**GAU, School of Aviation, Civil Aviation and Cabin Services**

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| **Course Unit Title** | Service and In Flight Catering I and II |
| **Course Unit Code** | CACS201-CACS202 |
| **Type of Course Unit**  | Compulsory, Civil Aviation and Cabin Services  |
| **Level of Course Unit**  | 2rd Year  |
| **National Credits** | 3 |
| **Number of ECTS Credits Allocated** | 5 ECTS |
| **Theoretical (hour/week)** | 2 |
| **Practice (hour/week)** | 1 |
| **Laboratory (hour/week)** | - |
| **Year of Study** | 2 |
| **Semester when the course unit is delivered** | 3-4 |
| **Course Coordinator** |  |
| **Name of Lecturer (s)** |  |
| **Name of Assistant (s)** |  |
| **Mode of Delivery**  | Face to Face |
| **Language of Instruction**  | English |
| **Prerequisites and co-requisites**  |  |
| **Recommended Optional Programme Components**  |  |
| **Objectives of the Course:** |
| * Teaching a basic skills in-flight catering.
* Teaching the service procedures and meal preparation.
* Teaching the fundamental working principles of in-flight catering in terms of safety.
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| **Course Description** |
| The aim of this course is to help students develop an applicable understanding of inflight catering issues, and their relevance in aviation safety |
| **Course Contents** |
| Week |  | Exams |
| 1 | In-flight Service and Flight Safety; The Effects of Service on Passengers |  |
| 2 | Main factors and catering planning |  |
| 3 | Galley Supplies |  |
| 4 | Issues to be considered during catering loading and off loading |  |
| 5 | Service Types |  |
| 6 | Service Types according to passenger appropriate |  |
| 7 | Exercises, Tutorials and Revision Class |  |
| 8 | Midterm Exam | Midterm |
| 9 | Service types according to Nutrition Restriction |  |
| 10 | Meals Prepared according to Health Problem |  |
| 11 | Special Meal codes and explanations |  |
| 12 | Beverages and Service Procedures |  |
| 13 | Service Preparation |  |
| 14 | Revision, Exercises and Tutorial Class |  |
| 15 | Final Exam | Final |
| **Recommended Sources** |
| **Textbook:** A Handbook (IATA Training Manual), Catering and Food Services for Airlines (Training Modules), ICAO / EASA / National Civil Aviation Authorities (varies)**Supplementary Material(s):**  |
| **Assessment** |
| Attendance | 5% |  |
| Assignments | 0% |  |
| Project-Seminar | 0% |  |
| Midterm Exam | 45% | Written |
| Quizzes | 0% |  |
| Final Exam | 50% | Written  |
| Total | 100% |  |
| **ECTS Allocated Based on the Student Workload** |
| Activities | Number  | Duration (hour)  | Total Workload (hour) |
| Hours per week (Theoretical) | 15 | 3 | 45 |
| Presenting of observations and tutorials as report | 5 | 5 | 25 |
| Preparation of the homework | 5 | 5 | 25 |
| Mid Term | 2 | 11 | 22 |
| Supervision  | 1 | 17 | 17 |
| Final Exam | 1 | 22 | 22 |
| Total Workload  | 156 |
| Total Workload/30 (h) | 5.2 |
| ECTS Credit of the Course | 5 |