

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

MENU PLANNING					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ 110	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	Ciğerim N., Beyhan Y. Menu Management and Control in Mass Feeding Systems. Kök Publishing, Ankara, 1995.		
3	Sandra J.F. Menu Solution: Quantity Recipes for Regularand 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