Term	Fall

COURSE CODE	271217017	COURSE NAME	Food and Beverage Automation Systems

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	**Practice**	**Laboratory**	**Credits**	**ECTS**	**Type**	**Language**
V	1	2	0	2	4	CORE (X) ELECTIVE ( )	Turkish

COURSE CATEGORY				
Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS			
	Activity	**Number**	**Percentage (%)**
DURING TERM	I. Mid-Term		
	II. Mid-Term		
	Quiz		
	Homework	1	40
	Project		
	Report		
	Other (………)		
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Automation programs in food and beverage businesses, cost concept, purchasing, receipt, recipe preparation, application modules for cost control processes on the food and beverage automation program.
COURSE OBJECTIVES	To enable students to perform operations such as price calculation, cost and stock control on the automation program.
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Students can perform operations such as price calculation, cost and stock control on the automation program.
COURSE OUTCOMES	Students follow technological developments related to their profession, recognize and use automation systems.
TEXTBOOK(S)	Elektra Hotel Web automation documents
SUPPORTIVE RESOURCES	https://poskilavuz.elektraweb.com/
EQUIPMENTS REQUIRED	

COURSE OUTLINE

WEEK	SUBJECTS
1	The function and importance of cost and stock concepts in food, beverage and accommodation businesses
2	Introduction of automation programs used in food and beverage businesses
3	Determining the sample business concept
4	Determining the sample business menu
5	Determination of sample operating equipment
6	Determining sample operating costs
7	Midterm Exam
8	Introduction of the automation program and menus
9	Entering details about the sample business concept into the automation program
10	Defining sample business warehouses in the automation program
11	Entering the sample business menu into the automation program
12	Entering the sample business storages into the automation program
13	Entering sample business recipes into the automation program
14	Pricing
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.			X
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.	X		
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.		X	
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1:Never. **2**:Few. **3**:Many.

Instructor Name :