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| **ABU_KKK_01-15.jpg** | | | | | **ECTS Course Description Form** | | | | | | | | | | | | | | | | | | |
| **PART I ( Senate Approval)** | | | | | | | | | | | | | | | | | | | | | | | |
| **Offering School** | *Tourism Faculty* | | | | | | | | | | | | | | | | | | | | | | |
| **Offering Department** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | | | | | | | | | | |
| **Program(s) Offered to** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | *Must* | | | | | | | | | |
|  | | | | | | | | | | | | |  | | | | | | | | | |
|  | | | | | | | | | | | | |  | | | | | | | | | |
| **Course Code** | *GAST 401* | | | | | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Menu Planning and Design* | | | | | | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Lecture* | | | | | | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture: 2** | | | | | **Laboratory:** | | | | **Recitation:** | | **Practical: 1** | | | | | **Studio:** | | | **Other:** | | | |
| **ECTS Credit** | *4* | | | | | | | | | | | | | | | | | | | | | | |
| **Grading Mode** | *Letter Grade* | | | | | | | | | | | | | | | | | | | | | | |
| **Pre-requisites** | **TRM 223** | | | | | | | | | | | | | | | | | | | | | | |
| **Co-requisites** | **NA** | | | | | | | | | | | | | | | | | | | | | | |
| **Registration Restriction** | *NA* | | | | | | | | | | | | | | | | | | | | | | |
| **Educational Objective** |  | | | | | | | | | | | | | | | | | | | | | | |
| **Course Description** | Course Description: The explanation of menu planning for every type of service and facility. Students will Demonstrate an understanding of menu layout, including selection, development, price structure, and restaurant style. This course includes food service design concept including the menu, the location, and the type of clientele expected. Students will be exposed to purchasing procedures, including specifications of proper handling and storage of foods. This course includes lecture, demonstration, and food preparation. | | | | | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | List basic menu planning principles including layout and design. | | | | | | | | | | | | | | | | | | | |
| **LO2** | | | Create menu item description following established truth-in-menu guidelines. | | | | | | | | | | | | | | | | | | | |
| **LO3** | | | Apply principles of nutrition to menu development. | | | | | | | | | | | | | | | | | | | |
| **LO4** | | | Determine menu prices utilizing proper cost control. | | | | | | | | | | | | | | | | | | | |
| **LO5** | | | Plan a la carte, cycle, ethnic, banquet and buffet menu. | | | | | | | | | | | | | | | | | | | |
| **LO6** | | | Discuss importance of product mix, check average and their impact on profit contribution. | | | | | | | | | | | | | | | | | | | |
| **PART II ( Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | | **No.** | **Program Outcomes** | | | | | | | | | | **LO1** | | | **LO2** | | **LO3** | **LO4** | | | **LO5** | **LO6** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | | X | |  | | | X |  | | |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | |  | | X | | |  |  | | |  | X |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | | | | | | | | | |  | |  | | |  |  | | | **X** |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. | | | | | | | | | | **X** | |  | | |  | **X** | | |  |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. | | | | | | | | | |  | |  | | |  |  | | | **X** | **X** |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **Faculty Specific Outcomes** | | **PO7** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO8** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO9** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO10** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO11** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO12** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **Discipline Specific Outcomes (program)** | | **PO13** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO14** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO15** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO16** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO17** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PO18** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **Specialization Specific Outcomes** | | **PO N….** |  | | | | | | | | | |  | |  | | |  |  | | |  |  |
| **PART III ( Department Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | | | **Subjects** | **Week** | | | |  | | | | | | **LO1** | | | **LO2** | | **LO3** | **LO4** | | | **LO5** | **LO6** | |
| **S1** | 1 | | | | Definition of the menu, types of menus | | | | | | A4 | | |  | |  |  | | | A4 |  | |
| **S2** | 2 | | | | Menu planning team and their functions | | | | | | A4 | | |  | |  |  | | | A4 |  | |
| **S3** | 3 | | | | Functions of Menu: Management, marketing | | | | | |  | | |  | |  | A1-A4 | | |  |  | |
| **S4** | 4 | | | | Factors to be considered when planning a menu | | | | | | A4 | |  | | |  |  | | |  |  | |
| **S5** | 5 | | | | Correct recipe development according to menu items | | | | | |  | | A1-A4 | | | A1-A4 |  | | |  |  | |
| **S6** | 6 | | | | Preparation of food purchasing specifications | | | | | |  | |  | | |  |  | | |  | A1 | |
| **S7** | 7 | | | | Costing of menus and recipes | | | | | | A4 | | A4 | | |  |  | | |  | A1 | |
| **S8** | 8 | | | | Preparation of time plan for production | | | | | |  | | A1 | | | A1 | A1 | | |  |  | |
| **S9** | 9 | | | | Quality in menu planning | | | | | |  | | A1-A4 | | |  |  | | |  |  | |
| **S10** | 10 | | | | Planning according to the menu | | | | | |  | | A4 | | | A4 |  | | |  |  | |
| **S11** | 11 | | | | Factors to be considered for planning menus for different operations | | | | | |  | | A4 | | |  |  | | |  | A4 | |
| **S12** | 12 | | | | Different menus for different occasions | | | | | | A1 | | A1 | | | A1 |  | | | A1 |  | |
| **S13** | 13 | | | |  | | | | | |  | |  | | |  |  | | |  |  | |
|  | | | **S14** | 14 | | | |  | | | | | |  | |  | | |  |  | | |  |  | |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | | | **Make-Up Rule** | | | | | | | | |
| **A1** | **Exam** | | | | | | *%40* | |  | | | | |  | | | | | | | | |
| **A2** | **Quiz** | | | | | | *%10* | |  | | | | |  | | | | | | | | |
| **A3** | **Homework** | | | | | | *%20* | |  | | | | |  | | | | | | | | |
| **A4** | **Project** | | | | | | *%20* | |  | | | | |  | | | | | | | | |
| **A5** | **Report** | | | | | |  | | - | | | | | - | | | | | | | | |
| **A6** | **Presentation** | | | | | |  | | - | | | | | - | | | | | | | | |
| **A7** | **Attendance/ Interaction** | | | | | | %10 | | - | | | | | - | | | | | | | | |
| **A8** | **Class/Lab./**  **Field Work** | | | | | |  | | - | | | | | - | | | | | | | | |
| **A9** | **Other** | | | | | |  | |  | | | | |  | | | | | | | | |
| **TOTAL** | | | | | | | **100%** | | | | | | | | | | | | | | | |
| **Evidence of Achievement of Learning Outcomes** | | | Students will demonstrate learning outcomes through in-class activities, individual presentations. | | | | | | | | | | | | | | | | | | | | | | |
| **Method for Determining Letter Grade** | | | Grade will be determined by your total points earned under the criteria below:   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | Total Points | 100 | 100-90 | 89-87 | 86.-84 | 83-80 | 79-77 | 76-74 | 73-70 | 69.-67 | 66.-64 | 63-60 | 59-0 | | Letter Grade | A+ | A | A- | B+ | B | B- | C+ | C | C- | D+ | D | F | | Value | 4.00 | 4.00 | 3.70 | 3.30 | 3.00 | 2.70 | 2.30 | 2.00 | 1.70 | 1.30 | 1.00 | 0.00 | | | | | | | | | | | | | | | | | | | | | | | |
| **Teaching Methods, Student Work Load** | | | **No** | **Method** | | | | | **Explanation** | | | | | | | | | | | | | **Hours** | | | |
| ***Time applied by instructor*** | | | | | | | | | | | | | | | | | | | | | | |
| **1** | **Lecture** | | | | | Attendance to all lectures, individual presentations, and group project presentations will determine the overall success of the students, it is necessary to follow and attend the lectures. | | | | | | | | | | | | | 12×2=24 | | | |
| **2** | **Interactive Lecture** | | | | |  | | | | | | | | | | | | |  | | | |
| **3** | **Recitation** | | | | |  | | | | | | | | | | | | |  | | | |
| **4** | **Laboratory** | | | | |  | | | | | | | | | | | | |  | | | |
| **5** | **Practical** | | | | |  | | | | | | | | | | | | | 12*×***1=12** | | | |
| **6** | **Field Work** | | | | |  | | | | | | | | | | | | |  | | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | Design and implementation | | | | | | | | | | | | | *1×5= 5* | | | |
| **8** | **Homework** | | | | |  | | | | | | | | | | | | | 3*×4=12* | | | |
| **9** | **Pre-class Learning of Course Material** | | | | | Students require to read the relevant chapters and academic papers before the class. | | | | | | | | | | | | | 12*×1=12* | | | |
| **10** | **Review of Course Material** | | | | | Students require to read the relevant chapters and academic papers after the class. | | | | | | | | | | | | | 12*×1=12* | | | |
| **11** | **Studio** | | | | |  | | | | | | | | | | | | |  | | | |
| **12** | **Office Hour** | | | | | Each student requires to meet the instructor for their team and individual project. | | | | | | | | | | | | | 14×2=28 | | | |
| **TOTAL** | | | | | | *105* | | | | | | | | | | | | | | | | |
| **IV. PART** | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Instructor** | | | **Name** | | | | | | Prof. Dr. F. Bike KOCAOGLU | | | | | | | | | | | | | | | | |
| **E-mail** | | | | | | fatma.bike@antalya.edu.tr | | | | | | | | | | | | | | | | |
| **Phone Number** | | | | | | 0242 245 00 00 | | | | | | | | | | | | | | | | |
| **Office Number** | | | | | |  | | | | | | | | | | | | | | | | |
| **Office Hours** | | | | | | T 13:00-15:00 | | | | | | | | | | | | | | | | |
| **Course Materials** | | | **Mandatory** | | | | | |  | | | | | | | | | | | | | | | | |
| **Recommended** | | | | | |  | | | | | | | | | | | | | | | | |
| **Other** | | | **Scholastic Honesty** | | | | | | Any student with an academically misbehavior will be expelled from the course. | | | | | | | | | | | | | | | | |
| **Students with Disabilities** | | | | | |  | | | | | | | | | | | | | | | | |
| **Safety Issues** | | | | | |  | | | | | | | | | | | | | | | | |
| **Flexibility** | | | | | | The instructor reserves the right to change any aspect of the course in response to the needs of the class. | | | | | | | | | | | | | | | | |