



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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|--|--|----------|-------------|--------------|---|---------------------------------|----|------------|---|
| Course Title | Sector Practice II | | | | | | | | |
| Course Code | REM402 | | | 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 sektör operasyonlarında tecrübe kazanmasının sağlanması. | | | | | | | | |
| Work Placement | N/A | | | | | | | | |
| Planned Learning Activities and Teaching Methods | Demonstration | | | | | | | | |
| Name of Lecturer(s) | | | | | | | | | |

Assessment Methods and Criteria

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

Recommended or Required Reading

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| 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 | Practice | Uygulama |
| 7 | Theoretical | Uygulama |
| 8 | Practice | Uygulama |
| 9 | Intermediate Exam | ara sınav |
| 10 | Theoretical | Uygulama |
| 11 | Practice | 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

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|---|---|
| 1 | Sektördeki 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)

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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 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 |

