



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Institutional Nutrition Systems I							
Course Code		BDB301		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	94 ( <i>Hours</i> )	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		To give course about menu planning, food purchasing and storage, kitchen and dining hall building plan and modernization and tasks and responsibilities of administrative dietitian							
Course Content		Importance of institutional food service systems, management of food services, kitchen and dining hall building plan, equipment in institutional food service systems, menu planning, methods of food purchasing/ storage and control, work safety							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)		Ins. Mahmut ÇERİ							

### Prerequisites & Co-requisites

ECTS Requisite	90
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### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	55
Practice Examination	1	35

### Recommended or Required Reading

1	Kinton R, Ceserani V, Foskett D, The Theory of Catering, Eighth edition, Hodder & Stoughton, London, 1995.
2	Spears MC, Foodservice Organizations A managerial and Systems Approach, Prentice Hall Englewood Cliffs, Ohio, 1995.
3	Feinstein A H, Stefanelli J M. Purchasing, Selection and Procurement ort he Hospitality Industry, Fifth Edition , John Wiley & Sons Inc, London, 2002
4	Beyhan Y, Çiğirim N,Toplu Beslenme Sistemlerinde Menü Yönetimi ve Denetimi, Kök Yayıncılık, Ankara,1995
5	Davis, B, Lockwood, A, Pantelidis, I, Alcott, P. Food and Beverage Management, Elsevier, 2008.
6	Gisslen, W. Essentials of professional cooking, 2004.
7	Hemminger, Jane M. Food safety : A Guide to what you really need to know, 2000.
8	Rızaoğlu, B, Hançer, M. Menü ve yönetim, 2005.

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and importance of foodservice systems, properties of institutional foodservice systems and novel manufacturing techniques
	Practice	Documentary Display
2	Theoretical	Management and organization in food service systems
	Practice	drawing an organization chart
3	Theoretical	Strategic management in food service systems
	Practice	Drawing management chart
4	Theoretical	Human resources management in foodservice systems, organization of institutional food service
	Practice	Create task cards
5	Theoretical	Kitchen and dining hall building plan and modernization
	Practice	dining hall planning
6	Theoretical	Equipment in food service systems



6	Practice	dining hall planning
7	Theoretical	Management and control of menu planning
	Practice	Menu preparation principles
8	Intermediate Exam	Midterm Exam
9	Theoretical	Standard recipes and prevention of wastes in foodservice systems
	Practice	Menu preparation principles
10	Theoretical	Principles of food purchasing
	Practice	Preparation of technical specifications
11	Theoretical	Principles of food storage
	Practice	Preparation of technical specifications
12	Theoretical	Work safety in foodservice systems
	Practice	Preparation of administrative specifications
13	Practice	Practice Exam
14	Theoretical	Project presentation
15	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	12	1	2	36
Lecture - Practice	12	1	2	36
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				94
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Comprehend the importance of institutional foodservice systems and properties of institutional food service and novel manufacturing techniques
2	Adapt functions of management to institutional foodservice systems as an administrative dietitian
3	Learn new management approaches, apply the strategic management model and determine mission, vision, strategic aims and targets of institution
4	Have skills about kitchen and dining hall building plan
5	Select suitable catering equipment as a manager of institutional foodservice systems
6	Plan menu according to target groups
7	Know principles of food purchasing and storage
8	Know preventive applications against to occupational accidents in institutional foodservice systems

### Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.



7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

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

	L1	L2	L3	L4	L5	L6	L7	L8
P1	3	4	4	3	3	4	3	4
P2	4	3	4	3	3	3	5	4
P3	3	3	3	2	4	3	4	2
P4	3	4	3	5	5	1	5	3
P5	4	4	3	4	4	4	4	2
P6	4	5	2	2	4	1	5	4
P7	2	2	4	3	2	2	3	2
P8	3	3	2	2	3	5	4	3
P9	2	3	3	4	2	2	3	2
P10	4	2	2	2	4	3	3	4
P11	4	4	5	3	2	2	2	2
P12	4	2	2	2	3	3	5	3
P13	2	3	3	4	2	5	2	2
P14	3	4	4	2	4	4	3	4

