



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Menu Planning							
Course Code		CUL223		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimed to have the students gain the ability of planning main and special menus.							
Course Content		This course covers planning main and special menus.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study					
Name of Lecturer(s)		Ins. Meliha Yaren BERKTAŞ, Lec. Orçun İDİZ							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	2	70

Recommended or Required Reading

1	Mutfak Kültürü
2	Türk Mutfak Kültürü
3	Menü Planlama

Week	Weekly Detailed Course Contents	
2	Theoretical	Standard Recipe
3	Theoretical	Calculating the cost of food
4	Theoretical	Table d'hote menu
5	Theoretical	A la carte menu
6	Theoretical	Banquet menu, Menu card designing
7	Theoretical	Cardiac menus
8	Intermediate Exam	Midterm Exam
9	Theoretical	Digestive system disease menu
10	Theoretical	Diabetic menu
11	Theoretical	Sportman menu
12	Theoretical	Child and young menu
13	Theoretical	Menu planning for elder people
14	Theoretical	Vegetarian Menu
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Preparing menu planning
2	Menu planning
3	Preparing diet menu
4	Menu planning for special occasions



5	Prepare menus for age groups
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Programme Outcomes (*Tourism and Hotel Management*)

1	To be able to use a second foreign language at intermediate level
2	To have the ability to use information technologies in the field at a good level.
3	Competence in human relations and behaviors required by tourism industry.
4	To be able to dominate the issues of entrepreneurship and business establishment procedures in the field of accommodation management
5	To have the knowledge and skills required by the profession
6	To have information about equipment and equipment used in accommodation establishments

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	2	2	2	2	2
P2	2	2	1	1	1
P3	2	2	2	3	3
P4	5	5	5	5	5
P5	5	5	5	5	5
P6	5	5	5	5	5

