Course Syllabus

Code - Course Title	**KOİ409U - Food and Beverage Management**
Course Type	II. SEMESTER
Laboratory + Practice	0+0
ECTS	**5.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	ASSOC. PROF. DR. HAKAN SEZEREL

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.
Recommended Resources	E-learning portal
Work Placement	N/A

Course Syllabus

Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Food and Beverage Industry	
Week - 2		Planning in the Food and Beverage Department	
Week - 3		Planning in the Food and Beverage Department	
Week - 4		Organizing in the Food and Beverage Department	
Week - 5		Organizing in the Food and Beverage Department	
Week - 6		Production Process in the Food and Beverage Department	
Week - 7		Production Process in the Food and Beverage Department	
Week - 8		Cost Control in the Food and Beverage Department	
Week - 9		Cost Control in the Food and Beverage Department	
Week - 10		Menu Planning	
Week - 11		Menu planning	
Week - 12		Purchasing, Receiving, Storage and Removal of Products from the Food and Beverage Businesses	
Week - 13		Purchasing, Receiving, Storage and Removal of Products from the Food and Beverage Businesses	
Week - 14		Revenue Control	

Learning Outcomes

#	Learning Outcome
1	Will be able to define the characteristics of the food and beverage industry and its consumers,
2	Will be able to explain production planning and production systems in hotel kitchens,
3	Will be able to explain the purchasing process and storage process.

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**