



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Otomation in Food-Beverage								
Course Code	REM208	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	The aim of this course is to enable students to use computer about food and beverage automation system.								
Course Content	With this course, students are provided with computer use about food and beverage automation system.								
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	60

Recommended or Required Reading	
1	Protel Bilgisayara A.Ş. (2012) MC Materials Control Malzeme Yönetimi Kullanıcı Klavuzu

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Laboratory	Material Control programına giriş
2	Laboratory	Master data I
3	Laboratory	Master data I
4	Laboratory	Purchasing
5	Laboratory	Purchasing
6	Laboratory	Warehouse I
7	Laboratory	Warehouse
8	Laboratory	Uygulama
9	Intermediate Exam	ara sınav
10	Laboratory	Warehouse
11	Laboratory	Warehouse
12	Laboratory	Cost Control I
13	Laboratory	Cost Control
14	Laboratory	Cost Control
15	Laboratory	Cost Control
16	Final Exam	Finals

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	2	42
Midterm Examination	1	5	1	6
Final Examination	1	9	1	10
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	To be able to make the main data entries required for material demands.



2	To create purchase orders and price offers.
3	To be able to request transfer, to follow stock movements and to make stock checks.
4	To be able to use automation programs effectively
5	To understand the importance of information security

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

