

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	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	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