



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Bar Knowledge							
Course Code		TRZM251		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	124 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		The aim of this course is to teach students defining basic organisation of bar and beverages that served in bar, history and production.							
Course Content		Bar history, bar organisation, soft drinks (tea, coffee), alacoholic drink (beer, wine, gin, vodka, tequila)							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Alcoholic drink Technology - Prof. Dr. Ahmet Aktaş
2	Food and Beverage Service - Prof. Dr. Mehmet Sarıışık
3	Management of Food and Beverage Service - Asst. Prof. Nilgün Sanalan Bilici - Prof. Dr. Gökalp Nuri Selçuk

Week	Weekly Detailed Course Contents	
1	Theoretical	Bar definition, Historical Development and Concepts
2	Theoretical	Bar Organization; Bar Specifications and Bar Stock, Technical Equipment and vehicles used in the bar
3	Theoretical	Bar Structure in Hospitality Industry; Employees of the Staff at the Bar Ranking and Job Descriptions
4	Theoretical	Bar Types; Preliminary at the Bar (mise en place at the bar); Rules Bar
5	Theoretical	Soft Drinks (Tea, Coffee etc.)
6	Theoretical	Beer Production, Beer History, Beer Types
7	Theoretical	Wine Production, Wine Contents, History of Wine, Wine Types
8	Intermediate Exam	Mid-term exam
9	Theoretical	Gin and Vodka Production; Variety, Service
10	Theoretical	Raki, Tequila and Rum Production; Variety, Service
11	Theoretical	Raki, Tequila and Rum Production; Variety, Service
12	Theoretical	Whiskey and Brandy Production; Variety, Service
13	Theoretical	Production of Liquor; Variety, Service
14	Theoretical	Cocktails
15	Theoretical	General Evaluation

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Project	4	1	4	20
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
Total Workload (Hours)				124
[Total Workload (Hours) / 25*] = ECTS				5

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Learning the basic knowledge related to bar
2	recognise soft drinks
3	Defining low alcoholic drinks, learning history and making
4	Defining high alcoholic drinks, learning history and making
5	To learn cocktails

Programme Outcomes (*Tourism and Hotel Management*)

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	

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

	L1
P1	5

