



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Restaurant Management							
Course Code		İKM106		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is, to give basic information about the establishment and operation of a restaurant.							
Course Content		Restaurant types, Restaurant establishment stages, Restaurant Technology							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), 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	Professional Restaurant Management
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Week	Weekly Detailed Course Contents	
1	Theoretical	Restaurant Types and Features
2	Theoretical	Restaurant Concept Development, Location, Design
3	Theoretical	Restaurant Marketing Plan
4	Theoretical	Menu Planning
5	Theoretical	Purchasing
6	Theoretical	Production Techniques
7	Theoretical	Security
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Service and Customer Relations
10	Theoretical	Restaurant Technology
11	Theoretical	Restaurant Technology
12	Theoretical	Restaurant Budget and Control
13	Theoretical	Restaurant Budget and Control
14	Theoretical	Bar and drinks
15	Theoretical	Bar and drinks

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	
4	



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

