

## MENU PLANNING

1	Course Title:	MENU PLANNING
2	Course Code:	ASLZ109
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. PINAR AYDIN TEMEL
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 e-mail: paydin@uludag.edu.tr
17	Website:	
18	Objective of the Course:	In this course, improvement of the overall planning of menus and special menus.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Understand the concept of the menu
	2	Menu to learn the historical period
	3	Menu planning to make preparations for
	4	Menu planning
	5	Diet menu preparing
	6	Plan a menu to suit special situations
	7	Food and beverage menus are available to design firms
	8	Menu and establish operating income-to-customer relationship
	9	
	10	
21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	Menu	
2	The standard recipe	
3	Removing Product Cost	
4	Table d'hote menu planning	
5	Ala carte menu planning	



ÖK5	3	0	5	3	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	3	0	5	5	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	5	3	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	4	0	3	0	0	0	0	0	4	4	0	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			