



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Service at Bar							
Course Code		İKM209		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		With this course; to provide non-alcoholic beverages at the bar, to provide alcoholic beverages at the bar, to prepare cocktails, to prepare food served at the bar, to make bar closing operations and to design new cocktail recipes.							
Course Content		Preparing / preparing hot drinks, Preparing / preparing cold drinks, Preparing High Alcoholic Beverages, Preparing Low Alcoholic Beverages							
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 İçecek Servisi - Alptekin SÖKMEN
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Week	Weekly Detailed Course Contents	
1	Theoretical	Serving of hot drinks
2	Theoretical	Serving of cold drinks
3	Theoretical	Preparing of high alcohol drinks
4	Theoretical	Preparing of low alcohol drinks
5	Practice	Serving of aperitifs
6	Practice	The preparation of non-alcoholic cocktails
7	Practice	The preparation of alcoholic cocktails
8	Intermediate Exam	Midterm Exam
9	Theoretical	To set the standard for the food to be served with drinks
10	Theoretical	Snacks, fruit and desserts provide the service
11	Theoretical	To edit the product request form
12	Theoretical	Make safe closing
13	Theoretical	Cleaning and storage operations to the Bar
14	Theoretical	To prepare a new cocktail recipe/Tasting on offer
15	Theoretical	To calculate the cost of cocktail recipes and pricing

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Midterm Examination	1	7	1	8
Final Examination	1	7	1	8
Total Workload (Hours)				100
[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

