

BDB308 - Collective Nutrition Systems II

| Course Title | Code | Semester | Theoretical (hours/week) | Practice (hours/week) | Laboratory (hours/week) | ECTS |
|--|--|------------------------------|--------------------------|-----------------------|-------------------------|------|
| Collective Nutrition Systems II | BDB308 | 6th Semester/ Spring Term | 3 | 0 | 0 | 3 |
| Prerequisites | None | | | | | |
| Language of Instruction | Turkish | | | | | |
| Course Type | Compulsory | | | | | |
| Learning and teaching techniques of the Course | Expression Method, Question-Answer Method, Self Study Method | | | | | |
| Instructor(s) | | | | | | |
| Goal | A wide range of preparation and cooking methods in food service systems, ways to ensure nutritional health and safety, HACCP-ISO 22000 food safety management system and to teach the differences between commercial enterprises and non-commercial enterprises in terms of food service systems. | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1. Learn the selection of the most appropriate technique for the final product, taking into account the changes in nutritional elements during the pretreatment processes and heat treatment application processes, evaluating their effects on metabolism in terms of health and target audience preferences, 2. Learn the basic principles of service, country-specific service techniques, protocol service and management and control principles regarding communication between the kitchen and service line in institutions, 3. To learn the basic principles of food safety systems specific to food services, to gain knowledge and skills to evaluate application examples, 4. Be informed about occupational health and safety risks and prevention strategies in kitchens and dining halls, 5. Learns the basic information about the applications for reducing the boiler and plate residues and the management of the wastes that occur in the institutions where food service is done. | | | | | |
| References | <ol style="list-style-type: none"> 1. Prof. Dr. Yasemin Beyhan; Management and Organization of Collective Nutrition Systems, Ankara Nobel Medical Publications, 2018 2. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkan Kutluay Merdol; Meal Planning Rules and Annual Meal Lists for Public Nutrition Institutions, Hatiboğlu Publications, 2019 3. Prof. Dr. Emel Alphan; Healthy Eating Healthy Flavors, Nobel Academic Publishing, 2005 4. Prof. Dr. Türkan K. Merdol; Standard Recipes, Hatiboğlu Publications, 2020 5. Prof. Dr. Ayhan Dağ; Standard Tariffs Cost and Hygiene Control in Food and Beverage Businesses, Hatiboğlu Publications, 2006 6. Prof. Dr. Türkan K. Merdol et al .; Sanitation / Hygiene Training Guide, Hatiboğlu Publications, 2003 | | | | | |

Course Outline Weekly:

| WEEKS | TOPICS |
|----------|--|
| 1. Week | The effects of preliminary preparations on food and health |
| 2. Week | Basic cooking techniques, cooking changes and pollutants |
| 3. Week | Service and management in private groups (hospitals, schools, nursing homes, etc.) with basic service techniques |
| 4. Week | Basic concepts in hygiene and sanitation, DAS applications |
| 5. Week | Basic principles of food safety |
| 6. Week | Personal hygiene, Physical areas and equipment hygiene |
| 7. Week | Applications for ensuring food safety in food service systems |
| 8. Week | MIDTERM EXAM |
| 9. Week | Basic principles of HACCP implementation |
| 10. Week | HACCP application examples in food service systems |
| 11. Week | ISO 22000: 2005 basic principles and comparison with HACCP |
| 12. Week | Checklists in food service systems (check-lists) |
| 13. Week | Occupational health and safety practices in food service systems |
| 14. Week | Cost control |
| 15. Week | Waste and waste management |

ECTS (Student Work Load Table)

| Activities | Number | Duration | Total Work Load |
|---|--------|-----------------|-----------------|
| Course Duration (X14) | 14 | 2 | 28 |
| Laboratory | | | |
| Practice | | | |
| Field Study | | | |
| Study Time Out of Class (Free study / Group Work / Preliminary Work) | 14 | 2 | 28 |
| Presentation (Making videos / Preparing a poster / Oral presentation / Focus Group Meeting / Survey Application / Observation and Report Writing) | | | |
| Seminars | | | |
| Project | | | |
| Case study | | | |
| Role playing, Dramatization | | | |
| Writing articles, Critique | | | |
| Time To Prepare For Midterm Exam | 1 | 7 | 7 |
| Final Exam Preparation Time | 1 | 12 | 12 |
| Total Work Load (hour) / 25(s) | | 75/ 25=3 | |
| ECTS | | 3 | |

Evaluation System

| Mid-Term Studies | Number | Contribution |
|---|--------|--------------|
| Midterm exams | 1 | 100% |
| 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 | | 100 |
| Final works | | |
| Final | 1 | 100% |
| Homework | | |
| Practice | | |
| 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 | | | | |
|--|-------------------|-----|-----|-----|-----|
| | LO1 | LO2 | LO3 | LO4 | LO5 |
| 1. Enables the students to use theoretical knowledge based on basic and social sciences in practice. | - | 4 | 5 | - | 4 |
| 2. Has the ability to use equipments and information Technologies required for the professional practice efficiently. | - | - | 3 | - | 5 |
| 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 | 4 |
| 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. | 4 | - | - | - | 5 |
| 5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions. | - | 5 | - | 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 | - | - | - | - |
| 7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet. | 4 | - | - | - | - |
| 8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society. | 5 | 4 | - | - | 3 |
| 9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning. | 4 | 5 | 3 | - | - |

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