



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Sector Practice I								
Course Code	REM401	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	30	Workload	750 (Hours)	Theory	0	Practice	36	Laboratory	0
Objectives of the Course	Öğrencinin sektörde çalışarak, işletme işleyişinin yanı sıra pazarlama, müşteri ilişkileri, günlük operasyonların yapılması gibi genel bir bilgiye sahip olması amaçlanmaktadır.								
Course Content	Öğrencinin sektördeki operasyonlarında tecrübe kazanmasının sağlanması.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Demonstration								
Name of Lecturer(s)									

Prerequisites & Co-requisites

ECTS Requisite	175
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Assessment Methods and Criteria

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

Recommended or Required Reading

1	Otel İşletmelerinin Yönetimi (Orhan Batman)
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Week	Weekly Detailed Course Contents & Teaching Methods	
1	Practice	Uygulama
2	Practice	Uygulama
3	Practice	Uygulama
4	Practice	Uygulama
5	Practice	Uygulama
6	Theoretical	Uygulama
7	Practice	Uygulama
8	Practice	Uygulama
9	Intermediate Exam	ara sınav
10	Practice	Uygulama
11	Theoretical	Uygulama
12	Practice	Uygulama
13	Practice	Uygulama
14	Practice	Uygulama

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	14	45	1	644
Midterm Examination	1	45	1	46
Final Examination	1	59	1	60
			Total Workload (Hours)	750
			[Total Workload (Hours) / 25*] = ECTS	30

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	İşletmelerin günlük operasyonlarını öğrenir
2	Teorik derslerde öğrendiklerinin uygulamadaki halini görerek, teori ve uygulama arasındaki benzerlik ve farklılıkları görür



3	Mesleğin avantaj ve dezavantajlarını yakından görür
4	Hizmet hataları ve telafileri hakkında tecrübe kazanır
5	Kariyer planlaması hakkında öngörü sahibi olur

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

