



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Purchase of Food and Beverage Companies							
Course Code		İKM211		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	76 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		In this course; In this respect, it is aimed to teach students the functions of procurement, global sourcing activities, sourcing systems, the techniques of identifying the best suppliers with the solution of potential problems in the procurement process and purchasing techniques.							
Course Content		The role and importance of procurement. Effective purchasing. Supplier selection. Quality. The process of buying.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, 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	Ders kitapları
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Week	Weekly Detailed Course Contents	
1	Theoretical	Scope and Purpose of Supply Management
2	Theoretical	Supply Structure and Organization
3	Theoretical	Supply Process Variables: Quality, Quantity, Time, Price
4	Theoretical	Supply Process Variables: Quality, Quantity, Time, Price
5	Theoretical	Supply Sources
6	Theoretical	Supply Management Practices
7	Theoretical	Supply System
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Purchasing Process
10	Theoretical	Purchasing Models
11	Theoretical	Purchasing Plans
12	Theoretical	Supply Operations
13	Theoretical	Order Quantity Decisions
14	Theoretical	Supply-Stock Relations

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
Total Workload (Hours)				76
[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

