



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

Course Title	Food Beverage Service II								
Course Code	TRZM106	Course Level			Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	98 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	With this course, students, to apply international service methods, to make breakfast service / make, to prepare sauces to service, to serve the food groups, vip guests will gain competence to deal with								
Course Content	Breakfast Service, Bar Service, Banquet Service, Sauces, Main Meal Service, Cheese Service, Reception of Guests, Monitoring and Control of Service Flow								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Individual Study								
Name of Lecturer(s)	Ins. Erhan COŞKUN								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Yiyecek ve İçecek Servisi – Alptekin Sökmen
2	Servis Tekniği ve Yönetimi – Yaşar Yılmaz
3	Yiyecek İçecek Hizmetleri Yönetimi – Nilüfer Koçak

Week	Weekly Detailed Course Contents	
1	Theoretical	Breakfast service methods to determine / apply Restaurant service is to determine the methods to be applied / apply
2	Theoretical	The bar service methods to determine / apply service to determine the shape of the shoulder / apply
3	Theoretical	Breakfast to prepare the cover To prepare the breakfast buffet
4	Theoretical	Breakfast to conduct the kind of service Breakfast is served from closing operations
5	Theoretical	Prepare the sauce tools prepare the sauce according to the specifications
6	Theoretical	Conduct the sauce service/ to follow
7	Theoretical	Conduct the service of cold start \ to follow
8	Theoretical	Conduct the service of hot start / to follow
9	Theoretical	Conduct the service of Pastries / to follow Conduct a service of the salads/ to follow
10	Theoretical	Conduct the service in the main dining / follow Conduct the service of Desserts / fruits / to follow
11	Theoretical	Conduct the service of cheese / to follow Information about Guest
12	Theoretical	Inform and to hire staff Guests meet
13	Theoretical	Check the satisfaction Viper organizations do
14	Theoretical	Keep up with the flow and control of service.

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	1	28
Assignment	1	5	1	6
Midterm Examination	1	10	1	11



Final Examination	1	10	1	11
			Total Workload (Hours)	98
			[Total Workload (Hours) / 25*] = ECTS	4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	International service methods apply
2	Breakfast to service and to conduct
3	Prepare the sauce into service
4	Conduct the service of the food groups
5	Dealing with VIP guests

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

