



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Convenience Food Technology							
Course Code		MSİ204		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To students; nutrition and nutrition errors, food groups, giving basic information about food items, ready meal sector, calorie, menu planning, menu preparation, menu types, menu types, ready-to-eat design, kitchen layout, hygiene and sanitation applications, quality control with food, ready to eat To give information about the problems of the sector, and also to prepare a menu with the team to gain skills.							
Course Content		Food technology and basic concepts in nutrition The importance of nutrition and basic food elements Food groups, fruit and vegetable products and consumption principles Milk and its products and principles of consumption Meat and consumption principles Cereals, dried legumes, oilseeds, oils and sugars Menu planning, purpose, importance, the main factors in menu planning Menu editing, menu types, menu dishes Basic menu types Cost planning and its importance Cost control, factors affecting costs, budgeting Basic problems in food and beverage businesses Quality control and hygiene practices in food establishments							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Öndoğan, Ece Nüket, 2009. "Ready Meal Technology", Ege University Ege Vocational School Lecture Notes, İzmir
2	Türkan, Cemal, 2010, "Kitchen Technology an, Istanbul
3	Türkan, Cemal, 2009, "Nutrition Principles in Tourism and Menu Planning, Istanbul

Week	Weekly Detailed Course Contents	
1	Theoretical	Food technology and basic concepts in nutrition
2	Theoretical	Importance of nutrition, nutritional elements known in nutrition
3	Theoretical	Food groups, fruit vegetables and consumption principles
4	Theoretical	Dairy products and meat and consumption principles
5	Theoretical	Cereals, dried legumes, oils and sugars
6	Theoretical	Menu planning, purpose, importance, the main factors in menu planning
7	Theoretical	Subject repetition, menu editing, menu types
8	Intermediate Exam	Midterm
9	Theoretical	Basic dishes in the menu
10	Theoretical	Basic menu types
11	Theoretical	Cost planning and its importance
12	Theoretical	Cost control, factors affecting costs, menu costing applications, budgeting
13	Theoretical	Basic problems in food and beverage businesses



14	Theoretical	Quality control and hygiene practices in ready meals establishments
15	Theoretical	Menu project delivery and discussion
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	14	0	2	28
Midterm Examination	1	8	1	9
Final Examination	1	12	1	13
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To be able to increase their knowledge about nutrition, nutrients, food groups and calories
2	To be able to understand the basic concepts of ready-made food sector
3	Menu planning, menu types to comprehend
4	To be able to design menus and presentations
5	To be able to do quality control and hygiene applications
6	Costing and creating budget

Programme Outcomes (Fruit and Vegetables Processing Technology)

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs
4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.
7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

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	2	2	3	2	3	2
P2	2	2	3	2	2	2
P3	2	2	2	2	2	2
P4	2	2	2	2	2	2
P5	2	2	2	2	2	2
P6	2	2	2	2	2	2
P7	3	4	3	2	2	3
P8	3	3	3	2	2	3

