

**BDB434 - 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					
Instructor(s)						
Goal	To teach menu planning and service methods.					
Learning Outcomes	<ol style="list-style-type: none"> <li>1. Learns the principles and methods of menu planning.</li> <li>2. Makes menu management and control.</li> <li>3. Learns the service methods.</li> <li>4. Recognizes the service tools.</li> <li>5. Plans menus for various groups.</li> <li>6. Plans corporate, industrial and commercial menus.</li> </ol>					
References	<ol style="list-style-type: none"> <li>1. Prof. Dr. Yasemin Beyhan; Toplu Beslenme Sistemlerinin Yönetim ve Organizasyonu, Ankara Nobel Tıp Yayınları,2018</li> <li>2. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkan Kutluay Merdol; Toplu Beslenme Yapılan Kurumlar İçin Yemek Planlama Kuralları ve Yıllık Yemek Listeleri, Hatiboğlu Yayınları,2019</li> <li>3. Prof. Dr. Emel Alphan; Sağlıklı Beslenme Sağlıklı Lezzetler, Nobel Akademik Yayıncılık, 2005</li> <li>4. Prof. Dr. Türkan K. Merdol; Standart Yemek Tarifeleri, Hatiboğlu Yayınları,2020</li> <li>5. Prof. Dr. Ayhan Dağ; Yiyecek İçecek İşletmelerinde Standart Tarifeler Maliyet ve Hijyen Kontrolü, Hatiboğlu Yayınları,2006</li> <li>6. Prof. Dr. Türkan K. Merdol ve ark.; Sanitasyon/Hijyen Eğitimi Rehberi, Hatiboğlu Yayınları,2003</li> </ol>					

**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	<b>MIDTERM EXAM</b>
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
<b>Total Work Load ( hour) / 25(s)</b>	<b>50/25=2</b>		
<b>ECTS</b>	<b>2</b>		

### Evaluation System

<b>Mid-Term Studies</b>	<b>Number</b>	<b>Contribution</b>
Midterm exams	1	100%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
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 of the Course					
	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	-	3	3	-	-
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	-	-	-	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.	-	-	-	-	-	-
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. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.		4				
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.						
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	4	3	3		5	
8. Gains knowledge to contribute to the diet plans and policies to be developed based on the needs of the individuals and the society.	4	3	-	-	5	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	-	-	-	-	-	-

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