



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Spring
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COURSE CODE	271218019	COURSE NAME	Banquet Organization and Management
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VIII	2	0	0	2	4	CORE () ELECTIVE (x)	Turkish

COURSE CATEGORY

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

ASSESSMENT CRITERIAS

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

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	There are topics to provide students with both technical and practical knowledge about all stages of banquet management and organization.
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COURSE OBJECTIVES	Teaching the execution and planning of banquets and protocol organizations.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	It is anticipated that students taking this course will strengthen their national and international competitive advantage by gaining knowledge about banquet organization and management, which is one of the most important areas of food and beverage businesses.
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COURSE OUTCOMES	Defines the concept of banquet, makes technical, physical and personnel planning of the banquet, knows the issues to be considered in menus related to the banquet, ensures stock control, and has detailed information about making banquet agreements.
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TEXTBOOK(S)	Ziyafet Organizasyonu ve Yönetimi -Yaşar Yılmaz Banket ve Servis Yönetimi -Hüseyin Altınel Yiyecek ve İçecek Yönetimi- Kurtuluş Karamustafa
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SUPPORTIVE RESOURCES	
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE	
WEEK	SUBJECTS
1	Concept of Feast, Historical Information and Importance of Feasts
2	Businesses Organizing Banquets
3	Banquet Operation Process
4	Physical Planning and Menu at the Banquet
5	Banquet Hall Arrangement Criteria
6	Pricing, Preparation and Protocol at the Banquet
7	Banquet Organization, Task Distribution, Motivation and Discipline
8	Service in Banquet Organizations
9	Banquet Types, Buffet, Cocktail and Meeting Organization
10	Food Production Process and Stock Controls in Banquet Organizations
11	Banquet Organization Control and Sales Deviations
12	Market Research in Banquet Businesses
13	Problems Encountered in Banquet Operations
14	Case Studies
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 : Doç. Dr. Mehmet Sedat İPAR

Signature

Date: 31.10.2023