

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Purchase of Food and Beverage Companies								
Course Code IKM211 C		Couse Level		Short Cycle (Associate's Degree)					
ECTS Credit 3	Workload	76 (Hours)	Theory	3	Practice	0	Laboratory	0	
Objectives of the Course In this course; In this respect, it is aimed to teach students the functions of procurement, global sourcing activities, sourcing systems, the techniques of identifying the best suppliers with the solution of potential problems in the procurement process and purchasing techniques.									
Course Content The role and importance o of buying.			procurement	. Effective	purchasing. Su	upplier seled	ction. Quality. The	process	
Work Placement	N/A								
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion, Individual Study						
Name of Lecturer(s)									

Assessment Methods and Criteria				
Method	Quantity Percenta			
Midterm Examination	1	40		
Final Examination	1	70		

Recommended or Required Reading

1 Ders kitapları

Week	Weekly Detailed Cour	rse Contents		
1	Theoretical	Scope and Purpose of Supply Management		
2	Theoretical	Supply Structure and Organization		
3	Theoretical	Supply Process Variables: Quality, Quantity, Time, Price		
4	Theoretical	Supply Process Variables: Quality, Quantity, Time, Price		
5	Theoretical	Supply Sources		
6	Theoretical	Supply Management Practices		
7	Theoretical	Supply System		
8	Intermediate Exam	Mid-term Exam		
9	Theoretical	Purchasing Process		
10	Theoretical	Purchasing Models		
11	Theoretical	Purchasing Plans		
12	Theoretical	Supply Operations		
13	Theoretical	Order Quantity Decisions		
14	Theoretical	Supply-Stock Relations		

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						

Learni	ing Outcomes	
1		
2		
3		
4		



5

Progra	amme 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

