



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Decoration Techniques II								
Course Code	REM324	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	In this course, it is aimed to gain competencies related to carrying out decoration services								
Course Content	Factors Affecting Decoration, Flower Arrangement, Guest Floor Decoration Services, Garden and Environmental Decoration Services, Pool and Beach Decoration Services								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation)								
Name of Lecturer(s)									

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

Recommended or Required Reading	
1	tel işletmelerinde Dekorasyon Hizmetleri - Dönüş Çiçek, Ayfer Karaburun

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Decoration
2	Theoretical	Factors Affecting Decoration
3	Theoretical	Flower Arrangement
4	Theoretical	Considerations in Flower Arrangement
5	Theoretical	Decoration Services on Guest Floors
6	Theoretical	Factors Affecting Decoration Decision Making
7	Theoretical	Decoration Control Areas
8	Theoretical	Garden and Environmental Decoration Services
9	Intermediate Exam	ara sınav
10	Theoretical	Areas to be Controlled within the Scope of Garden and Environmental Decoration Services
11	Theoretical	Pool Decoration Services
12	Theoretical	Beach Decoration Services
13	Theoretical	Areas to be Controlled within the Scope of Pool and Beach Decoration Services
14	Theoretical	Pool area
15	Theoretical	Beach and bars
16	Final Exam	finals

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	4	2	84
Lecture - Practice	14	5	1	84
Assignment	1	10	2	12



Midterm Examination	1	9	1	10
Final Examination	1	9	1	10
			Total Workload (Hours)	200
			[Total Workload (Hours) / 25*] = ECTS	8

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Make interior decoration control
2	To make the control of outdoor decoration
3	To understand the factors affecting decoration
4	To understand the control of decoration
5	To learn the factors affecting the decision making

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 decision toward problems at food and beverage establishments

