



AYDIN ADNAN MENDERES UNIVERSITY
DAVUTLAR VOCATIONAL SCHOOL
HOTEL RESTAURANT AND CATERING SERVICES
TOURISM AND HOTEL MANAGEMENT
COURSE INFORMATION FORM

Course Title	Food Beverage Styling and Photography								
Course Code	AŞL210			Course 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 provide a better visual representation of food and beverages, photographing and techniques, designing presentations, and managing related units.								
Course Content	Photo shooting techniques, presentation preparation techniques, modern shooting and presentation techniques.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Individual Study								
Name of Lecturer(s)	Ins. Ozan GÜNGÖR								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Yiyecek İçecek Endüstrisinde Trendler- Doç. Dr. Osman N. ÖZDOĞAN
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to Food styling
2	Theoretical	tools and applications of Food stylist
3	Theoretical	and applied the techniques to be considered through visual examples
4	Theoretical	Food and plate composition
5	Theoretical	Beverage Compositions
6	Theoretical	The relationship between Food & Beverage stylist and photographer
7	Theoretical	Light techniques
8	Intermediate Exam	midterm
9	Theoretical	Compositing techniques
10	Practice	Hamburgers styling / practice
11	Practice	Pasta styling / practice
12	Practice	Salad styling / practice
13	Practice	Sweet styling / practice
14	Practice	Cold drinks styling / practice
15	Theoretical	reviews and highlights on food photography photographer

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	Basic photography for food photography
2	Basic photography for beverage photography
3	Basic materials of food photography
4	Applied food photography
5	Applied food photography

Programme Outcomes (*Tourism and Hotel Management*)

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

