



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Bar Services Management								
Course Code	REM222	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	8	Workload	201 (Hours)	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 drinks to be served in the bar, its history and production.								
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)								
Name of Lecturer(s)									

Assessment Methods and Criteria			
Method	Quantity	Percentage (%)	
Midterm Examination	1	40	
Final Examination	1	60	

Recommended or Required Reading	
1	İçki Teknolojisi - Prof. Dr. Ahmet Aktaş

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Barın tanımı; Tarihsel Gelişimi ve Kavramlar
2	Theoretical	Organization of the Bar; Bar Technical Specifications and Bar Stock, Technical Equipment and Tools Used in the Bar
3	Theoretical	Bar Structures in Hospitality Industry; Bar Staffing and Job Descriptions
4	Theoretical	Bar Types; Bar Preparation (Barise mise en place); Rules at the Bar
5	Theoretical	Non-Alcoholic Beverages (Tea, Coffee, etc.)
6	Theoretical	Beer Production, Beer History, Beer Types
7	Theoretical	Wine Production, Ingredients of Wine; History of Wine; Wine Types
8	Theoretical	Production of Gin and Vodka; Types, Service
9	Intermediate Exam	ara sınav
10	Theoretical	Production of Raki, Tequila and Rum; Types, Service
11	Theoretical	Production of Raki, Tequila and Rum; Types, Service
12	Theoretical	Production of Whiskey and Brandy; Types, Service
13	Theoretical	Production of Liquor; Types, Service
14	Theoretical	cocktails
15	Theoretical	cocktails
16	Final Exam	finals

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	3	2	70
Lecture - Practice	14	5	1	84



Assignment	14	1	1	28
Midterm Examination	1	8	1	9
Final Examination	1	9	1	10
Total Workload (Hours)				201
[Total Workload (Hours) / 25*] = ECTS				8
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Obtain basic information about the bar
2	To recognize soft drinks
3	To define low alcoholic beverages, to learn the history and making
4	To identify high alcoholic beverages, to learn the history and making
5	To learn cocktails

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

