



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Demonstration Service							
Course Code		TRZM257		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	125 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		Students will be able to serve show-based food at the guest desk with this lesson.							
Course Content		Preparing Food Preparation and Serving at Guest Table, Meat dishes in the menu, the sea, poultry shaving / to make / follow, make Flambe, make fondue							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Ders Kitabı ve Ders Notları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Prepare the tranche tools
2	Theoretical	Prepare suitable tranche received orders to cover property
3	Theoretical	Meat dishes on the menu to the trench / make / keep track
4	Theoretical	Meat dishes on the menu to the trench / make / keep track
5	Theoretical	Poultry make the trench / make / keep track
6	Theoretical	Marine products extracted from the cut and make / make / keep track
7	Theoretical	Cut the fruit to the portioning / make / keep track
8	Theoretical	Allow for the preparation of the appropriate type in the guest table salad
9	Theoretical	Staff flambe provide training
10	Theoretical	Meat dishes available on the menu to the flambee / make / keep track
11	Theoretical	The current menu of seafood to the flambee / make / keep track
12	Theoretical	Menu of the current poultry flambee do / make / keep track
13	Theoretical	Fruit of the current menu flambee do / make / keep track
14	Theoretical	Cheese sheet was make / make / keep track Chocolate Sheet were to do / make / keep track

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	3	70
Lecture - Practice	14	2	1	42
Midterm Examination	1	5	1	6
Final Examination	1	6	1	7
Total Workload (Hours)				125
[Total Workload (Hours) / 25*] = ECTS				5

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To comprehend the materials used in show service
2	Ensure the guests at the table of Salad Making Service
3	Ensure the Performing Flambe Service
4	Ensure the service was done of Sheet



5	Guests to Make a table of the cut and the food portions
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Programme Outcomes (*Tourism and Hotel Management*)

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

	L1
P1	5

