Course Syllabus

Code - Course Title	**AŞÇ218 - Menu Planning**
Course Type	IV. SEMESTER
Laboratory + Practice	2+0
ECTS	**2.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. EMRAH YILDIZ

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	None
Courses Recomended	None
Recommended Resources	Yılmaz, İ. (Ed.). (2022). Menü planlama ve özel menüler kitabı. Akademisyen Yayınevi. https://doi.org/10.37609/akya.1105
Work Placement	Not Applicable
Aims of the Course	To enable students to understand the fundamental principles of menu planning and evaluate nutritional balance, target customer profiles, type of food and beverage establishment, cost, seasonality, and gastronomic characteristics, and to develop balanced, practical, and cost-effective menus suitable for different food and beverage businesses.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2** **LO-3**	Foodservice ındustry	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 2	**LO-1** **LO-2** **LO-3**	Modern Foodservice Industry	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 3	**LO-1** **LO-2** **LO-3**	Planning a menu	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 4	**LO-1** **LO-2** **LO-3**	Limits in Menu Planning	Lecture, Question & Answer, Discussion, Case Study, Problem Solving

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	**LO-1** **LO-2** **LO-3**	Cost Control in Menu Planning	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 6	**LO-1** **LO-2** **LO-3**	Menu Pricing	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 7	**LO-1** **LO-2** **LO-3**	Menu Pricing	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 8	**LO-1** **LO-2** **LO-3**	Menu Design	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 9	**LO-1** **LO-2** **LO-3**	Menu Analysis	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 10	**LO-1** **LO-2** **LO-3**	Menu Planning and Nutrition	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 11	**LO-1** **LO-2** **LO-3**	Purchasing and Menu	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 12	**LO-1** **LO-2** **LO-3**	Purchasing and Menu	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 13	**LO-1** **LO-2** **LO-3**	Service and Menu	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 14	**LO-1** **LO-2** **LO-3**	Menu Management by Computer	Lecture, Question & Answer, Discussion, Case Study, Problem Solving

Learning Outcomes

#	Learning Outcome
1	Plan menu for every management
2	Control the cost of management
3	Increase productivity and effectiveness og the management

Sustainable Development Goals

✓ End Poverty ✓ No more hunger ✓ Health and Quality of Life ✓ Gender Equality ✓ Clean Water and Sanitation ✓ Accessible and Clean Energy ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption ✓ Peace, Justice and Strong Institutions ✓ Partnerships for Purposes

Course Theme

✓ Entrepreneurship ✓ Sustainability and Green Energy ✓ Urban Planning, Transport and Smart Buildings ✓ Agriculture, Food and Livestock

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	14	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	1.00	14	14
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	1	4
Final Sınavı Hazırlığı (sınav süresi dahil)	4.00	1	4
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**2.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test ✓ True-False Test ✓ Fill-in-the-Blank Test