



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Experimental Food and Beverage								
Course Code	REM330	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	The aim of this course is to prepare the foods made in the experimental kitchens of the world and to manage the related units.								
Course Content	Recognize experimental kitchen trends and produce new recipes								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Fusion kitchen applications

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Identification of Innovative Kitchen Flows
2	Theoretical	Culinary Science and History
3	Practice	Molecular Gastronomy
4	Practice	Fusion Kitchen
5	Practice	Experimental Prescription Applications
6	Practice	Slow Food Flow
7	Practice	Chocolate Making and Techniques
8	Intermediate Exam	midterm
9	Practice	Boutique Pastry and Decoration
10	Practice	Boutique Pastry and Decoration
11	Practice	Sugar Dough Modeling
12	Practice	Izomalt Sugar Production and Techniques
13	Practice	Innovative Recipe Applications
14	Practice	Experimental Prescription Applications
15	Final Exam	final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	4	84
Lecture - Practice	14	2	4	84
Assignment	2	4	4	16
Midterm Examination	1	4	4	8
Final Examination	1	4	4	8
Total Workload (Hours)				200
[Total Workload (Hours) / 25*] = ECTS				8

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	
2	
3	



4	
5	

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

