Course Syllabus

Code - Course Title	**TRZ124 - Management of Food and Beverage Services**
Course Type	II. SEMESTER
Laboratory + Practice	2+1
ECTS	**3.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ÖĞR. GÖR. DR. EMRAH YILDIZ

Mode of Delivery	The mode of delivery of this course is Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite for this course.
Courses Recomended	There are no other courses recommended for this course.
Recommended Resources	Sökmen, A. (2010) Yiyecek içecek Hizmetleri Yönetimi ve İşletmeciliği, Ankara:Detay Yayıncılık.Denizer, Dündar (2012) Yiyecek İçecek Hizmetleri, Eskişehir:Anadolu üniversitesi yayınları.
Work Placement	There is no internship or practice for this course.
Aims of the Course	To enable students to understand the management processes and organizational structures of food and beverage businesses, including menu planning, purchasing, inventory control, service, and quality management, and to acquire the fundamental knowledge and skills required to deliver food and beverage services effectively, efficiently, and with a customer-oriented approach.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-1** **LO-2** **LO-3** **LO-4**	Introduction to Food and Beverage industry.	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 2	**LO-1** **LO-2** **LO-3** **LO-4**	The Organization and management of the food and beverage management in the accomodation industry	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 3	**LO-1** **LO-2** **LO-3** **LO-4**	Management process	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 4	**LO-1** **LO-2** **LO-3** **LO-4**	Management skills	Lecture, Question & Answer, Discussion, Case Study, Problem Solving

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 5	LO-1 LO-2 LO-3 LO-4	Food and Beverage Control	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 6	LO-1 LO-2 LO-3 LO-4	Food and beverage control process	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 7	LO-1 LO-2 LO-3 LO-4	Purchasing and Receiving in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 8	LO-1 LO-2 LO-3 LO-4	Storing at the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 9	LO-1 LO-2 LO-3 LO-4	Issuing goods from the store at the food-beverage companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 10	LO-1 LO-2 LO-3 LO-4	Food production control in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 11	LO-1 LO-2 LO-3 LO-4	Food control and cost accounting in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 12	LO-1 LO-2 LO-3 LO-4	Beverage and Revenue control in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 13	LO-1 LO-2 LO-3 LO-4	New trends in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving
Week - 14	LO-1 LO-2 LO-3 LO-4	Sustainability in the Food-Beverage Companies	Lecture, Question & Answer, Discussion, Case Study, Problem Solving

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 cycle of food and beverage.
4	Explains sales and marketing operations.

Sustainable Development Goals

✓ End Poverty ✓ No more hunger ✓ Health and Quality of Life ✓ Quality Education ✓ Clean Water and Sanitation ✓ Accessible and Clean Energy ✓ Decent Work and Economic Growth ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities ✓ Responsible Production and Consumption ✓ Climate Action ✓ Peace, Justice and Strong Institutions ✓ Partnerships for Purposes

Course Theme

✓ Economics, Finance and Management ✓ Entrepreneurship ✓ Sustainability and Green Energy ✓ Urban Planning, Transport and Smart Buildings ✓ Agriculture, Food and Livestock ✓ Society, Law and Communication

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	2.00	14	28
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	2.00	14	28
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	3.00	1	3
Final Sınavı Hazırlığı (sınav süresi dahil)	3.00	1	3
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	1.00	14	14
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**3.0**

Assessment Method and Passing Requirements

✓ Multiple Choice Test ✓ True-False Test ✓ Fill-in-the-Blank Test