



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Demonstration Service							
Course Code		TRZM257		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	125 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		Students will be able to serve show-based food at the guest desk with this lesson.							
Course Content		Preparing Food Preparation and Serving at Guest Table, Meat dishes in the menu, the sea, poultry shaving / to make / follow, make Flambe, make fondue							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Ders Kitabı ve Ders Notları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Prepare the tranche tools
2	Theoretical	Prepare suitable tranche received orders to cover property
3	Theoretical	Meat dishes on the menu to the trench / make / keep track
4	Theoretical	Meat dishes on the menu to the trench / make / keep track
5	Theoretical	Poultry make the trench / make / keep track
6	Theoretical	Marine products extracted from the cut and make / make / keep track
7	Theoretical	Cut the fruit to the portioning / make / keep track
8	Theoretical	Allow for the preparation of the appropriate type in the guest table salad
9	Theoretical	Staff flambe provide training
10	Theoretical	Meat dishes available on the menu to the flambee / make / keep track
11	Theoretical	The current menu of seafood to the flambee / make / keep track
12	Theoretical	Menu of the current poultry flambee do / make / keep track
13	Theoretical	Fruit of the current menu flambee do / make / keep track
14	Theoretical	Cheese sheet was make / make / keep track Chocolate Sheet were to do / make / keep track

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	3	70
Lecture - Practice	14	2	1	42
Midterm Examination	1	5	1	6
Final Examination	1	6	1	7
Total Workload (Hours)				125
[Total Workload (Hours) / 25*] = ECTS				5

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To comprehend the materials used in show service
2	Ensure the guests at the table of Salad Making Service
3	Ensure the Performing Flambe Service
4	Ensure the service was done of Sheet



5	Guests to Make a table of the cut and the food portions
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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	4
P3	5
P4	4
P5	4
P6	4
P7	3
P8	5
P9	4
P10	5
P11	5
P12	4
P13	5

