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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **Food & Beverage Service** | |  | II | 2+0 | 2 | 3 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Field Elective | | | | | | | Course Coordinator |  | | | | | | | Instructor |  | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | International characteristics of service personnel; International service methods and cover types; To teach how to make / have breakfast service, preparing sauces for service, serving food groups, closing the salon. | | | | | | | Course Learning Outcomes | At the end of this course, the student:  1. Knows and applies international service methods.  2. Knows and applies the types of cover.  3. The guest prepares the dinner table.  4. Knows the cover of international breakfast varieties, serves and makes breakfast.  5. Prepares and serves the sauces.  6. Serves and makes food groups available.  7. Controls customer satisfaction, performs salon closing procedures. | | | | | | | Course Content | Historical view of food and beverage services, characteristics of food and beverage service personnel  international service methods, cover, cover types, preparing the tables for service, international breakfast varieties, determining / applying breakfast service methods, determining / applying the service methods of the restaurant, preparing the breakfast cover, preparing the breakfast buffet, serving the breakfast varieties, closing the breakfast service, determining / applying the service methods in the bar, determining / applying the way of serving the banquet, preparing the sauce tools, preparing the sauce according to its characteristics, making / following the sauce service, serving / following the hot and cold starters, serving / following the pastries and salads Serving/following the main courses, desserts, serving/following the service of cheeses and fruits, controlling customer satisfaction, following the service flow | | | | | | | **Weeks** | **Topics** | | | | | | | one | Historical overview of food and beverage services | | | | | | | 2 | Characteristics of food and beverage service personnel | | | | | | | 3 | International service methods | | | | | | | 4 | Cover, cover types | | | | | | | 5 | Preparing the tables for service | | | | | | | 6 | International breakfast varieties | | | | | | | 7 | Determination / implementation of breakfast service methods, service methods of the restaurant  determination / implementation | | | | | | | 8 | Preparing the breakfast cover, preparing the breakfast buffet, serving the breakfast varieties, closing the breakfast service | | | | | | | 9 | Determination / implementation of service methods in the bar, determination / implementation of the service type of the banquet | | | | | | | 10 | Preparation of sauce tools, preparation of sauce according to its characteristics, making / following up sauce service | | | | | | | 11th | Servicing/following up hot and cold starters | | | | | | | 12 | Serving / following up on pastries and salads | | | | | | | 13 | Serving/following main courses and desserts | | | | | | | 14 | Serving/following up cheeses and fruits | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | Gurel, M., Gurel, G. (1994). Service and Bar, Ankara: MEB. Publications.  Koçak, Nilüfer., (2004) Food and Beverage Services Management, Ankara: Detay Publishing | | **Evaluation System** | | It is stated in the syllabus at the beginning of the semester. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | | |  | **PO1** | **PO2** | | **PO3** | **PO4** | | **PO5** | **PO6** | | **PO7** | **PO8** | | **PO9** | **PO10** | | **PO11** | **PO12** | | **LO1** | 5 | 3 | | 4 | - | | - | 4 | | 5 | 5 | | 5 | 2 | | 5 | 3 | | **LO2** | 5 | 3 | | 2 | - | | - | 4 | | 5 | 5 | | 3 | 2 | | 4 | 3 | | **LO3** | 5 | - | | 2 | - | | - | 4 | | 5 | 5 | | 3 | 2 | | 4 | 3 | | **LO4** | 5 | 4 | | 4 | - | | - | 5 | | 5 | 5 | | 5 | 2 | | 5 | 3 | | **LO5** | 5 | - | | 2 | - | | - | 5 | | 5 | 5 | | 3 | 2 | | 4 | 3 | | **LO6** | 5 | 3 | | 4 | - | | - | 4 | | 5 | 5 | | 3 | 2 | | 5 | 3 | | **LO7** | 5 | 4 | | 5 | - | | - | 4 | | 4 | 5 | | 3 | 5 | | 4 | 5 | | **REVENGE: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | | **Contribution**  **level** | | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | Food & Beverage Service | 5 | 2 | 3 | - | - | 4 | 5 | 4 | 4 | 2 | 4 | 3 | |