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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Banquet Kitchen** | 2201312 | III | 4+0 | 4 | 4 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Compulsory |
| Course Coordinator |   |
| Instructor | Dilek Koçak |
| Course Assistants |   |
| The aim of lesson | In this course, it is aimed to provide the student with the ability to plan banquet organizations, prepare and present banquet meals by comprehending the meaning, scope and importance of the banquet. |
| Course Learning Outcomes | At the end of this course, the student;1. Understands the meaning, scope and importance of the banquet.2. Plans banquet organizations.3. Prepares and presents banquet meals.4. Makes the preparations before the Outside Catering (food and beverage services provided outside the business) organization.5. Prepares and presents Outside Catering products.6. Performs Cost Control, markets banquet organizations. |
| Course Content | The meaning and scope of the banquet, the importance of planning in banquets and the planning process; Management of banquet and catering activities; Buffet organization planning; Preparing and serving breakfast buffet, brunch buffet products; Preparing and presenting gala buffet, reception buffet products; Coffee break event planning, preparing and presenting products; Organizing cocktail party / cocktail prolonge; Preparing and serving cocktail products; Preparing and serving cocktail prolonge products; Set menu, table service, protocol dinner organization planning; Preparing and serving protocol meal products; Meeting organization planning, preparing and presenting products; BBQ / BBQ organization planning, preparing and presenting products; Marketing and budget of banquet organizations in food and beverage businesses, receiving feedback after catering activity. |
| **Weeks** | **Topics** |
| one | your banquet meaning and scope of banquets of planning importance and planning process . |
| 2 | Feast and catering activities management . |
| 3 | Buffet organization planning . |
| 4 | Breakfast buffet , brunch buffet their products preparation and don't submit . |
| 5 | Gala buffet , reception buffet products preparation and don't submit . |
| 6 | Coffee break event planning products \_ preparation and don't submit . |
| 7 | cocktail party / cocktail prolong organization do n't do it. |
| 8 | Cocktail their products preparation and don't submit . |
| 9 | Cocktail prolong products preparation and don't submit . |
| 10 | Set menu , table service , protocol food organization planning . |
| 11th | Preparation and presentation of protocol food products. |
| 12 | Meeting organization planning products \_ preparation and don't submit . |
| 13 | BBQ / BBQ organization planning products \_ prepare and don't submit . |
| 14 | Food drink in their business feast of organizations marketing and budget , Catering activity post- back receive notification . |

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| **General Competencies** |
| from students this main topics of the lesson their understanding and fields with in applications their use expected . |
| **resources** |
| Rızaoğlu , B. Hançer, M. (2005). Menu and Management, Ankara: Detay PublishingYilmaz Y. (2007). Banquet Organization and Management, Ankara: Detay Publishing |
| **Evaluation System** |
| The grade evaluation for this course is as follows: as will be done :* Short Quiz : 20% ( Week 7 , 31 October - 04 November 2022)
* Midterm Exam ( Midterm ): 30% ( Week 9 , 14 November - 18 November 2022)
* end of term Exam (Final): 50% (02-13 January 2023)

 **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| **LO1** | 5 | one | - | - | 4 | 5 | 4 | 5 | 3 | 5 | 5 | 5 |
| **LO2** | 4 | 3 | 5 | - | 4 | 4 | 5 | 4 | 3 | 5 | 4 | 5 |
| **LO3** | 3 | 4 | 5 | - | 3 | 3 | 4 | 5 | 3 | 5 | 5 | 5 |
| **LO4** | 4 | 3 | 5 | - | 4 | 4 | 5 | 4 | 3 | 5 | 4 | 5 |
| **LO5** | 4 | 4 | 5 | - | 3 | 3 | 4 | 5 | 3 | 5 | 5 | 5 |
| **LO6** | 5 | 5 | 4 | - | 5 | 4 | 3 | 3 | 3 | 5 | 5 | 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

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| **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** |
| Feast cuisine | 4 | 3 | 5 | - | 5 | 4 | 4 | 4 | 3 | 5 | 5 | 5 |

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