

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 | 1. Learns the principles and methods of menu planning. 2. Makes menu management and control. 3. Learns the service methods. 4. Recognizes the service tools. 5. Plans menus for various groups. 6. Plans corporate, industrial and commercial menus. | | | | | |
| References | 1. Prof. Dr. Yasemin Beyhan; Toplu Beslenme Sistemlerinin Yönetim ve Organizasyonu, Ankara Nobel Tıp Yayınları,2018 2. Prof. Dr. Ayşe Baydal, Prof. Dr. Türkcan Kutluay Merdol; Toplu Beslenme Yapılan Kurumlar İçin Yemek Planlama Kuralları ve Yıllık Yemek Listeleri, Hatiboğlu Yayınları,2019 3. Prof. Dr. Emel Alphan; Sağlıklı Beslenme Sağlıklı Lezzetler, Nobel Akademik Yayıncılık, 2005 4. Prof. Dr. Türkcan K. Merdol; Standart Yemek Tarifeleri, Hatiboğlu Yayınları,2020 5. Prof. Dr. Ayhan Dağ; Yiyecek İçeceklere İncelemelerde Standart Tarifeler Maliyet ve Hijyen Kontrolü, Hatiboğlu Yayınları,2006 6. Prof. Dr. Türkcan K. Merdol ve ark.; Sanitasyon/Hijyen Eğitimi Rehberi, Hatiboğlu Yayınları,2003 | | | | | |

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 | MIDTERM EXAM |
| 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 |
| Total Work Load (hour) / 25(s) | | | 50/25=2 |
| ECTS | | | 2 |

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 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 politics 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