

## BES 354 Menu Planning in Special Groups

Faculty of Health Sciences- Compulsory course

Credit: 2      ECTS: 3



**Course Description:** This course equips students with the principles and methods of menu planning in gastronomy, focusing on various aspects such as classification, cost calculation, marketing, and evaluation. Special attention is given to sustainability considerations in menu development.

**Course Outcomes:**

- Understand the significance of menu planning in gastronomy, with a specific focus on sustainable practices.
- Learn the rules and guidelines essential for menu planning in diverse culinary settings.
- Acquire knowledge about the classification of menus and different types of menu options, integrating sustainability concepts.
- Develop skills in cost calculation, marketing, and pricing within the context of menu planning, emphasizing sustainable and responsible practices.
- Demonstrate the ability to evaluate implemented menus, considering sustainability metrics.