|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| Food and Beverage Service-I |  | one | 1+2 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Compulsory |
| Course Coordinator |   |
| Instructor |  |
| Course Assistants |  |
| The aim of lesson | It is aimed that students get to know food and beverage production and service applications, their operations and management in the sectoral sense, and develop their knowledge and skill levels, analysis and synthesis skills practically. |
| Course Learning Outcomes |

|  |  |
| --- | --- |
|

|  |
| --- |
| At the end of this course, the student;1. Defines concepts related to the food and beverage industry
2. Explains the characteristics and responsibilities that the personnel of the food and beverage department should have
3. Defines the concept of service and knows and applies service methods
4. Knows and uses kitchen and service equipment
5. Gain knowledge of food production and hygiene
 |

 |

 |
| Course Content | Outside food eating phenomenon of food drink businesses and features of food drink of your service organization of food drink of your service principles of food drink in service used tools , food drink in service preparation work , food drink service methods  |
| **Weeks** | **Topics** |
| one |  Food - Beverage to industry and Food - Beverage Management |
| 2 |  Food and Drink in their businesses Establishment His studies and His research |
| 3 |  Food - Beverage department and Organization structure |
| 4 |  Food and Drink in their businesses Hygiene , Sanitation and Security |
| 5 |  Nutrition |
| 6 |  Menu |
| 7 |  Service |
| 8 |  Kitchen |
| 9 | Bar - Drink information and service |
| 10 |  Food - Beverage cycle and Cost control |
| 11th |  Guest Relationships and Complaints with don't care |
| 12 |  Food and Drink Services Marketing |
| 13 |  Food and Drink in their businesses finance Management |
| 14 |  Food and Drink in their businesses Human Sources Management |

|  |
| --- |
| **General Competencies** |
| from students this your lesson mother their subjects their understanding and fields with in applications their use expected . |
| **resources** |

|  |
| --- |
| Sökmen, A., (2011), Service Technique in Accommodation and Food and Beverage Businesses, Ankara, Detay PublishingTürksoy, A. , (2015), Food and Beverage Services Management, Ankara, Detay Publishing |
| **Evaluation System** |
| It is stated in the syllabus at the beginning of the semester. |

|  |
| --- |
| **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** |
| **LO1** | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |
| **LO2** | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |
| **LO3** | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |
| **LO4** | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |
| **LO5** | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |
| **REVENGE: Learning Outputs OP: Program Outputs** |
| **Contribution****level** | **1 Very Low** | **2 Low** | **3 Medium** | **4 High** | **5 Very High** |

Relation of Program Outcomes and Related Course

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** |
| Food Drink Service -I | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one |

 |