



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

Term	Spring
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COURSE CODE	271214013	COURSE NAME	Service and Bar Knowledge
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
IV	2	0	0	2	5	CORE (X) ELECTIVE ()	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)			
COURSE CONTENT	Teaching service methods and common presentation techniques.		
COURSE OBJECTIVES	Acquisition of basic service and presentation knowledge that the student will need in his / her professional life.		
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING			
COURSE OUTCOMES	Gain skills about food and beverage service and apply them. Know food and beverage service management and manage the service in a restaurant		
TEXTBOOK(S)	Axler, Bruce H. 1990. Food and beverage service / Bruce H. Axler, Carol A. Litrides. New York : Wiley.		
SUPPORTIVE RESOURCES	Şengül, S. (2020). Yiyecek ve İçecek Servisi Klasik ve Modern Yaklaşım. Ankara: Detay Yayıncılık		
EQUIPMENTS REQUIRED			

COURSE OUTLINE	
WEEK	SUBJECTS
1	Concept of the food and beverage service and the places of service
2	Service personnel and their duties
3	Equipments of the service
4	Preparations of the service (Mise en place)
5	Service techniques
6	Serving Guest and rules of service
7	Mid term Exam
8	Breakfast service- room service
9	Service of the some special meals and souces
10	Concept of the bar, kinds of bar, bar personnel and equipments
11	Kinds of drinks
12	Wines and wine service
13	Cocktails
14	Alcholic beverages
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 : Assoc. Prof. Dr. Barış DEMİRCİ