



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Institutional Nutrition Systems II							
Course Code		BDB302		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	105 (<i>Hours</i>)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		To teach food preparation and cooking methods, providing food safety, HACCP system and ISO 22000 food safety management system and differences between commercial and non-commercial food service systems.							
Course Content		Commercial catering staff and organizations, kitchen planning, various food preparation / cooking methods, service methods, hygiene/ HACCP, ISO 22000, cost control methods							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Prerequisite	BDB301
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	45
Practice	1	35

Recommended or Required Reading

1	Gisslen W, Essentials of Professional Cooking ,John Wiley & Sons Inc, USA, 2004.
2	Marriott N G, Principles of Food Sanitation, Fourth Edition, An Aspen Publication, Gaithersburg, Maryland, 1999.
3	Axler B H, Litrides CA. Ctypes of Food Service ,Food and Beverage Service, John Willey& Sons, USA 1990.

Week	Weekly Detailed Course Contents	
1	Theoretical	Commercial foodservice systems
	Practice	Investigation of commercial enterprises in terms of public nutrition systems
2	Theoretical	Commercial foodservice staff and organizations
	Practice	Investigation of commercial enterprises in terms of public nutrition systems
3	Theoretical	Food preparation and cooking methods ,sauces, soups, garnishes and vegetables segments I
	Practice	Examination of food preparation and cooking methods
4	Theoretical	Food preparation and cooking methods sauces, soups, garnishes and vegetables segments II
	Practice	Examination of food preparation and cooking methods
5	Theoretical	Service method in foodservice systems I
	Practice	Service methods
6	Theoretical	Service methods in foodservice systems II
	Practice	Service methods
7	Theoretical	Hygiene in foodservice systems I
	Practice	Hygiene and sanitation practices
8	Intermediate Exam	Midterm Exam
9	Theoretical	Hygiene in foodservice systems II



9	Practice	Hygiene and sanitation practices
10	Theoretical	HACCP and TS EN ISO 22000 in foodservice systems
	Practice	Determination of critical control points
11	Theoretical	Checklists used in foodservice systems
	Practice	Checklists used in foodservice systems
12	Theoretical	Cost control in foodservice systems
	Practice	Cost calculation
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
Practice Examination	1	10	1	11
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				105
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learn the differences between commercial and non-commercial food service systems
2	Know the importance of food and beverage service and organization and job descriptions.
3	Apply HACCP system in institutional food service systems
4	Evaluate correct food preparation and cooking methods for each food type and food groups in order to prevent food and nutrient losses.
5	Comment food service methods of different countries and comment them in terms of institutional food service systems.
6	Learn economic production and service and cost control

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
P1	3	4	3	3	4	3
P2	3	3	4	4	2	4
P3	4	2	2	4	3	4
P4	3	4	4	2	2	5
P5	2	2	2	5	1	3
P6	4	3	3	2	2	3
P7	2	2	4	3	4	2
P8	3	4	3	2	2	3
P9	4	2	2	4	3	4
P10	3	3	4	2	2	2
P11	3	2	2	3	4	5
P12	4	4	3	2	2	3
P13	3	2	2	4	4	2
P14	4	3	3	2	2	4

