Course Syllabus

Code - Course Title	**AŞÇ211U -**
Course Type	III. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	ASSOC. PROF. DR. EBRU ZENCİR ÇİFTÇİ

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no recommended optional programme component for this course.
Work Placement	Not Applicable

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food and Beverage Industry	
Week - 2		Equipment Used in Food and Beverage Businesses	
Week - 3		Service in Food and Beverage Businesses	
Week - 4		Kitchen in Food and Beverage Businesses	
Week - 5		Solving the sample questions	
Week - 6		Solving the sample questions	
Week - 7		Midterm exam	
Week - 8		Management in Food and Beverage Businesses	
Week - 9		Food and Beverage Cost Control in Food and Beverage Businesses	
Week - 10		Food and Beverage Marketing	
Week - 11		Human Resources Management in Food and Beverage Businesses	
Week - 12		Solving the sample questions	
Week - 13		Solving the sample questions	
Week - 14		Final exam	

Learning Outcomes

#	Learning Outcome
1	Define the Food and Beverage Industry
2	Defining the Equipment Used in Food and Beverage Businesses
3	Defining Service and Kitchen Departments in Food and Beverage Businesses
4	To be able to explain Cost Control in Food and Beverage Businesses
5	To be able to explain Management, Marketing and Human Resources Management in Food and Beverage Businesses

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.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	30
Final Exam	1	70
	Sum (%)	**100**