Course Syllabus

Code - Course Title	**İŞL224 - Restaurant Management**
Course Type	I. SEMESTER
Laboratory + Practice	2+0
ECTS	**3.0**
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.
Courses Recomended	Sezerel, H. Ve Doğdubay M. (2018). Yiyecek İçecek Yönetimi. Eskişehir: AOF Yayınları.
Recommended Resources	Sökmen, A. (2010) Yiyecek içecek Hizmetleri Yönetimi ve İşletmeciliği, Ankara:Detay Yayıncılık.Denizer, Dündar (2012) Yiyecek İçecek Hizmetleri, Eskişehir:Anadolu üniversitesi yayınları.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Introduction to Food and Beverage industry.	
Week - 2		The Organization and management of the restaurant management in the accomodation industry	
Week - 3		Management process	
Week - 4		Management skills	
Week - 5		Food and Beverage Control	
Week - 6		Food and beverage control process	
Week - 7		Purchasing and Receiving in the Food-Beverage Companies	
Week - 8		Storing at the Food-Beverage Companies	
Week - 9		Issuing goods from the store at the food-beverage companies	
Week - 10		Food production control in the Food-Beverage Companies	
Week - 11		Food control and cost accounting in the Food-Beverage Companies	
Week - 12		Beverage and Revenue control in the Food-Beverage Companies	
Week - 13		New trends in the Food-Beverage Companies	
Week - 14		Sustainability in the Food-Beverage Companies	

Learning Outcomes

#	Learning Outcome
1	Knows the factors that play role in the development of the food and beverage industry.
2	Knows the difference between food and beverage management.
3	Explain the process of brand creation and development.
4	Explain the cycle of food and beverage.
5	Explains 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.