AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Beverage Cost Control						
Course Code	İKM202		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to teach the efficiency-efficiency analysis based on cost control and cost calculations in tourism enterprises.						
Course Content	Cost structure in accommodation and food and beverage establishments, control stages, control methods, analysis, pricing, package tour costs in travel management, analytical approaches to assist in cost control						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion, Individual Study, Problem Solving				
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	YİYECEK İÇECEK MALİYET KONTROLÜ – Yaşar YILMAZ

Week	Weekly Detailed Course Contents	
1	Theoretical	Cost Concepts and Importance of Tourism Management
2	Theoretical	Food Cost Control Process
3	Theoretical	Purchasing Control
4	Theoretical	Receiving Control
5	Theoretical	Storage and Distribution Control
6	Theoretical	Production Control
7	Theoretical	Revenue Control
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Beverage Cost Control Process
10	Theoretical	Cost Control Techniques for Food and Beverage Companies
11	Theoretical	Cost Control Techniques for Food and Beverage Companies
12	Theoretical	Pricing for Food and Beverage Companies
13	Theoretical	Pricing for Food and Beverage Companies
14	Theoretical	Cost Analysis Techniques
15	Theoretical	General Evaluation
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	14	1	2	42
Midterm Examination	1	0	1	1
Final Examination	1	6	1	7
			Total Workload (Hours)	78
			[Total Workload (Hours) / 25*] = **ECTS**	3

*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