



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Beverage Service							
Course Code		AŞL104		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		To be able to comprehend the meaning and importance of catering and service in the service sector. Teaching basic service techniques and materials used in service. To be able to comprehend the concept of menu and menu types, menu design, contents and the relationship between menu and beverage. Presenting detailed information about invitations.							
Course Content		Basic Service Information, Menu, Service Procedures, Service at Customer's Table							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Demonstration, Individual Study					
Name of Lecturer(s)		Ins. Betül YEŞİLTEPE ERKAYIRAN							

### Assessment Methods and Criteria

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

### 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	Description of the Service Department , meaning and importance
2	Theoretical	Tools and Materials Used in the Service Department
3	Theoretical	Hall Arrangement
4	Theoretical	Menu Concept and Importance
5	Theoretical	Service Type
6	Theoretical	Cover
7	Theoretical	General information about bars and drinking
8	Intermediate Exam	midterm
9	Practice	Customer table in the tranche implementation
10	Practice	Customer table in the tranche implementation
11	Practice	Preparation of salad in the customer table
12	Practice	Customer table making fondue
13	Practice	Customers table flambe construction
14	Practice	Customers table flambe construction
15	Practice	Customers table flambe construction

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	0	1	14
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	
2	
3	
4	
5	

### Programme Outcomes (Cooking)

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

### 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

