

BDB403 Practice Placement in Food Service Systems

Course Name	Home	Semester	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ACT
Practice Placement in Food Service Systems	BDB403	7-8.Semester / Fall-Spring	2	8	0	8
Önkoşullar	No					
Course language	Turkish					
Course Type	Imperative					
Learning and teaching techniques of the course	Lecture Method, Question-Answer Method, Group Work Method					
Course responsible(s)						
Course Objectives	To teach the methods in accordance with scientific principles in institutions and organizations providing collective nutrition services (health, education, industrial organizations, private and public organizations, commercial enterprises, hotels, restaurants, etc.) and to gain knowledge and skills for all processes from the purchase of food to the removal of wastes.					
Course learning outcomes	1. Learns the managerial role of the dietitian in organizations where collective nutrition services are provided and develops their knowledge and skills in this regard, 2. Those who are provided in collective nutrition systems (sick, child, elderly, etc.) learn how to communicate effectively and sustainably with senior management, personnel, suppliers and contractors. 3. Examines the production flows of the end products in collective nutrition services on site and reinforces their theoretical and practical knowledge on the subject. 4. Observes the problems related to managerial and field applications encountered in collective nutrition systems and develops knowledge and skills related to emergency and crisis management. 5. Observes menu planning applications for the target group, interprets and evaluates them in line with their theoretical knowledge. 6. Gain the ability to provide on-the-job / in-service training to collective nutrition service employees and the ability to do teamwork within the framework of ethical principles.					
Resources	1. Prof. Dr. Ayşe Baysal, Nutrition, Hatiboglu Publications:93, 20th Edition, Ankara, 2020. 2. Scientific Journals (Food Control, Food Chemistry etc.). 3. Prof. Dr. Yasemin Beyhan, Management and Organization of Collective Nutrition Systems, Nobel Medical Publications, 2018. 4. Prof. Dr. Ayşe Baysal, Prof. Dr. Türkan Kutluay Merdol, Food Planning Rules and Annual Food Lists for Institutions with Mass Nutrition, Hatiboglu Publications, 2019. 5. Prof. Dr. Emel Alphan; Healthy Eating Healthy Flavors, Nobel Academic Publishing, 2016. 6. Prof. Dr. Türkan K. Merdol; Standart Yemek Tarifeleri, Hatiboglu Publications, 2020. 7. Prof. Dr. Ayhan Dağ; Standard Tariffs Cost and Hygiene Control in Food and Beverage Enterprises, Hatiboglu Publications, 2006. 8. Prof. Dr. Türkan K. Merdol et al.; Sanitation/Hygiene Training Guide, Hatiboglu Publications, 2003. 9. Assoc. Prof. Dr. İşıl Özgen, Menu Planning, 2015. 10. Prof. Dr. Türkan K. Merdol, Collective Nutrition Service (TBS) Healthy Management Guide, Hatiboglu Publications, 2017. 11. Prof. Dr. Saniye Bilici, Prof. Dr. Murat Baş, Collective Nutrition Systems, Hedef Publishing, 2021. 12. Prof. Dr. Yasemin Beyhan, Prof. Dr. Saniye Bilici, Assoc. Prof. Dr. Mevlüde Kızıl, Republic of Turkey Ministry of Health, National Menu Planning and Implementation Guide for Mass Nutrition Systems (Mass Consumption Places), Ankara, 2020.					

Weekly Course Topics

WEEKS	TOPICS TO DISCUSS
1.Hafta	Orientation week
2.Hafta	Application in the institution where collective nutrition is made-Features of collective nutrition systems, General information about the institution where the application is made, physical conditions of the kitchen and dining hall
3.Hafta	Application in the institution where collective nutrition is made-Features of collective nutrition systems, General information about the institution where the application is made, physical conditions of the kitchen and dining hall
4.Hafta	Application in the institution where collective nutrition is made-Examination of the kitchen and dining hall plans of the institution where the application is made, warehouse conditions, existing tools and equipment (capacities, qualities, brands, etc.)
5.Hafta	Application in the institution where collective nutrition is made-Examination of the kitchen and dining hall plans of the institution where the application is made, warehouse conditions, existing tools and equipment (capacities, qualities, brands, etc.)
6.Hafta	Application in the institution where mass feeding is made-Purchasing information of the institution, tender method, stages of preparation for the tender, examples of administrative specifications, examples of technical specifications, examples of forms used for order, weights used for ordering
7.Hafta	Application in the institution where mass feeding is made-Purchasing information of the institution, tender method, stages of preparation for the tender, examples of administrative specifications, examples of technical specifications, examples of forms used for order, weights used for ordering
8.Hafta	General Situation Assessment
9.Hafta	Application in the institution where collective feeding is carried out-Large-scale preparation and cooking methods of each food group, examples of standard recipes, Evaluation of nutrient losses in preparation and cooking
Week 10	Application in the institution where collective nutrition is made-Menu planning applications for the target audience in the institution where the application is made, Examination of the menus applied in the institution where the application is made
Week 11	Application in the institution where collective nutrition is made-Menu planning applications for the target audience in the institution where the application is made, Examination of the menus applied in the institution where the application is made
Week 12	Application in the institution where mass nutrition is carried out-Food hygiene in collective nutrition systems, personnel hygiene, hygiene of tools and equipment and physical conditions
Week 13	Application in the institution where mass nutrition is carried out-Food hygiene in collective nutrition systems, personnel hygiene, hygiene of tools and equipment and physical conditions
Week 14	Application in the institution where mass nutrition is made-HACCP-ISO 22000 food safety management system applications in collective nutrition systems, Checklists (check-lists) used in collective nutrition systems
Week 15	Application in the institution where mass nutrition is made-HACCP - ISO 22000 food safety management system applications in collective nutrition systems, Checklists (check-lists) used in collective nutrition systems

Student Workload Table

Events	Number	Time	Total Workload
Course Duration	14	2	28
Laboratory			
Application			
Fieldwork	14	10	140
Study Time Outside the Classroom (Freelance Work/Group Work/Pre-Study)	14	1	14
Presentation (Shooting a video/Preparing a poster/Making an Oral Presentation/Focus Group Interview/Surveying/Observation and Report Writing)			
Seminar Preparation			
Project			
Case Study	14	1	14
Role Playing, Dramatizing			
Writing-Critical of articles			
Mid-term exams			
Final Exams	2	1	2
Total workload (hours) / 25(s)			198/25=7.92
Ders AKTS			8

Evaluation System

Semester studies	Number	Contribution
Midterm Exam		
Quiz		
Laboratory		
Application		
Fieldwork/Practice Coordinator	14	%60
Course-Specific Application (If Applicable) (Application Book)	1	%25
Assignments (Application Supervisor Grade)	1	%15
Presentation and Seminar		
Projects		
Other		
Total of semester studies		100
End of semester studies		
Final	2	%100
Homework		
Application		
Laboratory		
Total of final studies		100
Contribution of Semester Studies to Success Grade		%40
Contribution of the Final Exam to the Success Grade		%60
Sum of the passing grade		100

Associating the learning outcomes of the courses with the program competencies

Program yeterlilikleri	A.Ç.1	A.Ç.2	A.Ç.3	A.Ç.4	A.Ç.5	A.Ç.6
1. Gain the ability to use the evidence-based theoretical knowledge obtained from basic and social sciences specific to Nutrition and Dietetics in practice.	5	-	5	5	5	5
2. Acquires the ability to use the equipment and information technologies needed in professional applications effectively.	4	-	5	-	4	-
3. Knows their rights, duties and responsibilities towards society, colleagues, other professional employees and healthy / sick individuals and learns to act in accordance with professional ethical rules.	5	5	-	5	5	5
4. Have the skills to observe, detect, interpret, report and produce solutions thanks to the current knowledge and skills they have acquired in different fields of nutrition and dietetics.	5	5	5	5	-	5
5. Acquires effective communication skills, taking responsibility, solution-oriented working principles and working effectively in disciplinary or interdisciplinary environments.	5	5	3	5	4	5
6. Gain the ability to plan, experiment/collect data, analyze, interpret and report a research by using the theoretical, applied knowledge and skills acquired in the field of nutrition and dietetics individually or in a team.	5	5	5	5	-	5
7. Develops recommendations by considering the nutritional status of healthy/sick and at-risk individuals throughout their lives.	2	-	-	-	5	3

8. Obtains information on the formulation and implementation of nutrition plans and policies in line with the needs of the individual and the society.	-	-	-	3	4	5
13. Develops itself by following the latest developments in the professional field at national and international level and gains the awareness of lifelong learning.	4	-	5	4	5	3

Level of competency: 1: Low, 2: Low/Medium, 3: Medium, 4: High, 5: Excellent