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 *(Tourism and Hotel Management)*

1	To know the concept of tourism management well and to adapt the areas of economy, accounting, finance, management, marketing, human resources to the tourism sector.
2	To have knowledge of the tourism sector and the accommodation, food and beverage, travel, transportation, entertainment and other businesses that constitute the sub-industry of tourism.
3	To have knowledge about the coordination and integration of sub-industries of the tourism sector. To adsorb the communication and coordination between hotel departments.
4	To follow the developments in the tourism sector and to renew himself/herself.
5	To know the legislation about the structure and operation of the tourism sector. To have knowledge about the legal regulations regarding tourism businesses and tourism types.
6	To have detailed information about accommodation businesses and to learn the basic areas of hotel management (front office, housekeeping, food and beverage services, entertainment services).
7	To be able to communicate with guests in written and verbal and to have the power of persuasion. To have knowledge about sales and marketing and to have the ability to persuade.
8	To have basic computer knowledge and ability to use related programs. To have knowledge about software used in the hospitality industry.
9	To learn about Atatürk's principles and reforms. To have knowledge about history and geography. To have enough knowledge about the geography of Turkey and world tourism.
10	To have sufficient degree knowledge of English (reading, writing, listening and speaking). To be able to communicate with guests in English (written and verbal).
11	To have detailed information about occupational health and safety. To know well the legislation determined within the scope of occupational health and safety and to follow the developments.
12	To be able to produce ideas about the solution of business or guest problems and apply them.
13	To adopt the company she/he works, to fulfill his responsibilities and to be prone to teamwork. To fulfill the requirements of the department she/he works. To act in accordance with the hierarchical order of tourism businesses.

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