



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Food and Beverage Management								
Course Code	REM128	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	6	Workload	150 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To provide the understanding of the structure of the food and beverage industry and to gain the knowledge and skills necessary to manage the food and beverage businesses and to contribute to the training of qualified labor force required by the tourism industry.								
Course Content	In accordance with the aim of the course, it is aimed to give information about management, organizational structure, kitchen management, service techniques, hygiene requirements, purchasing and financial analysis which are necessary in food and beverage management.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods					Explanation (Presentation)				
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Cousins, John, David Foskett and Caillein Gillespie(2002), Food and Beverage Management, Pearson Education, Essex.
---	--

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Yiyecek içecek endüstrisine ve yönetimine giriş
2	Theoretical	Yiyecek içecek işletmelerinde organizasyon yapısı
3	Theoretical	Yiyecek içecek işletmelerinde kuruluş çalışmaları
4	Theoretical	Yiyecek içecek işletmelerinde menü ve türleri
5	Theoretical	Yiyecek içecek işletmelerinde servis
6	Theoretical	Yiyecek içecek işletmelerinde hijyen ve sanitasyon
7	Theoretical	Yiyecek içecek işletmelerinde hijyen ve sanitasyon
8	Theoretical	Yiyecek içecek işletmelerinde satın alma
9	Intermediate Exam	ara sınav
10	Theoretical	Yiyecek içecek işletmelerinde mutfak yönetimi
11	Theoretical	Yiyecek içecek işletmelerinde maliyet kontrolü
12	Theoretical	Yiyecek içecek işletmelerinde pazarlama
13	Theoretical	Yiyecek içecek işletmelerinde konuklarla ilişkiler
14	Theoretical	Yiyecek içecek işletmelerinde kullanılan teknolojiler
15	Theoretical	Yiyecek içecek işletmelerinde kullanılan teknolojiler
16	Final Exam	finals

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	2	70
Reading	14	4	1	70



Midterm Examination	1	3	1	4
Final Examination	1	5	1	6
			Total Workload (Hours)	150
			[Total Workload (Hours) / 25*] = ECTS	6

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	Yiyecek içecek endüstrisini ve yönetim organizasyon yapısını tanıır.
2	Yiyecek içecek işletmelerinde fizibilite analizlerini öğrenir.
3	Menü türleri ve hazırlama konusunu kavrar.
4	Yiyecek içecek işletmelerinde servis ve hijyen ve sanitasyon konusunda bilgi edinir.
5	Yiyecek içecek işletmeleri atmosferi hakkında bilgi sahibi olma

### 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 leve
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
P1	1	1	1	1	1
P2	2	2	2	2	2
P3	3	3	3	3	3
P4	4	4	4	4	4
P5	3	3	3	3	3
P8	3	3	3	3	3
P9	1	1	1	1	1
P10	5	5	5	5	5
P11	3	3	3	3	3
P12	5	5	5	5	5
P13	5	5	5	5	5
P14	5	5	5	5	5
P15	3	3	3	3	3
P16	5	5	5	5	5

