AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Food Beverage Automation Systems						
Course Code	İKM214		Couse Level	Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	99 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	Stock in food and beverage business is to use the effective control programs .						
Course Content	The basic concepts of automation systems, the importance of the use of automated systems , the use of food and beverage automation program						
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

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and development of automation
2	Practice	Areas of the automation system
3	Practice	Areas of the automation system
4	Practice	Areas of the automation system
5	Practice	Advantages and disadvantages of automation systems
6	Practice	Advantages and disadvantages of automation systems
7	Practice	Automation system types
8	Intermediate Exam	Exam
9	Practice	Use of automation in the food and beverage business
10	Practice	Use of automation in the food and beverage business
11	Practice	Use of automation in the food and beverage business
12	Practice	Use of automation in the food and beverage business
13	Practice	Use of automation in the food and beverage business
14	Practice	Use of automation in the food and beverage business

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	0	1	14
Project	3	2	1	9
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
			Total Workload (Hours)	99
		[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