



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Institutional Nutrition Systems Field Practice							
Course Code		BDB429		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	8	Workload	201 ( <i>Hours</i> )	Theory	2	Practice	10	Laboratory	0
Objectives of the Course		To observe administrative dietitian role in foodservice and institutional foodservice systems stages and to discuss foodservice in different institutions							
Course Content		Role and tasks of administrative dietitian, foodservice system stages, problems in foodservice systems and solving suggestions, food safety in foodservice systems.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)		Ins. Mahmut ÇERİ, Lec. Esra ÖRENLİLİ YAYLAGÜL							

### Prerequisites & Co-requisites

Prerequisite	BDB301&BDB302
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### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	70
Assignment	1	10
Verbal Examination	1	20
Report	1	10

### Recommended or Required Reading

1	Baysal, A. (2004). Beslenme. Hatiboğlu Yayınları:93, 10.Baskı, Ankara.
2	Bilimsel Dergiler (Food Control, Food Chemistry v.b)
3	Spears MC, Foodservice Organizations A managerial and Systems Approach, Prentice Hall Englewood Cliffs, Ohio, 1995
4	Marriott N G, Principles of Food Sanitation, Fourth Edition, An Aspen Publication, Gaithersburg, Mayland, 1999.

Week	Weekly Detailed Course Contents	
1	Theoretical	Orientation week (General overview of theoretical subjects)
	Practice	Internship
2	Theoretical	Internship in institutional food service systems- properties of institutional food service systems and novel manufacturing techniques ? topic oriented article presentation
	Practice	Internship
3	Theoretical	Internship in institutional food service systems- general information about institution, kitchen and dining hall physical facilities
	Practice	Internship
4	Theoretical	Internship in institutional food service systems ? examining of kitchen and dining hall building plan, storage conditions, existing equipment (capacities, qualities, trades etc.)
	Practice	Internship
5	Theoretical	of institution, tender bid methods, tender bid preparation stages, administrative specification samples, food specification samples, order forms, food grammage, inter departmental form samples, cost- control methods



5	Practice	Internship
6	Theoretical	Internship in institutional food service systems ? Food preparation and cooking methods, standard recipes
	Practice	Internship
7	Theoretical	Internship in institutional food service systems ? Nutrient and food losses in food cooking and preparation ? topic oriented article presentation
	Practice	Internship
8	Theoretical	Internship in institutional food service systems ? Examining institution?s menu
	Practice	Internship
9	Theoretical	Internship in institutional food service systems - Examining menu that planned by students
	Practice	Internship
10	Theoretical	Internship in institutional food service systems ? menu planning- topic oriented article presentation
	Practice	Internship
11	Theoretical	Internship in institutional food service systems ?institutional food service in special groups such as nursing homes, nursery schools, workers etc.- topic oriented article presentation
	Practice	Internship
12	Theoretical	Internship in institutional food service systems ? Food hygiene, personel hygiene, kitchen and equipment hygiene in institutional food service- topic oriented article presentation
	Practice	Internship
13	Theoretical	Internship in institutional food service systems ? HACCP and ISO 22000 applications in institutional food service- topic oriented article presentation
	Practice	Internship
14	Theoretical	Internship in institutional food service systems -midterm and oral exam
	Practice	Internship
15	Final Exam	Written and Oral Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	1	2	39
Lecture - Practice	13	1	10	143
Practice Examination	1	5	1	6
Midterm Examination	1	5	1	6
Final Examination	1	5	2	7
Total Workload (Hours)				201
[Total Workload (Hours) / 25*] = <b>ECTS</b>				8

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Learn the role of administrative dietitian and improve knowledge and skills about this area
2	Observe institutional foodservice systems stages and comment them with present theoretical knowledge
3	Know problems in institutional food service systems and learn problem solving ways
4	Learn menu planning practice according to target group



5	Observe and comment institutional food service systems in terms of food safety and security
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**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
P1	4	5	4	4	5
P2	4	5	4	4	5
P3	4	4	5	5	4
P4	5	3	3	3	4
P5	5	3	3	3	3
P6	3	5	5	5	3
P7	3	4	4	4	5
P8	5	5	5	5	4
P9	4	5	5	5	5
P10	5	4	3	3	5
P11	5	5	5	5	4
P12	3	5	4	4	5
P13	3	3	5	5	3
P14	4	3	3	3	4

