

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">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,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.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.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.5. Observes the menu planning applications for the target group, interprets and evaluates them according to the theoretical knowledge.6. Gains the ability to provide on-the-job / in-service training and to team work within the framework of ethical principles. | | | | | |
| References | <ol style="list-style-type: none">1. Baysal, A. (2004). Nutrition. Hatiboğlu Publications: 93, 10th Edition, Ankara.2. Scientific Journals (Food Control, Food Chemistry etc.)3. Prof. Dr. Yasemin Beyhan; Management and Organization of Collective Nutrition Systems, Ankara Nobel Medical Publications, 20184. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkan Kutluay Merdol; Meal Planning Rules and Annual Food Lists for Institutions with Mass Nutrition, Hatiboğlu Publications, 20195. Prof. Dr. Emel Alphan; Healthy Eating Healthy Flavors, Nobel Academic Publishing, 20056. Prof. Dr. Türkan K. Merdol; Standard Recipes, Hatiboğlu Publications, 20207. Prof. Dr. Ayhan Dağ; Standard Tariffs Cost and Hygiene Control in Food and Beverage Businesses, Hatiboğlu Publications, 20068. Prof. Dr. Türkan K. Merdol et al .; Sanitation / Hygiene Training Guide, Hatiboğlu Publications, 2003 | | | | | |

Course Outline Weekly:

| WEEKS | TOPICS |
|----------|---|
| 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

| 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 | 1 | 40% |
| Field Study | | |
| Course Internship (If There Is) | 1 | 20% |
| Homework's | | |
| Presentation and Seminar | | |
| Project | 2 | 40% |
| Other evaluation methods | | |
| Total Time To Activities For Midterm | | 100 |
| Final works | | |
| Final | | |
| Homework | | |
| Practice | 1 | 100% |
| Laboratory | | |
| Total Time To Activities For Midterm | | 100 |
| Contribution Of Midterm Studies On Grades | | 40% |
| Contribution Of Final Exam On Grades | | 60% |
| 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. 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