



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)	Lec. Murat TOKER								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	2	60

Recommended or Required Reading	
1	Mutfak Kültürü
2	Türk Mutfak Kültürü
3	Menü Planlama

Week	Weekly Detailed Course Contents & Teaching Methods	
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	Theoretical	General Review / 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



