



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Ready Meals Systems							
Course Code		KGK265		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim is given to students; on nutrition and nutrition mistakes, food groups, nutrients, catering sector, calorie, menu planning, menu preparation, menu varieties, menu types, design on the catering, kitchen layouts, quality control, hygiene and sanitation practices and problems on the catering sector.							
Course Content		The basic concepts on catering technology and nutrition 2. The importance of nutrition and basic nutrients 3. Nutrient groups, fruit and vegetable products and consumption policies 4. Milk and milk product and consumption policies 5. Meat and meat product and consumption policies 6. Cereals, dried legumes, oilseeds, oils and sweets 7. Menu planning, aim, importance and the main factors on the menu planing 8. Menu designing, menu types, meals in the menu 9. Basic menu types 10. Cost planining and the importance 11. Cost control, factors affecting cost, budgeting 12. Main problems on the food and beverage companies 13. Quality control and hygen practice on the catering companies							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	COURSE BOOK 1. Öndoğan, Ece Nüket, 2009.
2	Catering Sistems-Prof. Dr. Mustafa TAYAR, Doç. Dr. Canan HECER

Week	Weekly Detailed Course Contents	
1	Theoretical	The basic concepts on catering technology and nutrition
2	Theoretical	The importance of nutrition and basic nutrients, known diet mistakes
3	Theoretical	Nutrient groups, fruit and vegetable products and consumption policies
4	Theoretical	Milk products with meat product and their consumption policies
5	Theoretical	Cereals, dried legumes, oils and sweets
6	Theoretical	Menu planing, aim and the importance, the main factors on the menu planing
7	Theoretical	Subject repeat, menu design, menu types
8	Intermediate Exam	midterm exam
9	Theoretical	The basic meals in the menu
10	Theoretical	The basic menu types
11	Theoretical	Cost planing and the importance
12	Theoretical	Cost control, factors affecting cost, menu cost practices, budgeting
13	Theoretical	Main problems on the food and beverage companies
14	Theoretical	Quality control and hygen practice on the catering companies
15	Theoretical	Project presentation
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Midterm Examination	1	10	1	11



Final Examination	1	10	1	11
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Nutrition, nutrients, nutrient groups and calories can increase their knowledge about
2	Understanding the basic concepts of catering sector
3	Understanding menu planing and menu varieties
4	Ability to desing about menu and presentations
5	Ability to quality control and hygen practise
6	Able to make to the budgeting and pricing

Programme Outcomes (Food Technology)

1	To be able to remember technolgies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physicial, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of proffessional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and profiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3	L4	L5
P5	5	5	4	5	5
P6	4	5	4	5	4
P7	5	5	5	4	5
P8	4	5	5	5	4
P9	5	5	5	5	5
P10	4	5	5	4	4
P11	4	5	5	4	5
P12	5	5	5	5	5

