Course Syllabus

Code - Course Title	**BDY305 - Foodservice Organizations Systems I**
Course Type	V. SEMESTER
Laboratory + Practice	3+0
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ ŞULE BAŞAR

Mode of Delivery	This course will only face-to-face training.
Recommended Resources	1-Kinton R, Ceserani V, Foskett D, The Theory of Catering, Eighth edition, Hodder & Stoughton, London, 1995. 2- Spears MC, Foodservice Organizations A managerial and Systems Approach, Prentice Hall Englewood Cliffs, Ohio,1995. 3- Feinstein A H, Stefanelli J M. Purchasing, Selectionand Procurement or the Hospitality Industry, Fifth Edition , John Wiley & Sons Inc, London, 2002.4- Beyhan Y, Ciğerim N,Toplu Beslenme Sistemlerinde Menü Yönetimi ve Denetimi, Kök Yayıncılık, Ankara,1995.
Work Placement	Not applicable.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food Service Systems and Its Importance	
Week - 2		TBS Types/ New Production Systems	
Week - 3		TBS Types/ New Production Systems	
Week - 4		Management and Organization	
Week - 5		Strategic Management and Organization in TBS	
Week - 6		Human resources management in food service systems, organization of food service workers and job descriptions	
Week - 7		Kitchen / Dining Hall Planning and Tools Used	
Week - 8		Physical conditions, kitchen and dining hall equipment in food service systems	
Week - 9		Menu Management	
Week - 10		Menu Management	
Week - 11		Standard Meal Schedules and Control	
Week - 12		Purchasing and Storage Techniques and Occupational Safety	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 13		Purchasing and Storage Techniques and Occupational Safety	
Week - 14		Residues in food service systems and ways to prevent	

Learning Outcomes

#	Learning Outcome
1	Knows the importance of food service systems and new production systems.
2	Have the ability to plan and manage the kitchen-dining hall.
3	Plans a menu for the target group.
4	Knows the correct purchasing and storage principles of food.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

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

Assessment Method and Passing Requirements

No content has been provided.