

KITCHEN FACILITIES MANAGEMENT

1	Course Title:	KITCHEN FACILITIES MANAGEMENT
2	Course Code:	TOTS021
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	1.00
9	Practice (hour/week):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. ELİF ZENGER
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.
16	Contact information of the Course Coordinator:	elifzenger@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Definition of kitchen, and types of kitchens to comprehend Historical Development of Kitchen to be able to manage food and kitchen service .
19	Contribution of the Course to Professional Development:	Learning how to manage units in the field of tourism management enables them to develop as qualified intermediate staff.
20	Learning Outcomes:	
	1	To be able to make definition of kitchen, and types of kitchens and to comprehend the Historical Development of Kitchen
	2	Management and organisation of food and kitchen services job definition and performance , Personal classification for whom work for kitchen services Personal specifications
	3	Understanding the organisation of the kitchen
	4	Understanding specifications and employment of the personal that work in the kitchen
	5	To comprehend hygiene and food safety systems
	6	Menu planning and identifying foodstuffs
	7	To have the knowledge about international kitchens and different kind of cooking methods
	8	To be able to comprehend the kitchen costs
	9	
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21	Course Content:	
	Course Content:	
Week	Theoretical	Practice

1	Historical Development of Kitchen	Historical Development of Kitchen		
2	Kitchen Management and Organization (relations between kitchen and the other departments ; making big ,middle or small kitchen organizations)	Kitchen Management and Organization (relations between kitchen and the other departments ; making big ,middle or small kitchen organizations)		
3	Kitchen Management and Organization (job definition of the personal for whom work in the kitchen	Kitchen Management and Organization		
4	Basic Kitchen Production Knowledge(plan of the kitchen , physical proprieties of the kitchen	Basic Kitchen Production Knowledge(plan of the kitchen , physical proprieties of the kitchen		
5	Basic Kitchen Production Knowledge (kitchen equipment and tools ,kitchenware, safety in the kitchen,	Basic Kitchen Production Knowledge (kitchen equipment and tools ,kitchenware, safety in the kitchen,		
6	sanitation ,cleaning of the equipment anhygiene and and health)d health , purity of foodSystems of cleaning, health , safety, hygiene and sanitation in kitchen (equipment anhygiene and and health)d health , purity of foodSystems of cleaning, health , safety, hygiene and sanitation in kitchen (
7	Systems of cleaning, health , safety, hygiene and sanitation in kitchen (factors that couse the food contamination and affects food safety in the kitchen , food poisioning and first aid)	Systems of cleaning, health , safety, hygiene and sanitation in kitchen (factors that couse the food contamination and affects food safety in the kitchen , food poisioning and first aid		
8	Mid-term Exam and review of chapters	Mid-term Exam and review of chapters		
9	Cleaning, health hygiene , and food safety systems like HACCP, GMP in the kitchen	Cleaning, health hygiene , and food safety systems like HACCP, GMP in the kitchen		
10	Menu planning , content of menu and service of menu	Menu planning , content of menu and service of menu		
Activites		Number	Duration (hour)	Total Work Load (hour)
13	Theoretical Nutrition ,Food stuffs , Importance of Foods	14	1.00	14.00
Practicals/Labs		14	2.00	28.00
Self study and preperation		6	5.00	30.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
23	Assesment	0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams	R	1	8.00	8.00
Others		0	0.00	0.00
Quiz	0	0.00	10.00	10.00
Final Exams		1	10.00	10.00
Total Work Load				90.00
Final Exam		1	60.00	3.00
Total work load/ 30 hr				3.00
ECTS Credit of the Course				3.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principles of Bursa uludag University Associate and Undergraduate Education Regulation.		
24	ECTS / WORK LOAD TABLE			

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	1	1	2	2	4	4	1	2	1	1	5	2	2	2	2
ÖK2	2	1	1	1	1	4	3	1	2	3	2	5	2	2	3	3
ÖK3	2	1	1	2	1	4	3	1	3	2	2	5	2	3	2	2
ÖK4	2	1	1	1	1	4	3	1	1	2	5	5	2	2	2	3
ÖK5	1	1	1	2	1	4	3	1	2	3	3	5	2	3	2	3
ÖK6	1	2	1	2	1	4	3	1	2	2	2	5	3	4	4	4
ÖK7	1	3	1	3	3	3	3	1	3	4	4	5	5	5	4	4
ÖK8	1	2	1	3	3	3	3	2	3	3	3	5	5	5	5	5
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			