



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Restaurant Management								
Course Code	REM104	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	106 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Restoran işletmeciliği ve yönetimi konusunda bilgi vermek, restoran işletmelerinde kuruluş yer seçimi, organizasyonu, tema planlaması, menü planlama, maliyet analizleri, satın alma, kalite yönetimi konusunda bilgi vermektir.								
Course Content	Restoran işletmelerinde kuruluş yer seçimi, organizasyonu, tema planlaması, menü planlama, maliyet analizleri, satın alma, kalite yönetimi								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Project Based Study, Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Sarıışık Mehmet, Şenol Çavuş ve Kurtuluş Karamustafa(2010), Profesyonel Restoran Yönetimi, Detay Yayıncılık, Ankara
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Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Yiyecek içecek sektörüne genel bakış
2	Theoretical	Restoran işletmelerine giriş
3	Theoretical	Kuruluş yeri seçimi
4	Theoretical	Marka yaratma ve geliştirme
5	Theoretical	Dekorasyon ve planlama
6	Theoretical	Restoran işletmeleri yönetimi ve örgütsel yapısı
7	Theoretical	Finansal yönetim
8	Theoretical	Menü planlama ve analizi
9	Intermediate Exam	ARA SINAV
10	Theoretical	Satın alma
11	Theoretical	Üretim ve servis teknikleri
12	Theoretical	Maliyet kontrolü
13	Theoretical	Kalite ve müşteri memnuniyeti
14	Theoretical	Otomasyon ve çevre yönetimi
16	Final Exam	FİNAL SINAVI

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Individual Work	12	1	3	48
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				106
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	
2	
3	



4	
5	
6	
7	

Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle level
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5	L6	L7
P1	1	1	1	1	1	1	1
P2	3	3	3	3	3	3	3
P3	2	2	2	2	2	2	2
P4	4	4	4	4	4	4	4
P5	4	4	4	4	4	4	4
P8	3	3	3	3	3	3	3
P9	1	1	1	1	1	1	1
P10	5	5	5	5	5	5	5
P11	5	5	5	5	5	5	5
P12	5	5	5	5	5	5	5
P13	5	5	5	5	5	5	5
P14	5	5	5	5	5	5	5
P15	5	5	5	5	5	5	5
P16	5	5	5	5	5	5	5

