



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Conscious Cuisine							
Course Code		REM335		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	6	Workload	0 (Hours)	Theory	2	Practice	0	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 (%)

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)

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

