Course Syllabus

Code - Course Title	**TRZ226 - Automation of Food and Beverage Services**
Course Type	III. SEMESTER
Laboratory + Practice	2+1
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Area Elective Courses
Course Instructor(s)	ÖĞR. GÖR. NAGEHAN SÖNMEZ GÖK

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	Basic Information Technologies
Recommended Resources	Food and Beverage Automation, Hasan Kınay
Work Placement	Not Applicable
Aims of the Course	The objective is for students of the Tourism program to be able to explain the importance of automation systems for food and beverage services and to be capable of using any system they may encounter in their professional career.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1	**LO-5**	Use of Computers in Food and Beverage Services	Lecture, Question & Answer, Brain Storming
Week - 2	**LO-5**	Hardware, software	Lecture, Question & Answer, Research and Inquiry
Week - 3	**LO-5**	Menu management	Lecture, Question & Answer, Discussion, Case Study, Problem Solving, Brain Storming, Research and Inquiry
Week - 4	**LO-3** **LO-4**	Standard recipe preparation on computer	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 5	**LO-4**	Food control system	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 6	LO-4	Food control system	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 7		Mid-term exam	
Week - 8	LO-4	Cost accounting of food and beverage	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 9	LO-1	Stock control	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 10	LO-1	Cost accounting of food and beverage	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 11	LO-2	Purchasing	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 12	LO-1 LO-2 LO-3 LO-4	Example applications	Lecture, Question & Answer, Team/Group Work, Demonstration and Practice
Week - 13	LO-1 LO-2 LO-3 LO-4	Example applications	Lecture, Question & Answer, Demonstration and Practice
Week - 14		Final exam	

Learning Outcomes

#	Learning Outcome
1	Will be able to record stock goods in the system.
2	Will be able to create sales goods table.
3	Will be able to determine the units in the system.
4	Will be able to record standard prescriptions.
5	The student will be able to explain the importance of automation systems for food and beverage services.

Sustainable Development Goals

✓ Accessible and Clean Energy ✓ Industry, Innovation and Infrastructure ✓ Responsible Production and Consumption

Course Theme

✓ Entrepreneurship ✓ Sustainability and Green Energy ✓ Agriculture, Food and Livestock ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	14	42
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	1.00	14	14
Ödevler	0.00	0	0
Proje - Rapor - Sunum Hazırlama	0.00	0	0
Ara Sınav Hazırlığı (sınav süresi dahil)	4.00	1	4
Final Sınavı Hazırlığı (sınav süresi dahil)	4.00	1	4
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	3.00	14	42
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

Assessment Method and Passing Requirements

✓ Open-Ended Test ✓ Multiple Choice Test ✓ Short-Answer Test ✓ True-False Test ✓ Fill-in-the-Blank Test

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**