

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

MENU PLANNING

| Code | Semester | Theoretical | Practice | National Credit | ECTS Credit |
|--------|----------|-------------|----------|-----------------|-------------|
| | | Hour / Week | | | |
| AŞÇ110 | Spring | 2 | 0 | 2 | 2 |

| | |
|---|--|
| Prerequisites and co-requisites | None |
| Language of instruction | Turkish |
| Type | Required |
| Level of Course | Associate |
| Lecturer | Lect. Onur Cevdet ALTUN |
| Mode of Delivery | Face to Face |
| Suggested Subject | None |
| Professional practise (internship) | None |
| Objectives of the Course | To gain the ability of planning menus suitable for macro and micronutrient needs for each organization and target consumer by gaining knowledge and skills in menu management and supervision. |
| Contents of the Course | Menu planning for the nursery, menu planning for the workers, menu planning for the nursing homes, menu planning for the individual who is paying attention to various features of vegetarian and nutrition, for the athletes Menu planning, diet menus planning and menu evaluation for each special group. |

Learning Outcomes of Course

| # | Learning Outcomes |
|---|--|
| 1 | Planning your menu is a must for a balanced and balanced diet. |
| 2 | Know the factors that affect menu planning. |
| 3 | Knows the stages of menu planning. |
| 4 | Know menu, types and properties. |
| 5 | It has the skill of menu planning for special groups. |
| 6 | Know the methods of measuring menu performance. |

Course Syllabus

| # | Subjects | Teaching Methods and Technics |
|---|--|---|
| 1 | Definition and importance of mass feeding, the importance of menu planning for adequate and balanced nutrition, menu types | Discussion, question-answer and lecture, case study |
| 2 | Factors to consider in menu planning | Discussion, question-answer and lecture, case study |
| 3 | Menu model development steps and principles | Discussion, question-answer and lecture, case study |
| 4 | Menu planning principles for preschool children | Discussion, question-answer and lecture, case study |
| 5 | Evaluation of kindergarten, kindergarten and full day school menus and menu planning application | Discussion, question-answer and lecture, case study |
| 6 | Huzurevlerine yönelik menü planlama ilkeleri | Discussion, question-answer and lecture, case study |

| | | |
|----|---|---|
| 7 | Manpower oriented menu planning principles | Discussion, question-answer and lecture, case study |
| 8 | Midterm Exam | Question and Answers |
| 9 | Menu planning principles for sportsmen | Discussion, question-answer and lecture, case study |
| 10 | Menu planning principles for vegetarian and dietary habits | Discussion, question-answer and lecture, case study |
| 11 | Assessment of menus prepared for sportsmen, vegetarians and menu planning application | Discussion, question-answer and lecture, case study |
| 12 | Diet menus planning principles, menu planning application for hospitals | Discussion, question-answer and lecture, case study |
| 13 | Planning mass meal menus | Discussion, question-answer and lecture, case study |
| 14 | Menu planning principles for nursing homes | Discussion, question-answer and lecture, case study |
| 15 | | |
| 16 | Final Exam | Question and Answers |

Course Syllabus

| # | Material / Resources | Information About Resources | Reference / Recommended Resources |
|---|--|-----------------------------|-----------------------------------|
| 1 | Baysal A., Küçükaslan N. Nutrition Principles and Menu Planning. Ekin Bookstore, Bursa, 2003. | | |
| 2 | Ciğirim N., Beyhan Y. Menu Management and Control in Mass Feeding Systems. Kök Publishing, Ankara, 1995. | | |
| 3 | Sandra J.F. Menu Solution: Quantity Recipes for Regular and Special Diets. John Wiley 4) Paul J. McVety, Bradley J. Ware, Claudette Lévesque Ware, Fundamentals of Menu Planning, John | | |

Method of Assessment

| # | Weight | Work Type | Work Title |
|---|--------|---------------|---------------|
| 1 | 40% | Mid-Term Exam | Mid-Term Exam |
| 2 | 60% | Final Exam | Final Exam |

Relationship between Learning Outcomes of Course and Program Outcomes

| # | Learning Outcomes | Program Outcomes | Method of Assessment |
|---|--|------------------|----------------------|
| 1 | Planning your menu is a must for a balanced and balanced diet. | 5,6,7,8 | 1,2 |
| 2 | Know the factors that affect menu planning. | 5,6,7,8 | 1,2 |
| 3 | Knows the stages of menu planning. | 5,6,7,8 | 1,2 |
| 4 | Know menu, types and properties. | 5,6,7,8 | 1,2 |
| 5 | It has the skill of menu planning for special groups. | 5,6,7,8 | 1,2 |
| 6 | Know the methods of measuring menu performance. | 5,6,7,8 | 1,2 |

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

| # | Type of Work | Quantity | Time (Hour) | Work Load |
|---|---|----------|-------------|-----------|
| 1 | Course Duration | 14 | 2 | 28 |
| 2 | Course Duration Except Class (Preliminary Study, Enhancement) | 14 | 2 | 28 |

| | | | | |
|----|---|---|---|-----------|
| 3 | Presentation and Seminar Preparation | 0 | 0 | 0 |
| 4 | Web Research, Library and Archival Work | 0 | 0 | 0 |
| 5 | Document/Information Listing | 0 | 0 | 0 |
| 6 | Workshop | 0 | 0 | 0 |
| 7 | Preparation for Midterm Exam | 1 | 1 | 1 |
| 8 | Midterm Exam | 1 | 1 | 1 |
| 9 | Quiz | 0 | 0 | 0 |
| 10 | Homework | 0 | 0 | 0 |
| 11 | Midterm Project | 0 | 0 | 0 |
| 12 | Midterm Exercise | 0 | 0 | 0 |
| 13 | Final Project | 0 | 0 | 0 |
| 14 | Final Exercise | 0 | 0 | 0 |
| 15 | Preparation for Final Exam | 1 | 1 | 1 |
| 16 | Final Exam | 1 | 1 | 1 |
| | | | | 60 |