AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Banquet and Catering Services						
Course Code		İKM204		Couse Level		Short Cycle (Associate's Degree)		
ECTS Credit	3	Workload	76 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Students will be able to make a banquet agreement with this course, make pre-banquet preparation, banquet service, outside catering organization, music entertainment activity, catering service.						
Course Content		Making banquet contract, Organization of personnel according to banquet, Equipment, tools and products to be used in catering, Organizing presentation and animation services, Food service, Beverage service						
Work Placement		N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion, 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	1. Otel İşletmelerinde Ziyafet Organizasyonu Ve Yönetimi – Yaşar Yılmaz

Week	Weekly Detailed Course Contents	
1	Theoretical	Banquet meaning, extent
2	Theoretical	Banquet planning process
3	Theoretical	Preparation of Banquet Contract
4	Theoretical	Banquet fee charged Making the hall layout plan
5	Theoretical	According to the organization of the banquet staff Used equipment, tools and supplies to ensure
6	Theoretical	Makİng the food service Beverage Serving
7	Theoretical	Buffet, cocktails and meetings organization
8	Intermediate Exam	Midterm Exam
9	Theoretical	Catering meaning, extent
10	Theoretical	Catering organizations planning
11	Theoretical	Catering History
12	Theoretical	Catering is also used in equipment, vehicles and technical equipment to organize
13	Theoretical	Aircraft catering services
14	Theoretical	To organize the decoration process To organize the logistics services
15	Theoretical	Purchasing, costing and pricing in catering organizations

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	9	1	10

Final Examination	1	9	1	10
			Total Workload (Hours)	76
			[Total Workload (Hours) / 25*] = **ECTS**	3

*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