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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ABU_KKK_01-15.jpg** | | | | | **ECTS Course Description Form** | | | | | | | | | | | | | | |
| **PART I ( Senate Approval)** | | | | | | | | | | | | | | | | | | | |
| **Offering School** | *Tourism Faculty* | | | | | | | | | | | | | | | | | | |
| **Offering Department** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | | | | | | |
| **Program(s) Offered to** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | *Must* | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
|  | | | | | | | | | | | | |  | | | | | |
| **Course Code** | *GAST 206* | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Banquet and Event Management* | | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Lecture* | | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture: 2** | | | | | **Laboratory:** | | | | **Recitation:** | | **Practical:** | | | **Studio:** | | **Other:** | | |
| **ECTS Credit** | *4* | | | | | | | | | | | | | | | | | | |
| **Grading Mode** | *Letter Grade* | | | | | | | | | | | | | | | | | | |
| **Pre-requisites** | *N/A* | | | | | | | | | | | | | | | | | | |
| **Co-requisites** | *N/A* | | | | | | | | | | | | | | | | | | |
| **Registration Restriction** | *N/A* | | | | | | | | | | | | | | | | | | |
| **Educational Objective** | *Teaching how to manage and organize a successful food activity* | | | | | | | | | | | | | | | | | | |
| **Course Description** | *The course covers the subjects of food and beverage events, food festivals, inside/outside catering organizations, culinary competitions, national and international representation of various cuisines. Students learn the new trends and consumer needs for culinary events. The students are informed about contracting, management, direction, presentation, service and evaluation of a special organization..* | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | *Organize thematic food events* | | | | | | | | | | | | | | | |
| **LO2** | | | *Plan organizations* | | | | | | | | | | | | | | | |
| **LO3** | | | *Improve management skills* | | | | | | | | | | | | | | | |
| **LO4** | | | *Make cost account* | | | | | | | | | | | | | | | |
| **LO5** | | | *Plan projects about public relations* | | | | | | | | | | | | | | | |
| **LO6** | | |  | | | | | | | | | | | | | | | |
| **LO7** | | |  | | | | | | | | | | | | | | | |
| **PART II ( Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | | **No.** | **Program Outcomes** | | | | | | | | | | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** | **LO7** |
| **PO1** | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | | X |  |  |  |  |  |  |
| **PO2** | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | |  | X |  |  |  |  |  |
| **PO3** | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | | | | | | | | | |  |  |  |  | X |  |  |
| **PO4** | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. | | | | | | | | | |  |  | X |  |  |  |  |
| **PO5** | **Awareness** of sectors and **ability** to prepare a business plan. | | | | | | | | | |  | X |  | X |  |  |  |
| **PO6** | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | | | | | | | | | |  | X |  |  |  |  |  |
| **Faculty Specific Outcomes** | | **PO7** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO8** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO9** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO10** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO11** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO12** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **Discipline Specific Outcomes (program)** | | **PO13** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO14** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO15** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO16** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO17** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PO18** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **Specialization Specific Outcomes** | | **PO N….** |  | | | | | | | | | |  |  |  |  |  |  |  |
| **PART III ( Department Board Approval)** | | | | | | | | | | | | | | | | | | | |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | | **Subjects** | **Week** | | | |  | | | | | | **LO1** | **LO2** | **LO3** | **LO4** | **LO5** | **LO6** | **LO7** |
| **S1** | 1 | | | | *Introduction to gastronomy activities* | | | | | | *A1* |  |  |  |  |  |  |
| **S2** | 2 | | | | *Events* | | | | | | *A1* |  |  |  |  |  |  |
| **S3** | 3 | | | | *Event and food activity management* | | | | | |  |  | *A1* |  |  |  |  |
| **S4** | 4 | | | | *Food activity planning 1* | | | | | |  | *A1,A4* |  |  |  |  |  |
| **S5** | 5 | | | | *Food activity planning 2* | | | | | |  | *A1,A4* |  |  |  |  |  |
| **S6** | 6 | | | | *Food activity planning 3* | | | | | |  | *A1,A4* |  |  |  |  |  |
| **S7** | 7 | | | | *Midterm Exam* | | | | | |  |  |  |  |  |  |  |
| **S8** | 8 | | | | *Event planning* | | | | | |  |  |  | *A1,*  *A4,A6* |  |  |  |
| **S9** | 9 | | | | *Food activity and target group* | | | | | |  |  |  | *A1,*  *A4,A6* | *A1,*  *A4,A6* |  |  |
| **S10** | 10 | | | | *Case study 1* | | | | | |  |  |  |  | *A1,*  *A4,A6* |  |  |
| **S11** | 11 | | | | *Case study 2* | | | | | |  |  |  |  | *A1,*  *A4,A6* |  |  |
| **S12** | 12 | | | | *Case study 3* | | | | | |  |  |  |  | *A1,*  *A4,A6* |  |  |
| **S13** | 13 | | | | *Case study 4* | | | | | |  |  |  |  | *A1,*  *A4,A6* |  |  |
| **S14** | 14 | | | | *Term project and presentation* | | | | | |  |  |  |  |  |  |  |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | **No.** | **Type** | | | | | | **Weight** | | **Implementation Rule** | | | **Make-Up Rule** | | | | | |
| **A1** | **Exam** | | | | | | *%40* | | *Midterm* | | | - | | | | | |
| **A2** | **Quiz** | | | | | |  | |  | | | - | | | | | |
| **A3** | **Homework** | | | | | |  | |  | | | - | | | | | |
| **A4** | **Project** | | | | | | %30 | |  | | | - | | | | | |
| **A5** | **Report** | | | | | |  | |  | | | - | | | | | |
| **A6** | **Presentation** | | | | | | *%30* | |  | | | - | | | | | |
| **A7** | **Attendance/ Interaction** | | | | | |  | |  | | | - | | | | | |
| **A8** | **Class/Lab./**  **Field Work** | | | | | | - | | - | | | - | | | | | |
| **A9** | **Other** | | | | | | - | | - | | | - | | | | | |
| **TOTAL** | | | | | | | **100%** | | | | | | | | | | |
| **Evidence of Achievement of Learning Outcomes** | | Via discussions throughout the lectures (students’ ability to develop an argument and use evidence to support it), exams, student presentations, student term paper | | | | | | | | | | | | | | | | | |
| **Method for Determining Letter Grade** | | |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | Total Points | 100 | 100-90 | 89-87 | 86.-84 | 83-80 | 79-77 | 76-74 | 73-70 | 69.-67 | 66.-64 | 63-60 | 59-0 | | Letter Grade | A+ | A | A- | B+ | B | B- | C+ | C | C- | D+ | D | F | | Value | 4.00 | 4.00 | 3.70 | 3.30 | 3.00 | 2.70 | 2.30 | 2.00 | 1.70 | 1.30 | 1.00 | 0.00 | | | | | | | | | | | | | | | | | | |
| **Teaching Methods, Student Work Load** | | **No** | **Method** | | | | | **Explanation** | | | | | | | | | **Hours** | | |
| ***Time applied by instructor*** | | | | | | | | | | | | | | | | | |
| **1** | **Lecture** | | | | | Preparation for the lecture notes, slides etc | | | | | | | | | 12x2=24 | | |
| **2** | **Interactive Lecture** | | | | | Delivering presentations for the lectures | | | | | | | | | 2x2=4 | | |
| **3** | **Recitation** | | | | | - | | | | | | | | | - | | |
| **4** | **Laboratory** | | | | | - | | | | | | | | | - | | |
| **5** | **Practical** | | | | | - | | | | | | | | | - | | |
| **6** | **Field Work** | | | | | - | | | | | | | | | - | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | |
| **7** | **Project** | | | | | Project about subjects | | | | | | | | | *1x 40 =40* | | |
| **8** | **Homework** | | | | |  | | | | | | | | |  | | |
| **9** | **Pre-class Learning of Course Material** | | | | | Students should read the relevant book sections and academic publications before coming to class | | | | | | | | | 12x2=24 | | |
| **10** | **Review of Course Material** | | | | | Students should read the relevant book sections and academic publications after the class | | | | | | | | | 12x2=24 | | |
| **11** | **Studio** | | | | | - | | | | | | | | |  | | |
| **12** | **Office Hour** | | | | | Each student requires to meet the instructor for his/her research proposal. | | | | | | | | | 2x2=4 | | |
| **TOTAL** | | | | | | 120 | | | | | | | | | | | |
| **IV. PART** | | | | | | | | | | | | | | | | | | | |
| **Instructor** | | **Name** | | | | | |  | | | | | | | | | | | |
| **E-mail** | | | | | |  | | | | | | | | | | | |
| **Phone Number** | | | | | |  | | | | | | | | | | | |
| **Office Number** | | | | | |  | | | | | | | | | | | |
| **Office Hours** | | | | | |  | | | | | | | | | | | |
| **Course Materials** | | **Mandatory** | | | | | |  | | | | | | | | | | | |
| **Recommended** | | | | | |  | | | | | | | | | | | |
| **Other** | | **Scholastic Honesty** | | | | | | Any form of academic dishonesty, cheating, copying or plagiarizing, is prohibited. | | | | | | | | | | | |
| **Students with Disabilities** | | | | | |  | | | | | | | | | | | |
| **Safety Issues** | | | | | |  | | | | | | | | | | | |
| **Flexibility** | | | | | | The lecturer reserves the right to make changes to the course in line with the needs of the class. | | | | | | | | | | | |