



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Beverage Automation Systems							
Course Code		İKM214		Couese Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	99 <i>(Hours)</i>	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		Stock in food and beverage business is to use the effective control programs .							
Course Content		The basic concepts of automation systems, the importance of the use of automated systems , the use of food and beverage automation program							
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	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Ders kitapları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and development of automation
2	Practice	Areas of the automation system
3	Practice	Areas of the automation system
4	Practice	Areas of the automation system
5	Practice	Advantages and disadvantages of automation systems
6	Practice	Advantages and disadvantages of automation systems
7	Practice	Automation system types
8	Intermediate Exam	Exam
9	Practice	Use of automation in the food and beverage business
10	Practice	Use of automation in the food and beverage business
11	Practice	Use of automation in the food and beverage business
12	Practice	Use of automation in the food and beverage business
13	Practice	Use of automation in the food and beverage business
14	Practice	Use of automation in the food and beverage business

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	0	1	14
Project	3	2	1	9
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
Total Workload (Hours)				99
[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

