



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Show Service							
Course Code		İKM201		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	124 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		Students will be able to serve show-based food at the guest desk with this lesson.							
Course Content		Preperation of Cutting and Portioning of Foods at Guest Table, Trimming / Making / Following of Meat Dishes, Seafood, Poultry in the Menu, Making Flambe, Preparing Fondue							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Individual Study					
Name of Lecturer(s)		Lec. Erhan COŞKUN							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	İlgili ders kitapları ve ders notları
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Week	Weekly Detailed Course Contents	
1	Theoretical	To prepare the tranche equipment
2	Theoretical	To prepare the trench cover
3	Theoretical	Meat dishes on the menu to the tranche/have it made
4	Practice	Doing tranche of meat dishes tranche/have it made
5	Theoretical	Doing tranche of poultry/have it made
6	Theoretical	Doing tranche of seafood/have it made
7	Practice	Doing the portioning of cut fruit/have it made
8	Intermediate Exam	Midterm Exam
9	Theoretical	Preparing the salad table of guests
10	Theoretical	Definitions Related Flambe
11	Theoretical	Making a meal of meat flambe/have it made
12	Practice	Doing the flambe of seafood/have it made
13	Theoretical	Making flambe of poultry/have it made
14	Theoretical	Making the fruit flambe/have it made
15	Practice	Making cheese fondue/have it made Making chocolate fondue/have it made

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Lecture - Practice	14	1	1	28
Midterm Examination	1	12	1	13
Final Examination	1	12	1	13
Total Workload (Hours)				124
[Total Workload (Hours) / 25*] = ECTS				5

*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

