



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

Course Title	Banquet and Catering Services								
Course Code	İKM204			Course 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	60

Recommended or Required Reading

1	1. Otel İşletmelerinde Ziyafet Organizasyonu Ve Yönetimi – Yaşar Yılmaz
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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	Making 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 (*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

