AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Restaurant Management								
Course Code	İKM106		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is, to give basic information about the establishment and operation of a restaurant.								
Course Content	Restaurant types, Restaurant establishment stages, Restaurant Technology								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)	Ins. Betül YEŞİLTEPE ERKAYIRAN								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Professional Restaurant Management

Week	Weekly Detailed Course Contents	
1	Theoretical	Restaurant Types and Features
2	Theoretical	Restaurant Concept Development, Location, Design
3	Theoretical	Restaurant Marketing Plan
4	Theoretical	Menu Planning
5	Theoretical	Purchasing
6	Theoretical	Production Techniques
7	Theoretical	Security
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Service and Customer Relations
10	Theoretical	Restaurant Technology
11	Theoretical	Restaurant Technology
12	Theoretical	Restaurant Budget and Control
13	Theoretical	Restaurant Budget and Control
14	Theoretical	Bar and drinks
15	Theoretical	Bar and drinks

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	
2	
3	
4	

5	

Programme Outcomes *(Cookery)*	
1	...
2	...
3	...
4	...
5	...

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

	L1
P1	5
P2	5
P3	5
P4	5
P5	5