

COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
	BDB307	5. Autumn	3	0	0	3
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Team / Group Work Brainstorming					
Instructor(s)	Lecturer. Funda Esin FAKILI					
Goal	Mass feeding systems (TBS) management and organization, kitchen and cafeteria planning, menu planning, procurement and storage, such as mass feeding systems to provide information about the process					
Learning Outcomes	<ol style="list-style-type: none"> 1. To be able to learn the importance of mass feeding systems and service processes. 2. To understand the role of dietitian. 3. To be able to learn the characteristics of the institutions that make collective nutrition. 4. To learn the basic knowledge that the dietitian should have in the mass feeding systems 5. To learn new management approaches and management functions. 6. Ability to plan kitchen and cafeteria 7. To be informed about the materials used in mass feeding systems and the effects of health 8. Ability to plan and evaluate food and nutrition lists specific to risk and special groups according to energy and nutrient requirements within the framework of national and international nutrition guidelines 9. To be able to learn the importance of the standard meal recipes used for the target group and type of service, how to create them, management and supervision 10. To be able to learn the role of dietitian in choosing quality and healthy raw materials specific to the end product. 					
References	<ol style="list-style-type: none"> 1. Kinton R, Ceserani V, Foskett D, The Theory of Catering, Eighth edition, Hodder & Stoughton, London, 1995. 2. Spears MC, Foodservice Organizations A managerial and Systems Approach, Prentice Hall Englewood Cliffs, Ohio, 1995. 3. Feinstein A H, Stefanelli J M. Purchasing, Selection and Procurement of the Hospitality Industry, Fifth Edition, John Wiley & Sons Inc, London, 2002 4. Beyhan Y, Ciğerim N, Toplu Beslenme Sistemlerinde Menü Yönetimi ve Denetimi, Kök Yayıncılık, Ankara, 1995 5. Davis, B, Lockwood, A, Pantelidis, I, Alcott, P. Food and Beverage Management, Elsevier, 2008. 6. Gisslen, W. Essentials of professional cooking, 2004. 7. Hemminger, Jane M. Food safety : A Guide to what you really need to know, 2000. 8. Rızaoglu, B, Hançer, M. Menü ve yönetim, 2005. 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Prevention and classification of public food
2. Week	System approach to mass feeding and the duty and responsibilities of dietitian
3. Week	Basic production techniques and new production systems management and organization basic principles
4. Week	Human Resources Management Total quality Management
5. Week	Hygienic and ergonomic design principles in hospitals and hospitals in manufacturing and service areas
6. Week	Equipment used in kitchen and dining room, construction materials and health interaction
7. Week	Basic menu planning principles
8. Week	MIDTERM EXAM
9. Week	Nursery and school catering standards Standards of catering services in hospitals
10. Week	Standards of catering services in nursing homes and elderly care homes Special organization (banquet, cocktail, banquet, etc.) menus
11. Week	Standard catering for institutionalized institutions Dietary catering for hospitals
12. Week	Raw material and final product descriptions
13. Week	Role of dietitian in selecting, evaluating and managing supplier / contractor
14. Week	Preparation of service technical specifications
15. Week	Inventory control and basic storage principles

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study	14	2	28
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	7	12
Final Exam Preparation Time	1	7	12
Total Work Load (hour) / 25(s)	75/ 25=3		
ECTS	3		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	100%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final	1	100%
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades		50%
Contribution Of Final Exam On Grades		50%
Total		100

The relationship between learning outcomes and the program qualifications of the courses

She/he can use the knowledge to raise the level of community health and the quality of life.										
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.										
6. The student can understand the basic values and culture of the society he/she is living in and gain the skill to transform him/herself in a positive way										
7. Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and evaluate them regarding the legal regulations	3	3	3	3	3	3	3	3	3	3
8. The student embraces the concepts with regard to biological systems that form the basis of human health, Anatomy, Physiology, and the sustainability of them.										
9. The student can participate in Nutrition and Dietetics practices individually and/or within a team, use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods	5	5	5	5	5	5	5	5	5	5
10. Dietitian has knowledge to develop food and nutrition plans and policies for protection of health, in order to improvement and development by using methods for determining the nutritional status.	3	3	3	3	3	3	3	3	3	3

Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent