Course Syllabus

Code - Course Title	**AŞÇ103U -**
Course Type	I. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ASSIST. PROF. DR. İPEK ITIR CAN

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There is no course offered.
Recommended Resources	Yüncü, H. R. (2016). İçecek Bilgisi. Eskişehir: Anadolu Üniversitesi Yayınları
Work Placement	There is no work placement or application for this course.

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Beverage Industry	
Week - 2		Structure of Turkey and the World Beverage Industry	
Week - 3		Soft Drinks	
Week - 4		History of Tea, Types and Production Stages	
Week - 5		Coffee History, Types and Production Stages	
Week - 6		Properties and Preparation of Carbonated Beverages	
Week - 7		Energy Drinks, Mines and Juices	
Week - 8		Traditional Turkish Drinks	
Week - 9		Traditional Turkish drinks-II	
Week - 10		Alcoholic beverages	
Week - 11		Wine	
Week - 12		Beer	
Week - 13		Whiskey and Raki	
Week - 14		Vodka, Gin, Rum, Cognac, Tequila and Liquors	

Learning Outcomes

#	Learning Outcome
1	Define the beverage industry.
2	Define non-alcoholic beverages and explain production and service phases.
3	Define traditional Turkish drinks.
4	Define alcoholic beverages and explain the stages of construction.

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**