TOROS ÜNIVERSITESI

Vocational School Oral And Dental Health

Course Information

	CATERING SERVICES				
Code	Semester	Theoretica	Practice	National Credit	ECTS Credit
Hour / Week]			
SADS152	Spring	2	0	2	2

Prerequisites and co- requisites		
Language of instruction	Turkish	
Туре	Elective	
Level of Course	Associate	
Lecturer	Uğurcan METİN, Lec.	
Mode of Delivery	Face to Face	
Suggested Subject		
Professional practise (internship)	None	
Objectives of the Course	The aim of this course is to ensure that the students we train host the guests in the most correct way.	
Contents of the Course	Turkish Cuisine, International Cuisine, Service, Food and Beverage Service, Communication with the Guest, Food and Beverage Cost Control	

Learning Outcomes of Course

#	Learning Outcomes
1	
2	
3	
4	

Course Syllabus

#	Subjects	Teaching Methods and Technics
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		

14		
15		
16	Final Exam	

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources			
1						

Method of Assessment

#	Weight Work Type		Work Title		
1	1 40% Mid-Term Exam		Mid-term Exam		
2	60%	Final Exam	Final Exam		

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1			
2			
3			
4			

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	2	28
2	Course Duration Except Class (Preliminary Study, Enhancement)	0	0	0
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	0	0	0
8	Midterm Exam	0	0	0
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0
15	Preparation for Final Exam	0	0	0
16	Final Exam	0	0	0
				28