

**BDB307 Food Service Systems I**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Food Service Systems I	BDB307	5th Semester/Autumn 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 Individual-Working Method					
Instructor(s)						
Goal	Giving information about food service systems processes such as management and organization in food service systems (TBS), kitchen and dining hall planning, menu planning, purchasing and storage.					
Learning Outcomes	1. Learns the importance of food service systems, features of the institutions where mass nutrition is made, service processes and current production techniques, 2. Learns the basic information that the executive dietitian responsible for all processes from purchasing to the removal of waste in food service systems, 3. Be informed about the effects of the materials and equipment used in food service systems on the health of the building materials, 4. Acquires the knowledge and skills of planning and evaluating food lists that are specific to risky and special groups in accordance with the energy and nutrient requirements within the framework of national and international nutrition guidelines, 5. Learns the importance, how to create, management and control of the standard recipes used in the institutions where food service is used specific to the target audience and type of service.					
References	1. Prof. Dr. Yasemin Beyhan; Management and Organization of Collective Nutrition Systems, Ankara Nobel Medical Publications, 2018 2. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkcan 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. Türkcan 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. Türkcan K. Merdol et al.; Sanitation / Hygiene Training Guide, Hatiboğlu Publications, 2003					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	The importance and classification of bulk nutrition systems
2. Week	System approach in food service and duties and responsibilities of the dietitian
3. Week	Basic production techniques and basic principles of management and organization of new production systems
4. Week	Hygienic and ergonomic design principles in the production and service areas of inpatient treatment institutions and accommodation establishments
5. Week	Tools, materials, and health interaction used in the kitchen and dining hall
6. Week	Basic menu planning principles
7. Week	Basic menu planning principles
8. Week	<b>MIDTERM EXAM</b>
9. Week	Food service standards and menu planning principles in kindergartens and schools
10. Week	Food service standards and menu planning principles in nursing homes and elderly care homes Special organization (banquet, cocktail, banquet etc.) menus
11. Week	Worker nutrition and menu planning principles
12. Week	Standard recipes for food service systems
13. Week	dietary cuisine practices in hospitals
14. Week	Raw material and final product definitions, dietitian's role in supplier, contractor selection, evaluation, and management
15. Week	Preparation of service technical specifications
	Inventory control and basic storage principles

Activities	Number	Duration	Total Workload
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Out of Class (Free study / Group Work / Preliminary Work)	14	3	42
Presentation (Making videos / Preparing a poster / Oral presentation / Focus Group Meeting / Survey Application / Observation and Report Writing)	1	3	3
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare for Midterm Exam	1	1	1
Final Exam Preparation Time	1	1	1
<b>Total Workload (hour) / 25(s)</b>			<b>75/ 25=3</b>
<b>ECTS</b>			<b>3</b>

#### Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	80%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's	1	20%
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time to Activities for Midterm</b>		<b>100</b>
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
Laboratory		
<b>Total Time to Activities for Midterm</b>		<b>100</b>
Contribution Of Midterm Studies on Grades		40%
Contribution Of Final Exam on Grades		60%
<b>Total</b>		<b>100</b>

#### 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
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	-	-	5	-	5
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	5	-	5	-	2
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	-	3	-
4. When confronted with problems within any field of Nutrition and Dietetics, could 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.	-	-	-	-	-
6. Has the ability to plan for 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.	5	-	-	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.	-	-	-	2	-
9. Improves themselves by following the latest advances in their profession nationally and internationally and acquires awareness in lifelong learning.	5	5	-	-	-

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