	Μ	IENU	PLANNING						
1	Course Title:	MENU F	LANNING						
2	Course Code:	ASLZ109							
3	Type of Course:	Compuls	sory						
4	Level of Course:	Short Cy	cle						
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. Göı	. PINAR AYDIN TEMEL						
15	Course Lecturers:								
16	Contact information of the Course Coordinator:	Tel: 0 (2	IÜ. Harmancık Meslek Yüksekokulu 24) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 aydin@uludag.edu.tr						
17	Website:								
18	Objective of the Course:	In this co special r	ourse, improvement of the overall planning of menus and nenus.						
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:								
Week.	Theoretical	Co	Durse Content:						
vveek	Theoretical Menu		Practice						
2	The standard recipe								
2	Removing Product Cost								
3 4	Table d'hote menu planning								
-	Ala carte menu planning								
5	Ala carte menu planning								

6	Ban	quet	menu	s																	
7	Ban	Banquet menus																			
8	The menu card																				
9	_	The menu for patients with coronary heart																			
10	_	Menu for diseases of the digestive system																			
11	Menu is to be followed in the incidence of diabetes																				
12	_			veget	arian	menu															
13	Athlete menu / vegetarian menu Children and young people menu																				
14	Menu planning for the elderly																				
22		Materials:							ve 2.	 Baysal, Ayşe ve Küçükaslan, Nazife. Beslenme İlkeleri ve Menü Planlaması. Ekin Yayıncılık. Rızaoğlu, Bahettin ve Hançer, Murat. Menü ve Yönetim. Detay Yayıncılık. 											
23	Ass	esme	ent																		
TERMI	LEARNING ACTIVITIES NUMBE								W	WEIGHT											
Midterr	m Exam 1								40	40.00											
Quiz		0								00											
Home	work	work-project 0								0.00											
Final E							1		<u> </u>	0.00											
Activi	Activites								Numb	ber		Dura	ation (Total Work Load (hour)							
Theore	Theoretical								14 0.00			2.00		28.00							
	nontribution of Final Exam to Success Grade									0			0.00		0.00						
Self st	tudy and preperation									14			3 00		42.00						
Home	we have a state of the set of the									0			0.00			0.00					
Project	TECTS / WORK LOAD TABLE								-	0			0.00			0.00					
Field S										0			0.00			0.00					
Midter	m exams									1			10.00)		10.00					
Others	6									0			0.00		0.00						
Final E	Exam												12.00)	12.00						
Total V	Nork	Vork Load														92.00					
Total w	work load/ 30 hr															3.07					
ECTS	S Credit of the Course															3.00					
25	5			CON	TRIE	SUTIC	ON O			NING			S TO	PROG	GRAM	IME					
		PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ	B PQ9		PQ11	PQ12	- ·	PQ14	PQ15	PQ16				
ÖK1		0	0	5	0	0	0	0	0	0	0 0	0	0	3 0	0	0	0				
ÖK2		2	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0				
ÖK3		0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0				
			L		I	L	──				 		I		I	-					
ÖK4		0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0				

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																	
Contrib ution Level:	n -				2 low			3 Medium			4 High			5 Very High			