

**BDB403 - Practice of Food Service System**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
PRACTICE OF FOOD SERVICE 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 Method Question-Answer Method Group Work Method					
Instructor(s)						
Goal	The aim of this course is to teach the methods in accordance with scientific principles in the food service and organizations (health, education, industrial establishments, private and public institutions, commercial enterprises, hotels, restaurants etc.) that provide nutritional services and to acquire knowledge and skills for all processes from the purchase of food to the removal of waste.					
Learning Outcomes	<ol style="list-style-type: none"> <li>1. Learns the role of the dietitian in the institutions where food service systems are provided and develops their knowledge and skills in this regard,</li> <li>2. Learn the ways of effective and sustainable communication with those who serve in food service systems (patient, child, elderly etc.), senior management, personnel, suppliers and contractors.</li> <li>3. It examines the production flows of the end products in food service systems on-site and reinforces the theoretical and practical knowledge on the subject.</li> <li>4. Observes the problems related to administrative and field practices encountered in food service systems, develops their knowledge and skills related to emergency and crisis management.</li> <li>5. Observes the menu planning applications for the target group, interprets and evaluates them according to the theoretical knowledge.</li> <li>6. Gains the ability to provide on-the-job / in-service training and to team work within the framework of ethical principles.</li> </ol>					
References	<ol style="list-style-type: none"> <li>1. Baysal, A. (2004). Nutrition. Hatiboğlu Publications: 93, 10th Edition, Ankara.</li> <li>2. Scientific Journals (Food Control, Food Chemistry etc.)</li> <li>3. Prof. Dr. Yasemin Beyhan; Management and Organization of Collective Nutrition Systems, Ankara Nobel Medical Publications, 2018</li> <li>4. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkan Kutluay Merdol; Meal Planning Rules and Annual Food Lists for Institutions with Mass Nutrition, Hatiboğlu Publications, 2019</li> <li>5. Prof. Dr. Emel Alphan; Healthy Eating Healthy Flavors, Nobel Academic Publishing, 2005</li> <li>6. Prof. Dr. Türkan K. Merdol; Standard Recipes, Hatiboğlu Publications, 2020</li> <li>7. Prof. Dr. Ayhan Dağ; Standard Tariffs Cost and Hygiene Control in Food and Beverage Businesses, Hatiboğlu Publications, 2006</li> <li>8. Prof. Dr. Türkan K. Merdol et al.; Sanitation / Hygiene Training Guide, Hatiboğlu Publications, 2003</li> </ol>					

**Course Outline Weekly:**

<b>WEEKS</b>	<b>TOPICS</b>
1. Week	Orientation week
2. Week	Internship in the food service systems - Features of food service systems, General information about the institution where the internship is carried out, physical conditions of the kitchen and dining hall
3. Week	Internship in the food service systems - Features of food service systems, General information about the institution where the internship is carried out, physical conditions of the kitchen and dining hall
4. Week	Internship in the food service systems - Examining the kitchen and dining hall plans of the internship institution, storage conditions, available equipment (capacities, qualities, brands etc.)
5. Week	Internship in the food service systems - Examining the kitchen and dining hall plans of the internship institution, storage conditions, available equipment (capacities, qualities, brands etc.)
6. Week	Internship in the food service systems - Purchase information of the institution, tender method, tender preparation stages, examples of administrative specifications, samples of technical specifications, form forms used for ordering, weights used for ordering
7. Week	Internship in the food service systems - Purchase information of the institution, tender method, tender preparation stages, examples of administrative specifications, samples of technical specifications, form forms used for ordering, weights used for ordering
8. Week	Internship in the food service systems - Wide range of preparation and cooking methods for each food group, examples of standard recipes, Evaluation of nutrient losses during preparation and cooking
9. Week	Internship in the food service systems - Wide range of preparation and cooking methods for each food group, examples of standard recipes, Evaluation of nutrient losses during preparation and cooking
10. Week	Internship in the food service systems - Menu planning applications for the target audience in the institution where the internship is made, Examining the menus applied in the institution where the internship is performed
11. Week	Internship in the food service systems - Menu planning applications for the target audience in the institution where the internship is made, Examining the menus applied in the institution where the internship is performed
12. Week	Internship in the food service systems - Food hygiene, personnel hygiene, equipment and physical conditions hygiene in mass nutrition systems
13. Week	Internship in the food service systems - Food hygiene, personnel hygiene, equipment and physical conditions hygiene in mass nutrition systems
14. Week	Internship in the food service systems - HACCP - ISO 22000 food safety management system applications in mass nutrition systems, checklists used in mass nutrition systems (check-lists)
15. Week	Internship in the food service systems - HACCP - ISO 22000 food safety management system applications in mass nutrition systems, checklists used in mass nutrition systems (check-lists)

**Student Work Load Table**

<b>Activities</b>	<b>Number</b>	<b>Duration</b>	<b>Total Work Load</b>
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			
<b>Total Work Load ( hour ) / 25(s)</b>	<b>200/25=8</b>		
<b>ECTS</b>	<b>8</b>		

## Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice	1	40%
Field Study		
Course Internship (If There Is)	1	20%
Homework's		
Presentation and Seminar		
Project	2	40%
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final		
Homework		
Practice	1	100%
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		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. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5	-	5	5	5	5
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	4	-	5	-	4	-
3. Knows his rights, duties and responsibilities towards the society, colleagues, and other professions, individuals and patients, and learns how to behave in harmony with the professional ethical rules.	5	5	-	5	5	5
4. When confronted with problems within any field of Nutrition and Dietetics, has the ability to observe, diagnose, assess, report and come up with solutions thanks to their up-to-date knowledge and skills.	5	5	5	5	-	5
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	5	5	3	5	4	5
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	5	5	5	5	-	5
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	2	-	-	-	5	3
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	-	-	-	3	4	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	4	-	5	4	5	3

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