



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Bar Knowledge							
Course Code		TRZM251		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	124 ( <i>Hours</i> )	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), alacoholic drink (beer, wine, gin, vodka, tequila)							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Individual Study					
Name of Lecturer(s)									

### 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
2	Food and Beverage Service - Prof. Dr. Mehmet Sarıışık
3	Management of Food and Beverage Service - Asst. Prof. Nilgün Sanalan Bilici - Prof. Dr. Gökalp Nuri Selçuk

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	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.

