



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		F&b Automation System							
Course Code		CUL224		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		It is aimed to have students gain the ability of using food and beverage automation systems.							
Course Content		This course covers using food and beverage automation systems.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Case Study, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Equivalent Course	CUL227
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Protel Bilgisayara A.Ş. (2012) MC Materials Control Malzeme Yönetimi Kullanıcı Klavuzu
2	Öğretim elemanı ders notları

Week	Weekly Detailed Course Contents	
1	Laboratory	Introduction to MC
2	Laboratory	Basic data I
3	Laboratory	Basic data II
4	Laboratory	Purchising I
5	Laboratory	Purchising II
6	Laboratory	Stock I
7	Laboratory	Stock II
8	Laboratory	Practice
9	Laboratory	Midterm exam
10	Laboratory	Stock III
11	Laboratory	Stock IV
12	Laboratory	Cost Control I
13	Laboratory	Cost Control II
14	Laboratory	Cost Control III
15	Laboratory	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	7	1	8
Final Examination	1	10	1	11
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To make the necessary main data entry for product demands.
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2	To create purchase orders and quotations
3	To apply the transfer request, to follow stock movements and to make stock control
4	To be able to use automation programs effectively
5	To understand the importance of information security

Programme Outcomes (*Tourism and Hotel Management*)

1	To be able to use a second foreign language at intermediate level
2	To have the ability to use information technologies in the field at a good level.
3	Competence in human relations and behaviors required by tourism industry.
4	To be able to dominate the issues of entrepreneurship and business establishment procedures in the field of accommodation management
5	To have the knowledge and skills required by the profession
6	To have information about equipment and equipment used in accommodation establishments

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	2	2	2	3	3
P2	5	5	5	5	5
P3	1	1	1	5	3
P4				2	2
P5	4	4	4	5	5
P6	5	5	5	5	5

