Gastronomy And Culinary Arts (English)			
Bachelor	TR-NQF-HE: Level 6	QF-EHEA: First Cycle	EQF-LLL: Level 6

Course Introduction and Application Information

Course Code:	GCA405
Course Name:	Menu Planning and Menu Engineering
Semester:	Fall
Course Credits:	ECTS 5
Language of instruction:	English
Course Condition:	
Does the Course Require Work Experience?:	No
Type of course:	Compulsory Courses
Course Level:	Bachelor / TR-NQF-HE:6. Master`s Degree / QF-EHEA:First Cycle / EQF-LLL:6. Master`s Degree
Mode of Delivery:	Face to face
Course Coordinator:	Dr. Öğr. Üy. ÇAĞLA ÖZER
Course Lecturer(s):	Çağla ÖZER
Course Assistants:	

Course Objective and Content

Course Objectives:	The aim of this course is to learn basic knowledge and skills about menu planning principles and methods, menu planning according to different age groups and risk groups, management and supervision of prepared menus.
Course Content:	Menu, historical development and ımportance, menu types, menu classification, menu planning principles, menu examples and design, menu planning steps, introduction to menu engineering,

		boston matrix, standart recipes, new recipe design, menu pricing

Learning Outcomes

The students who have succeeded in this course;

1) Understands the concepts of menu and menu engineering, their historical development and importance.

2) Knows and categorizes the menu types.

3) Learn and evaluate the factors, examples, principles and steps that should be considered in menu planning.

4) Students can prepare the menu and calculate the food and energy content of the menus.

5) Students can plan menus for different age groups and risk groups. They can prepare menus according to nutritional and nutrient requirements of different age groups. It can plan specific menu for risk groups.

6) Students can make pricing of the he/she prepared.

Course Flow Plan

Week	Subject	Related Preparation
1)	Menu, historical development and importance	
2)	Menu, historical development and importance	
3)	Menu types	
4)	Menu classification	
5)	Menu planning principles	
6)	Menu examples and design	
7)	Menu planning steps	
8)	MIDTERM EXAM	
9)	Introduction to menu engineering	
10)	Boston matrix	
11)	Standard recipes	
12)	Standard recipes	
13)	New recipe design	
14)	Menu pricing	

Sources

Course Notes / Textbooks:	Ders notları

| References: | Bulduk, S. (2013). Beslenme İlkeleri ve Mönü Planlama. Detay Yayınları. |
| | Dogdubay, M., Saatci, G. (2014). Menü Mühendisliği. Detay Yayınları. |

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4	5	6
Program Outcomes						
1) - To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.						
2) - To be able to use advanced theoretical and practical knowledge acquired in the field. - To be able to interpret and evaluate data using advanced knowledge and skills acquired in the field, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.						
3) - To be able to carry out an advanced level study related to the field independently. - To be able to take responsibility individually and as a team member to solve complex and unforeseen problems encountered in applications related to the field. - To be able to plan and manage activities for the development of employees under his/her responsibility within the framework of a project.						
4) - To be able to evaluate the advanced knowledge and skills acquired in the field with a critical approach, - To be able to determine their learning needs and to be able to direct their learning. -To be able to develop a positive attitude towards lifelong learning.						
5) - Alanı ile ilgili konularda ilgili kişi ve kurumları bilgilendirebilme; düşüncelerini ve sorunlara ilişkin çözüm önerilerini yazılı ve sözlü olarak aktarabilme. - Alanı ile ilgili konularda düşüncelerini ve sorunlara ilişkin çözüm önerilerini nicel ve nitel verilerle destekleyerek uzman olan ve olmayan kişilerle paylaşabilme. -Toplumsal sorumluluk bilinci ile yaşadığı sosyal çevre için proje ve etkinlikler düzenleyebilme ve bunları uygulayabilme. - Bir yabancı dili en az Avrupa Dil Portföyü B1 Genel Düzeyi'nde kullanarak alanındaki bilgileri izleyebilme ve meslektaşları ile iletişim kurabilme. - Alanının gerektirdiği en az Avrupa Bilgisayar Kullanma Lisansı İleri Düzeyinde bilgisayar yazılımı ile birlikte bilişim ve iletişim teknolojilerini kullanabilme.						

Course - Learning Outcome Relationship

No Effect	1 Lowest	2 Average	3 Highest

	Program Outcomes	Level of Contribution
1)	- To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.	3
2)	- To be able to use advanced theoretical and practical knowledge acquired in the field. - To be able to interpret and evaluate data using advanced knowledge and skills acquired in the field, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.	3
3)	- To be able to carry out an advanced level study related to the field independently. - To be able to take responsibility individually and as a team member to solve complex and unforeseen problems encountered in applications related to the field. - To be able to plan and manage activities for the development of employees under his/her responsibility within the framework of a project.	3
4)	- To be able to evaluate the advanced knowledge and skills acquired in the field with a critical approach, - To be able to determine their learning needs and to be able to direct their learning. -To be able to develop a positive attitude towards lifelong learning.	2
5)	- Alanı ile ilgili konularda ilgili kişi ve kurumları bilgilendirebilme; düşüncelerini ve sorunlara ilişkin çözüm önerilerini yazılı ve sözlü olarak aktarabilme. - Alanı ile ilgili konularda düşüncelerini ve sorunlara ilişkin çözüm önerilerini nicel ve nitel verilerle destekleyerek uzman olan ve olmayan kişilerle paylaşabilme. -Toplumsal sorumluluk bilinci ile yaşadığı sosyal çevre için proje ve etkinlikler düzenleyebilme ve bunları uygulayabilme. - Bir yabancı dili en az Avrupa Dil Portföyü B1 Genel Düzeyi'nde kullanarak alanındaki bilgileri izleyebilme ve meslektaşları ile iletişim kurabilme. - Alanının gerektirdiği en az Avrupa Bilgisayar Kullanma Lisansı İleri Düzeyinde bilgisayar yazılımı ile birlikte bilişim ve iletişim teknolojilerini kullanabilme.	2

Assessment & Grading

Semester Requirements	Number of Activities	Level of Contribution
Midterms	1	% 40
Final	1	% 60
total		**% 100**
PERCENTAGE OF SEMESTER WORK		% 40
PERCENTAGE OF FINAL WORK		% 60
total		**% 100**

Workload and ECTS Credit Calculation

Activities	Number of Activities	Preparation for the Activity	Spent for the Activity Itself	Completing the Activity Requirements	Workload
Midterms	1	40			40
Final	1	60			60
Total Workload					**100**