

BDB403 - Collective Nutrition Systems Application

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Collective Nutrition Systems Application	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	It is to teach methods in accordance with scientific principles in institutions and organizations that provide mass nutrition services (health, education, industrial organizations, private and public institutions, commercial enterprises, hotels, restaurants, etc.) and to gain knowledge and skills for all processes from purchasing food to removing waste.					
Learning Outcomes	<ol style="list-style-type: none"> 1. Learns the managerial role of dietitian in institutions where mass nutrition services are provided and develops their knowledge and skills in this regard , 2. It learns the ways of communicating effectively and sustainably with the service providers (patients, children, elderly, etc.), senior management, personnel, suppliers and contractors in collective nutrition systems. 3. It examines the production flows of the final products in mass nutrition services and reinforces the theoretical and practical knowledge on the subject . 4. Observes the problems related to administrative and field applications encountered in collective nutrition systems, develops knowledge and skills related to emergency and crisis management. 5. Observes the menu planning practices for the target group, gains the ability to interpret and evaluate them in line with their theoretical knowledge. 6. Gains the ability to provide on-the- job/in- service training to the collective nutrition service employees and the ability to work as a team 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, 2018 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 5. Prof. Dr. Emel Alphan; Healthy Eating Healthy Flavors, Nobel Academic Publishing, 2005 6. Prof. Dr. Türkan K. Merdol; Standard Recipes, Hatiboğlu Publications, 2020 7. Prof. Dr. Ayhan Dağ; Standard Tariffs Cost and Hygiene Control in Food and Beverage Businesses, Hatiboğlu Publications, 2006 8. Prof. Dr. Türkan K. Merdol et al .; Sanitation / Hygiene Training Guide, Hatiboğlu Publications, 2003 					

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

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Orientation week
2. Week	Features of collective feeding systems, general information about the institution where the application is received, physical conditions of the kitchen and cafeteria
3. Week	Features of collective feeding systems, general information about the institution where the application is received, physical conditions of the kitchen and cafeteria
4. Week	Examining the kitchen and dining hall plans of the institution where the application training is received, warehouse conditions, existing tools and equipment (capacities, qualifications, brands, etc.)
5. Week	Examining the kitchen and dining hall plans of the institution where the application training is received, warehouse conditions, existing tools and equipment (capacities, qualifications, 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	A wide range of preparation and cooking methods for each food group, examples of standard recipes, Evaluation of nutrient losses in preparation and cooking
9. Week	A wide range of preparation and cooking methods for each food group, examples of standard recipes, Evaluation of nutrient losses in preparation and cooking
10. Week	Menu planning applications and examination of menus for the target audience in the institution where the application training is received
11. Week	Menu planning applications and examination of menus for the target audience in the institution where the application training is received
12. Week	Food hygiene, personnel hygiene, equipment and hygiene of physical areas in collective nutrition systems
13. Week	Food hygiene, personnel hygiene, equipment and hygiene of physical areas in collective nutrition systems
14. Week	HACCP- ISO 22000 food safety management system applications in mass nutrition systems, Check-lists used in mass nutrition systems
15. Week	HACCP- ISO 22000 food safety management system applications in mass nutrition systems, Check-lists used in mass nutrition systems

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		

The relationship between learning outcomes and the program qualifications of the courses

Program Qualifications	Learning outcomes					
	LO1	LO2	LO3	LO4	LO5	LO6
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