



**AYDIN ADNAN MENDERES UNIVERSITY**  
**DAVUTLAR VOCATIONAL SCHOOL**  
**HOTEL RESTAURANT AND CATERING SERVICES**  
**TOURISM AND HOTEL MANAGEMENT**  
**COURSE INFORMATION FORM**

Course Title	Menu Planning								
Course Code	TRZM253	Course 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 menu card calculation in this course.								
Course Content	Menu Preparations, Creating Recipes, Creating Beverage Menus, Preparing the menu cards								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)	Ins. Erhan COŞKUN								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Menu Management and Menu Planning– HÜSEYİN ALTINEL

Week	Weekly Detailed Course Contents	
1	Theoretical	Menu Preparations
2	Theoretical	Menu Types
3	Theoretical	Creating Recipes
4	Theoretical	Creating Beverage Menus
5	Theoretical	Creating Beverage Menus
6	Theoretical	Creating Special Menus
7	Theoretical	Calculating the cost of serving
8	Intermediate Exam	Mid-term exam
9	Theoretical	Creating the Sales Price
10	Theoretical	Creating the Sales Price
11	Theoretical	Making preliminary preparations
12	Theoretical	Making preliminary preparations
13	Theoretical	Preparing the menu cards
14	Theoretical	Preparing the menu cards
15	Theoretical	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	Planning Menu
2	Calculating menu cost
3	Preparing menu card
4	To learn the historical process of the menu



5	To comprehend menu types
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**Programme Outcomes** (*Tourism and Hotel Management*)

1	...
2	...
3	...
4	...
5	...

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

	L1
P1	5

