



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Food Beverage Service II							
Course Code		İKM104		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 ( <i>Hours</i> )	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		In this course students to apply the methods of international service , breakfast do / make , to prepare sauces service , to make the service of the food groups will gain the ability to deal with VIP guests .							
Course Content		Breakfast Service, Bar Service, Catering Service, Sauces, Main Dining Service, Service of cheese, Welcoming the guests , Monitoring and Control of the Service Flow .							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), 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	Yiyecek ve İçecek Servisi – Alptekin Sökmen
2	Servis Tekniği ve Yönetimi – Yaşar Yılmaz
3	Yiyecek İçecek Hizmetleri Yönetimi – Nilüfer Koçak

Week	Weekly Detailed Course Contents	
1	Theoretical	Breakfast service methods to determine / applyRestaurant service is to determine the methods to be applied / apply
2	Theoretical	The bar service methods to determine / applyservice to determine the shape of the shoulder / apply
3	Practice	Breakfast to prepare the coverTo prepare the breakfast buffet
4	Practice	Breakfast to conduct the kind of serviceBreakfast is served from closing operations
5	Practice	To prepare the sauce toolsTo prepare the sauce according to the specifications
6	Practice	Sosa to conduct the service / to follow
7	Practice	Cold start to conduct a / follow the service Hot start to conduct the service / to follow
8	Intermediate Exam	Exam
9	Practice	Pastries to conduct the service / to followThe salads to conduct a service / to follow
10	Practice	The main dining to conduct a / follow the service in Desserts / fruits to conduct the service / to follow
11	Practice	The service of cheese to conduct / to followInformation about Guest
12	Theoretical	To inform and to hire staffGuests meet
13	Theoretical	To check the satisfactionVip organizations do
14	Theoretical	To keep up with the flow and control of service
15	Theoretical	To keep up with the flow and control of service

### 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	

### 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
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5

