

COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Practice of Institutional Food System	BDB403	7-8th Semester/Fall- Spring Term	0	8	0	8
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Discussion, Question & Answer, Observation, Drill & Practice, Problem / Problem Solving					
Instructor(s)	Section Staff					
Goal	The role of the dietitian in the mass nutrition system, observation of the stages of mass nutrition systems, discussion of the collective nutrition services of different institutions.					
Learning Outcomes	<ol style="list-style-type: none"> 1. Being able to learn the manager role of the dietitian and to improve his knowledge and skills in the institutions where the mass nutrition services are provided. 2. To be able to learn ways of establishing effective and sustainable communication with service providers (patient, child, elderly etc.), senior management, personnel, suppliers and contractors in mass feeding systems. 3. To be able to interpret and evaluate the application documents for all processes necessary for the execution of a quality nutrition service in the direction of theoretical information. 4. To be able to examine the production flows of the final products in the field of mass nutrition services and to be able to reinforce the theoretical and practical knowledge about the subject. 5. Observing the problems related to managerial and field applications in collective feeding systems and developing knowledge and skills related to emergency management and crisis management. 6. To be able to observe the menu planning applications for the target group, to be able to interpret and evaluate in the direction of theoretical information. 7. To be able to observe possible nutritional contaminants and prevention strategies in the process of mass nutrition service, to be able to reinforce knowledge and skills for basic hygiene practices in the context of food safety management systems. 8. To be able to gain the ability to provide on-the-job and in-service training for the employees of the nutrition service. 9. Ability to gain teamwork skills in the framework of ethical principles. 					
References	<ol style="list-style-type: none"> 1. Baysal, A. (2004). Nutrition. Hatiboğlu Publications: 93, 10. Print, Ankara. 2. Scientific Publications (Food Control, Food Chemistry etc.) 3. Spears MC, Managerial and Systems Approach to Foodservice Organizations, Prentice Hall Englewood Cliffs, Ohio, 1995. 4. Marriott N G (1999). Principles of Food Sanitation, Fourth Edition, An Aspen Publication, Gaithersburg, May. 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Orientation week Internship in the institution where mass feeding is done - Characteristics of collective feeding systems and new production systems
2. Week	Internship in the institution where mass feeding is done - Characteristics of collective feeding systems and new production systems
3. Week	Internship in the institution where mass feeding is done - General information about the institution where the internship is made, physical conditions of the kitchen and cafeteria
4. Week	Internship in the institution where mass feeding is done - Examination of the kitchen and cafeteria plans of the institution where the internship is made, warehouse conditions, existing tools and equipment (capacities, qualifications, brands, etc.)
5. Week	Internship in the institution where mass feeding is done - Purchasing information of the institution, method of procurement, preparation steps for tendering, examples of administrative specifications, examples of technical specifications, samples of the forms used for ordering,
6. Week	Internship in the institution where mass feeding is done - Purchasing information of the institution, method of procurement, preparation steps for tendering, examples of administrative specifications, examples of technical specifications, samples of the forms used for ordering,
7. Week	Internship in the institution for collective nutrition - Large-scale preparation and cooking methods for each food group, examples of standard recipes.
8. Week	Internship in the institution where collective nutrition is done - Assessment of nutrient losses during preparation and cooking
9. Week	Internship in the institution where mass feeding is done - Examination of the menus applied in the institution where internship is made
10. Week	Internship in the institution where mass feeding is done - Examination of the menus applied in the institution where internship is made
11. Week	Internship in the institution where mass feeding is done - Menu planning applications for target group in the institution where internship is made
12. Week	Internship in the institution where mass feeding is done - Examination and evaluation of menu standards for risk groups
13. Week	Internship in the institution where mass feeding is done - Menu planning applications for commercial enterprises
14. Week	Internship in the institution where mass feeding is done - Food hygiene, personnel hygiene, hygiene of materials and physical conditions in mass feeding systems
15. Week	Internship in the institution where mass feeding is done - HACCP-ISO 22000 food safety management system applications in mass feeding systems

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	13	182
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	8	8

Seminars	1	10	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
Total Work Load (hour) / 25(s)	200/25=8		
ECTS	8		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)	1	%50
Homework's		
Presentation and Seminar		
Project	2	%50
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework		
Practice	1	%50
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
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails	5	5	5	5	5	5	5

and make use of it for life.							
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	4	4	4	4	4	4	4
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	5	5	5	5	5	5	5
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.	4	4	4	4	4	4	4
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.	4	4	4	4	4	4	4
6. The student can understand the basic values and culture of the society he/she is living in and gain the skill to transform	4	4	4	4	4	5	5

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	4	4	4	4	4	4	4
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.	3	3	3	3	3	3	3
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,	5	5	5	5	5	5	5

electronic and mass media methods							
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.	4	4	4	4	4	4	4

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