

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:	Bursa Uludağ Üniversitesi Harmancık MYO- Turizm ve Seyahat Hizmetleri Program Başkanı Öğr. Gör. Elif ZENGER elifzenger@uludag.edu.tr Dahili: 63118 Adres: Merkez Mah. Zekai Gümüşdiş Cad. No:1, 16770 Harmancık/Bursa Telefon:0.224.88132 11 Fax:0.224.881 32 18 Harmancık MYO e-mail:harmancik@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			
		10			
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 cause		Systems of cleaning, health , safety, hygiene and sanitation in kitchen (factors that cause the food		
Activites			Number	Duration (hour)	Total Work Load (hour)
8	Mid-term Exam and review of chapters		14	1.00	14.00
Practicals/Labs			14	2.00	28.00
Self study and preparation			6	5.00	30.00
10	Menu planning , content of menu and		Menu planning , content of menu and service of menu		
Homeworks			0	0.00	0.00
11	Menu (classical menu, modern menu)		Menu (classical menu, modern menu)		
Projects			0	0.00	0.00
Field Studies			0	0.00	0.00
12	Nutrition ,Food stuffs , Importance of Foods		Nutrition ,Food stuffs ,		
Midterm Exams			1	8.00	8.00
Others			0	0.00	0.00
Final Exams			1	10.00	10.00
Total Work Load					90.00
Total work load/ 30 hr					3.00
22	Assesment				
ECTS Credit of the Course					3.00
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Midterm Exam		1	40.00		
Quiz		0	0.00		
Home work-project		0	0.00		
Final Exam		1	60.00		
Total		2	100.00		
Contribution of Term (Year) Learning Activities to Success Grade			40.00		
Contribution of Final Exam to Success Grade			60.00		
Total			100.00		

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
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