Course Syllabus

Code - Course Title	**TRZ106 - Food and Beverage Management**
Course Type	V. SEMESTER
Laboratory + Practice	3+0
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Required Courses

Mode of Delivery	The mode of delivery of this course is Face to face
Prerequisites	There is no prerequisite for this course.
Recommended Resources	Sökmen, A. (2010) Yiyecek içecek Hizmetleri Yönetimi ve İşletmeciliği, Ankara:Detay Yayıncılık.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Introduction to Food and Beverage industry.	
Week - 2		Classification of food and beverage operations	
Week - 3		Management process	
Week - 4		managerial skills	
Week - 5		Food and beverage cycle	
Week - 6		Food and beverage control process	
Week - 7		Purchasing and receiving	
Week - 8		Storing	
Week - 9		Inventory management	
Week - 10		Food production control	
Week - 11		Cost control	
Week - 12		Revenue management	
Week - 13		Advertising and personal selling	
Week - 14		Publicity and Public relation	

Learning Outcomes

#	Learning Outcome

Learning Outcomes

#	Learning Outcome
1	Will know factors that play role in the development of the food and beverage industry.
2	will know the difference of food and beverage operations management.
3	Can explain the cycle of food and beverage.
4	Can explain sales and marketing operations.

Sustainable Development Goals

No content has been provided.

Course Theme

No content has been provided.

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	0	0	0
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	0	0	0
Ödevler	0	0	0
Proje - Rapor - Sunum Hazırlama	0	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	0	0	0
Final Sınavı Hazırlığı (sınav süresi dahil)	0	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0	0	0
Staj Uygulaması	0	0	0
		Calculated ECTS	**0**

Assessment Method and Passing Requirements

No content has been provided.