



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Bar Knowledge							
Course Code		İKM102		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	124 ( <i>Hours</i> )	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		The aim of this course is to teach the basic organization of the bar and the definition, history and production of the drinks to be served in the bar.							
Course Content		History of the bar, Bar organization, Soft drinks (Tea, Coffee, etc.), Alcoholic drinks (Beer, Wine, Gin, Vodka, Tequila etc.)							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), 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	İÇKİ TEKNOLOJİSİ
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Week	Weekly Detailed Course Contents	
1	Theoretical	Bar definition, Historical Development and Concepts
2	Theoretical	Bar Organization; Bar Specifications and Bar Stock, Technical Equipment and vehicles used in the bar
3	Theoretical	Bar Structure in Hospitality Industry; Employees of the Staff at the BarRanking and Job Descriptions
4	Theoretical	Bar Types; Preliminary at the Bar (mise en place at the bar); Rules Bar
5	Theoretical	Soft Drinks (Tea, Coffee etc.)
6	Theoretical	Beer Production, Beer History, Beer Types
7	Theoretical	Wine Production, Wine Contents, History of Wine, Wine Types
8	Intermediate Exam	Midterm Exam
9	Theoretical	Gin and Vodka Production; Variety, Service
10	Theoretical	Raki, Tequila and Rum Production; Variety, Service
11	Theoretical	Raki, Tequila and Rum Production; Variety, Service
12	Theoretical	Whiskey and Brandy Production; Variety, Service
13	Theoretical	Production of Liquor; Variety, Service
14	Theoretical	Cocktails
15	Theoretical	General Evaluation
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	1	1	28
Project	4	1	4	20
Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
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

