



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

Course Title	Bar Knowledge								
Course Code	TRZM251	Course Level			Short Cycle (Associate's Degree)				
ECTS Credit	5	Workload	124 (Hours)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course	The aim of this course is to teach students defining basic organisation of bar and beverages that served in bar, history and production.								
Course Content	Bar history, bar organisation, soft drinks (tea, coffee), alcoholic drink (beer, wine, gin, vodka, tequila)								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), 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	Alcoholic drink Technology - Prof. Dr. Ahmet Aktaş

Week	Weekly Detailed Course Contents	
1	Theoretical	Bar definition, Historical Development and Concepts
2	Theoretical	Bar Organization; Bar Specifications and Bar Stock, Technical Equipment and vehicles used in the bar
3	Theoretical	Bar Structure in Hospitality Industry; Employees of the Staff at the Bar Ranking and Job Descriptions
4	Theoretical	Bar Types; Preliminary at the Bar (mise en place at the bar); Rules Bar
5	Theoretical	Soft Drinks (Tea, Coffee etc.)
6	Theoretical	Beer Production, Beer History, Beer Types
7	Theoretical	Wine Production, Wine Contents, History of Wine, Wine Types
8	Intermediate Exam	Mid-term exam
9	Theoretical	Gin and Vodka Production; Variety, Service
10	Theoretical	Raki, Tequila and Rum Production; Variety, Service
11	Theoretical	Raki, Tequila and Rum Production; Variety, Service
12	Theoretical	Whiskey and Brandy Production; Variety, Service
13	Theoretical	Production of Liquor; Variety, Service
14	Theoretical	Cocktails
15	Theoretical	General Evaluation

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Project	4	1	4	20
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
			Total Workload (Hours)	124
			[Total Workload (Hours) / 25*] = ECTS	5

\*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	Learning the basic knowledge related to bar



2	recognise soft drinks
3	Defining low alcoholic drinks, learning history and making
4	Defining high alcoholic drinks, learning history and making
5	To learn cocktails

**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

