

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Communication	on With the Gu	uest					
Course Code		TRZM108		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimd to gain qualifictions related to communications with guests.							
Course Content		Types of communication, types of guests, requests and complaints of guests							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods			Explanat	ion (Presenta	tion)				
Name of Lecturer(s) Ins. Betül YEŞİLTEPE ERKAYI			AYIRAN						

Assessment Methods and Criteria				
Method Quantity Percent		Percentage (%)		
Midterm Examination	1	40		
Final Examination	1	70		

Recommended or Required Reading

1 Konaklama İşletmelerinde Konukla İletişim - İrfan MISIRLI

Week	Weekly Detailed Course Contents			
1	Theoretical	Communication on the phone		
2	Theoretical	Communication with fax		
3	Theoretical	Communication withe e-mail		
4	Theoretical	Visual communication online		
5	Theoretical	Oral communication		
6	Theoretical	Written communication		
7	Theoretical	Body Language		
8	Intermediate Exam	Mid term exam		
9	Theoretical	Extra ordinary circumstances at hotel and their solutions		
10	Theoretical	Extra ordinary circumstances at hotel and their solutions		
11	Theoretical	Circumstances which are not be interfered		
12	Theoretical	Types and Behaviours of guests		
13	Theoretical	Complaints of guests		
14	Theoretical	Dealing with requests and complaints of guests		
15	Theoretical	Creating statistical data from requests and complaints of guests		

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)				
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learn	Learning Outcomes				
1	Using communication tools				
2	Building efficient communication				
3	Behaving according to extra ordinary circustances				
4	Providing communication with guests				



5 To learn to solve problems arising from communication

Progr	amme Outcomes (Cooking)				
1 1091					
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

