

INSTITUTIONAL FOOD SYSTEM II

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
INSTITUTIONAL FOOD SYSTEM II	BDB308	6. SEMESTER Spring	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	To teach food preparation and cooking methods, providing food safety, HACCP system and ISO 22000 food safety management system and differences between commercial and non-commercial food service systems.					
Learning Outcomes	1. To be able to learn the changes in the nutritional elements during pre-treatment and heat treatment application, to evaluate the effects on the metabolism from the health point of view and to select the most appropriate technique for the end product considering the target group preferences. 2. To be able to learn the basic principles of service, country-specific service techniques, protocol management and management of communication between the service and the kitchen. 3. To be able to learn hygiene and sanitation concepts and ways of providing hygiene which will be the basis for establishing food safety systems. 4. To be able to learn basic principles of food safety systems specific to food services, to gain knowledge and skills to evaluate application examples. 5. Being knowledgeable about comparing different food safety management systems. 6. Be informed about occupational health and safety risks and preventive strategies in kitchens and restaurants 7. Learning the role of dietician in cost control. 8. To be able to learn the basic knowledge about the management of wastes from collective nutrition institutions by applications for reducing boiler and plate waste.					
References	1. Gisslen W, Essentials of Professional Cooking, John Wiley & Sons Inc, USA, 2004 2. Marriott N G, Principles of Food Sanitation, Fourth Edition, An A. 3. Axler B H, Litrideres CA. Ctypes of Food Service ,Food and Beverage Service, John Willey& Sons, USA 1990.					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Food and health effects of preparations
2. Week	Basic cooking techniques, changes and pollutants caused by cooking
3. Week	Management and supervision of basic service techniques and services in special groups (hospitals, schools, nursing homes, etc.)
4. Week	Basic concepts in hygiene and sanitation, DAS applications
5. Week	Basic principles of food safety
6. Week	Personal hygiene
7. Week	Physical areas and equipment hygiene
8. Week	I. MIDTERM EXAM
9. Week	Practices for ensuring food safety in mass feeding systems
10. Week	Basic principles of HACCP implementation
11. Week	Examples of HACCP applications in mass feeding systems
12. Week	Compared with ISO 22000: 2005 basic principles and HACCP
13. Week	Occupational health and safety practices in mass feeding systems
14. Week	Cost control
15. Week	Waste and waste management

ECTS (Student Work Load Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
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	7
Final Exam Preparation Time	1	12	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

Program Qualifications	Learning outcomes							
	L.O.1	L.O.2	L.O.3	L.O.4	L.O.5	L.O.6	L.O.7	L.O.8
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.	3	3	3	3	3	3	3	3
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.								
3. To improve and develop the food and nutrition plans and policy for the development of individuals with the energy and nutrient element requirements with scientific method detection, health protection	4	4	4	4	4	4	4	4
4. To determine and evaluate individual, the community and the patient's nutritional status by applying up-to-date information gained in the field of nutrition and dietetics. 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
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
10. Dietitian has knowledge to develop food and nutrition plans and policies for protection of health, in order to improvement and	3	3	3	3	3	3	3	3

development by using methods for determining the nutritional status.								
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Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent