

MENU PLANNING AND SERVICE

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
MENU PLANNING AND SERVICE	BES434	8. Spring	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Lecture Discussion					
Instructor(s)	Lecturer Nezihe OTAY LÜLE Research Asistant Meryem ÖZDEMİR					
Goal	To teach menu planning and service methods.					
Learning Outcomes	<ol style="list-style-type: none"> 1. To be able to learn the principles and methods of menu planning. 2. To be able to management and supervision of menu. 3. To be able to learn service methods. 4. To be able to equipments used in food service. 5. To be able to plan menu for various groups. 6. To be able to plan menu for corporate, industrial and commercial. 					
References	<ol style="list-style-type: none"> 1. Axler B H, Litrides CA. Ctypes of Food Service, Food and Beverage Service, John Willey& Sons. USA 1990. 2. Sevinç, N., (2001). Ziyafet ve İkram yönetimi 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Factors affecting menu planning
2. Week	Factors affecting menu planning
3. Week	Menu types and examples
4. Week	Menu planning principles and steps
5. Week	Menu planning principles and steps
6. Week	Menu control and evaluation
7. Week	Menu control and evaluation
8. Week	MIDTERM EXAM
9. Week	Service personnel and qualifications
10. Week	Service personnel and qualifications
11. Week	Preparation of the dining hall
12. Week	Preparation of the dining hall
13. Week	Equipment and services
14. Week	Service types
15. Week	Kuver opening and kuver types

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	14
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	3	3
Final Exam Preparation Time	1	5	5
Total Work Load (hour) / 25(s)			50/25=2
ECTS			2

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	%50
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		%50
Final works		
Final	1	%50
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		%50
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
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.						
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	3	3	3	3	3	3
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. 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.	3	3	3	3	3	3
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	4	3	4	3	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.						
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	4	4	4	4	4	4
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.						

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