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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Food and Beverage Service-II** | |  | II | 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. Explains the characteristics and responsibilities that the personnel of the food and beverage department should have  2.Knows, applies and supervises food and beverage service methods in catering establishments.  3.Prepares the menu  4. Manages and controls the service stages  5. Knows, manages and controls banquet organizations | | | | | | | Course Content | Eating out phenomenon, food and beverage businesses and their features, organization of food and beverage service, principles of food and beverage service, tools used in food and beverage service, preparation studies in food and beverage service, food and beverage service methods | | | | | | | **Weeks** | **Topics** | | | | | | | one | Food and Beverage Industry | | | | | | | 2 | Food and Beverage Service Staff | | | | | | | 3 | Food and Beverage Service Staff | | | | | | | 4 | Food and Beverage Service Stages and Equipment | | | | | | | 5 | Food and Beverage Service Stages and Equipment | | | | | | | 6 | Menu Information and Planning | | | | | | | 7 | Drinks and Beverage Service | | | | | | | 8 | Service Stages | | | | | | | 9 | Special Service Stages | | | | | | | 10 | Advanced Service Techniques | | | | | | | 11th | Protocol Service | | | | | | | 12 | Banquet Service | | | | | | | 13 | Supervision of Food and Beverage Service | | | | | | | 14 | Supervision of Food and Beverage Service | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** |  |  | | --- | | Sökmen, A., (2011), Service Technique in Accommodation and Food and Beverage Businesses, Ankara, Detay Publishing  Türksoy, 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 and Beverage Service-II | 5 | 2 | 4 | 4 | 3 | one | one | 3 | one | one | one | |