

# TOROS ÜNİVERSİTESİ

Faculty Of Health Sciences

## Course Information

INSTITUTIONAL NUTRITION					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
SKY447	Fall	2	0	2	3

<b>Prerequisites and co-requisites</b>	
<b>Language of instruction</b>	Turkish
<b>Type</b>	Elective
<b>Level of Course</b>	Bachelor's
<b>Lecturer</b>	Ass. Prof. Eda PARLAK
<b>Mode of Delivery</b>	Face to Face
<b>Suggested Subject</b>	
<b>Professional practise ( internship )</b>	None
<b>Objectives of the Course</b>	Upon successful completion of the course, students will be able to; The students will be able to explain the system approach in food and beverage services The students will be able to explain the value of foodservice operation systems for menu planning, purchasing, storage, production The student will be able to develop an existing foodservice operation in menu planning, purchasing, storage, production, distribution and service The students will be able to plan menus for food service institutions The students will acquire the skills and competencies necessary to improve their ability to manage complex food and beverage operations
<b>Contents of the Course</b>	Classification of all kinds of food plants, management of the departments in these plants, raw materials acceptance rules, storage, production of the foods are the subjects of this lesson. On the other hand, the lesson focuses on institutional nutrition systems.

## Learning Outcomes of Course

#	Learning Outcomes
1	The students will be able to explain the system approach in food and beverage services
2	The students will be able to explain the value of foodservice operation systems for menu planning, purchasing, storage, production
3	The students will be able to plan menus for food service institutions
4	The students will acquire the skills and competencies necessary to improve their ability to manage complex food and beverage operations

## Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Introduction to Food Systems	
2	Classification of Food Service Managements	
3	Marketing of Food Service Managements	
4	Menu management and planning	
5	Cost and control aspects in Food Systems	
6	Purchasing, Recieving and Storing	
7	Midterm	
8	Preperation, cooking and serving steps of the food	
9	Basic cooking methods and standart reciepies	

10	Kitchen management and organization	
11	Restaurant and kitchen equipment	
12	Sanitation and hygiene	
13	Sanitation and hygiene	
14	Pricing and income management	
15	Commonly used computer programs in food sector	
16	Final Exam	

## Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Gisslen W, Essentials of Professional Cooking ,John Wiley & Sons Inc, USA, 2004		
2	Marriott N G, Principles of Food Sanitation, Fourth Edition, An Aspen Publication, Gaithersburg, Maryland, 1999		
3	Axler B H, Litrides CA. Ctypes of Food Service ,Food and Beverage Service, John Wiley & Sons, USA 1990.		
4	Mersin City Hospital Food Production and Presentation Requirements Prepared by the Ministry of Health		

## Method of Assessment

#	Weight	Work Type	Work Title
1	30%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam
3	10%	Seminar	Seminar

## Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	The students will be able to explain the system approach in food and beverage services	14	1,2,3
2	The students will be able to explain the value of foodservice operation systems for menu planning, purchasing, storage, production	14	1,2,3
3	The students will be able to plan menus for food service institutions	14	1,2,3
4	The students will acquire the skills and competencies necessary to improve their ability to manage complex food and beverage operations	14	1,2,3

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	0	0	0
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	2	2
16	Final Exam	1	1	1
				<b>60</b>