



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Menu Planning							
Course Code		İKM203		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 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 (Cooking)

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

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

	L1
P1	5
P2	5
P3	5
P4	5
P5	5
P6	5
P7	5
P8	5
P9	5
P10	5
P11	5
P12	5
P13	5
P14	5
P15	5

