Course Syllabus

Code - Course Title	**BDY306 - Foodservice Organizations Systems II**
Course Type	VI. 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.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Commercial Enterprises in Food Service Systems	
Week - 2		Commercial Enterprises in Food Service Systems	
Week - 3		Commercial Enterprises in Food Service Systems	
Week - 4		Organization / Kitchen / Personnel in Businesses	
Week - 5		Organization / Kitchen / Personnel in Businesses	
Week - 6		Kitchen/Restaurant Plan in Commercial Enterprises	
Week - 7		Kitchen/Restaurant Plan in Commercial Enterprises	
Week - 8		Wide Range of Preparation Methods	
Week - 9		Wide Range of Preparation Methods	
Week - 10		Cooking and Serving Methods	
Week - 11		Cooking and Serving Methods	
Week - 12		Hygiene / HACCP	
Week - 13		Hygiene / HACCP	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 14		Cost Control	

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.