



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Banquet and Catering Services							
Course Code		İKM204		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	76 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Students will be able to make a banquet agreement with this course, make pre-banquet preparation, banquet service, outside catering organization, music entertainment activity, catering service.							
Course Content		Making banquet contract, Organization of personnel according to banquet, Equipment, tools and products to be used in catering, Organizing presentation and animation services, Food service, Beverage service							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		İns. Betül YEŞİLTEPE ERKAYIRAN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. Otel İşletmelerinde Ziyafet Organizasyonu Ve Yönetimi – Yaşar Yılmaz
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Week	Weekly Detailed Course Contents	
1	Theoretical	Banquet meaning, extent
2	Theoretical	Banquet planning process
3	Theoretical	Preparation of Banquet Contract
4	Theoretical	Banquet fee charged Making the hall layout plan
5	Theoretical	According to the organization of the banquet staff Used equipment, tools and supplies to ensure
6	Theoretical	Making the food service Beverage Serving
7	Theoretical	Buffet, cocktails and meetings organization
8	Intermediate Exam	Midterm Exam
9	Theoretical	Catering meaning, extent
10	Theoretical	Catering organizations planning
11	Theoretical	Catering History
12	Theoretical	Catering is also used in equipment, vehicles and technical equipment to organize
13	Theoretical	Aircraft catering services
14	Theoretical	To organize the decoration process To organize the logistics services
15	Theoretical	Purchasing, costing and pricing in catering organizations

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	9	1	10



Final Examination	1	9	1	10
Total Workload (Hours)				76
[Total Workload (Hours) / 25*] = ECTS				3
*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

