginning of the academic year..**

**Master trainer / trainer staff Coordinator Teacher**

**Name and surname Name and surname**

**Signature Signature**