



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| | | | | | | | | | |
|--|---|---|------------|---------------------------------|---|----------------------------------|---|------------|---|
| Course Title | | Food Beverage Service I | | | | | | | |
| Course Code | | İKM101 | | Course Level | | Short Cycle (Associate's Degree) | | | |
| ECTS Credit | 4 | Workload | 98 (Hours) | Theory | 2 | Practice | 1 | Laboratory | 0 |
| Objectives of the Course | | Student service operations by closing this lesson , create a service reservation system checkout procedures prior residential halls will modules. | | | | | | | |
| Course Content | | Menu , Service Procedures, Guest reservations, banquet organization , Food and Beverage Costs | | | | | | | |
| Work Placement | | N/A | | | | | | | |
| Planned Learning Activities and Teaching Methods | | | | Demonstration, 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 | 1. Yiyecek ve İçecek Servisi – Alptekin Sökmen |
| 2 | 2. Servis Tekniği ve Yönetimi – Yaşar Yılmaz |
| 3 | 3. Yiyecek İçecek Hizmetleri Yönetimi – Nilüfer Koçak |

| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|--|
| 1 | Theoretical | To edit the Restaurant Hall |
| 2 | Theoretical | To edit bar of service areas |
| 3 | Theoretical | To edit the Banquet and Conference Hall |
| 4 | Theoretical | To edit room service offices |
| 5 | Theoretical | To check technical equipment Realize the reservation receiving process |
| 6 | Theoretical | To check the reservation distribution and forwarded to the relevant department make the preparations for the control of Hall |
| 7 | Theoretical | A meeting before serving Guests meet / place Menu card to / to follow ensure the receipt of the order |
| 8 | Intermediate Exam | Exam |
| 9 | Theoretical | Ensure that the proposed sales made ask guest satisfaction |
| 10 | Practice | Service flow to edit / to follow Account to be charged / follow-up to bid farewell to the guests |
| 11 | Theoretical | Addition charged to open an account and billing cut Closing get reports and to forward to the relevant departments |
| 12 | Theoretical | Make the control of the additions that turn on To keep up with the additional input into product additions |
| 13 | Practice | To monitor the payment process Closing make the distribution of tasks |
| 14 | Theoretical | Ensure that stocks of materials and equipment make final checks |



Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---|----------|-------------|----------|----------------|
| Lecture - Theory | 14 | 1 | 3 | 56 |
| Lecture - Practice | 14 | 0 | 1 | 14 |
| Assignment | 1 | 5 | 1 | 6 |
| Midterm Examination | 1 | 10 | 1 | 11 |
| Final Examination | 1 | 10 | 1 | 11 |
| Total Workload (Hours) | | | | 98 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 4 |
| *25 hour workload is accepted as 1 ECTS | | | | |

Learning Outcomes

| | |
|---|--|
| 1 | |
| 2 | |
| 3 | |
| 4 | |
| 5 | |
| 6 | |
| 7 | |

Programme Outcomes (Catering Services)

| | |
|----|---|
| 1 | Genel turizm ve yiyecek içecek sektörü ile ilgili temel kavramları tanımlar. |
| 2 | Yiyecek içecek İşletmeciliği alanındaki yasal düzenlemeler, mesleki standartlarını, işletmelerin etkilendiği iç ve dış çevresel faktörleri bilir. |
| 3 | Yiyecek içecek ve ikram hizmetlerinin verildiği işletmelerin organizasyon yapısını ve işleyişini bilir ve uyum sağlar. |
| 4 | ... |
| 5 | ... |
| 6 | ... |
| 7 | ... |
| 8 | ... |
| 9 | ... |
| 10 | ... |
| 11 | ... |
| 12 | ... |
| 13 | ... |

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

| | L1 | L2 | L3 | L4 | L5 | L6 | L7 |
|----|----|----|----|----|----|----|----|
| P1 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| P2 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| P3 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| P4 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| P5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |

