



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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|--|---|---------------------------------|-----------|--------------|---|---------------------------------|---|------------|---|
| Course Title | | Restaurant- Service Practice II | | | | | | | |
| Course Code | | REM319 | | Course Level | | First Cycle (Bachelor's Degree) | | | |
| ECTS Credit | 6 | Workload | 0 (Hours) | Theory | 2 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | | | | | | | | | |
| Course Content | | | | | | | | | |
| Work Placement | | N/A | | | | | | | |
| Planned Learning Activities and Teaching Methods | | | | | | | | | |
| Name of Lecturer(s) | | | | | | | | | |

Assessment Methods and Criteria

| Method | Quantity | Percentage (%) |
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Recommended or Required Reading

Week Weekly Detailed Course Contents & Teaching Methods

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|----------|----------|-------------|---------------------------------------|----------------|
| | | | Total Workload (Hours) | 0 |
| | | | [Total Workload (Hours) / 25*] = ECTS | 0 |

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

Programme Outcomes (Food and Beverage Management)

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| 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 decission toward problems at food and beverage establishments |

