



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Services Design and Facilities								
Course Code	REM235	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	6	Workload	150 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to learn how to create a suitable eating environment in food and beverage businesses.								
Course Content	The concept of place and touristic place, types of place, effects of eating environment, successful and unsuccessful place examples								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)									

Prerequisites & Co-requisites

Equivalent Course	REM104
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Proje Yapılar 9 - Restoran ve Kafeler
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Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	The concept of space and the basic elements of space
2	Theoretical	The concept of space and the basic elements of space
3	Theoretical	Relationship between tourism and space
4	Theoretical	The concept of interior in food and beverage establishments
5	Theoretical	The concept of interior in food and beverage establishments
6	Theoretical	The concept of interior in food and beverage establishments
7	Theoretical	Successful and unsuccessful interior designs in food and beverage businesses
8	Theoretical	Relationship between outdoor phenomenon and environment in food and beverage establishments
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10	Theoretical	Relationship between outdoor phenomenon and environment in food and beverage establishments
11	Theoretical	Successful and unsuccessful outdoor designs in food and beverage businesses
12	Theoretical	Spatial marketing in food and beverage businesses
13	Theoretical	Creating concept space in food and beverage businesses
14	Theoretical	Examples of concept spaces in food and beverage establishments
15	Theoretical	examples of concept spaces in food and beverage establishments
16	Theoretical	finals

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	4	2	84
Assignment	14	2	1	42
Midterm Examination	1	10	1	11



Final Examination	1	12	1	13
			Total Workload (Hours)	150
			[Total Workload (Hours) / 25*] = ECTS	6
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to explain the relationship between design and design
2	To have knowledge and skills to explain the types of space and the objective features that make up the space
3	To have information about the arrangements in the food and beverage establishments
4	To comprehend the relationship between space and marketing
5	Having knowledge about space design in food and beverage establishments

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 decission toward problems at food and beverage establishments

