Course Syllabus

Code - Course Title	**AŞÇ212U -**
Course Type	IV. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	ASSOC. PROF. DR. İNCİ OYA COŞKUN

Mode of Delivery	Distance Education
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	There are no prerequisites and co-requisites for this course.
Recommended Resources	Yılmaz, H. ve Dündar Arıkan, A. (2016). Menü Yönetimi. 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		Menu Concept, History and Importance	
Week - 2		Menu Types	
Week - 3		Menu Planning	
Week - 4		Menu Design	
Week - 5		Midterm Exam Question Solution 1	
Week - 6		Midterm Exam Question Solution 2	
Week - 7		Menu Pricing	
Week - 8		Menu Engineering	
Week - 9		Menu Management Systems	
Week - 10		Current Topics in Menu Management	
Week - 11		Final Exam Question Solution 1	
Week - 12		Final Exam Question Solution 2	

Learning Outcomes

#	Learning Outcome

Learning Outcomes

#	Learning Outcome
1	Explain the importance of menu history, types and the food and beverage industry.
2	Understand the planning and design of the menu.
3	Explain menu pricing and menu analysis.
4	Comprehend different kitchen flows by explaining information and menu management systems.

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**