AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Menu Planning								
Course Code	İKM203		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Students will be able to win with menu planning, menu costing and adequacy of preparing menu card in this course.								
Course Content	Concept and History of Gastronomy, Concept of Menu and Historical Development, Menu Types, Concept of Menu Planning, Creating Recipe, Cost and Price in Menu								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)	Lec. Erhan COŞKUN								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Menu management and menu planning
2	Food and Beverage Service - Prof. Dr. Mehmet Sarıışık
3	Management of Food and Beverage Service - Asst. Prof. Nilgün Sanalan Bilici - Prof. Dr. Gökalp Nuri Selçuk

Week	**Weekly Detailed Course Contents**	
1	Theoretical	Concepts of gastronomy and menu
2	Theoretical	Purpose, importance and basic concepts of gastronomy
3	Theoretical	Historical Development of Gastronomy
4	Theoretical	Historical Development of Gastronomy
5	Theoretical	Historical Development of the Menu
6	Theoretical	Structure, content, function, process and material in the menu
7	Theoretical	Planning, purpose and importance in the menu
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Criteria to be considered in menu planning
10	Theoretical	Menu types
11	Theoretical	Creating a Recipe
12	Theoretical	Cost on the menu
13	Theoretical	Pricing on the Menu
14	Theoretical	Student Applications
15	Final Exam	General Evaluation

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	Understanding information about Gastronomy and Menu
2	Learning Menu Planning

3	Learning the menu types
4	Understanding cost and pricing in the menu
5	To have detailed information about recipe creation

Programme Outcomes *(Cookery)*	
1	...
2	...
3	...
4	...
5	...