



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

<b>TERM</b>	Spring
-------------	--------

<b>COURSE CODE</b>	271216013	<b>COURSE NAME</b>	Banquet Applications
--------------------	-----------	--------------------	----------------------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VI	2	0	0	3	6	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 (%)
<b>DURING TERM</b>	I. Mid-Term		
	II. Mid-Term		
	Quiz		
	Homework		
	Project	1	40
	Report		
	Other (.....)		
<b>FINAL EXAM</b>			60

**PREREQUISITE(S) (IF ANY)**

**COURSE CONTENT**

Plan banquet operations and carry out its production

**COURSE OBJECTIVES**

Knows the development process of banquet operations and all its stakeholders  
 Plans banquet operations in terms of menu, equipment, production processes, and presentation  
 Carries out banquet production  
 Reports banquet operations  
 To achieve all course outcomes with a gamified and student-inclusive fiction/project. To develop skills in planning, managing and reporting food and beverage operations.

**CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING**

-To develop the ability to see the kitchen as one of the actors in banquet operations and to recognize the interaction of actors within the system.  
 -To develop the ability to see the kitchen as one of the actors in banquet operations and to recognize the interaction of actors within the system.  
 -To gamify the course as real operation simulations by including the student in all decision processes related to the course of the course in a way that can affect the decision.

**COURSE OUTCOMES**

Menu planning  
 Food, equipment and process planning  
 Experience the roles of working and managing within a team  
 Operation reporting

**TEXTBOOK(S)**

**SUPPORTIVE RESOURCES**

**Carduff, E., Kowit, A., Colins, L., Mayer, S., & Greenhaus, R.** (2018). The new essentials cookbook : a modern guide to better cooking / America's Test Kitchen. Boston: America's Test Kitchen.  
**Miller, J., & Laning, T.** (2015). Baking Step by Step. New York : Houghton Mifflin Harcourt Publishing Company.  
**Peternell, C.** (2016). A Recipe For Cooking. New York: HarperCollins Publishers Inc.  
**Pirello, C.** (2018). Back to the cutting board : luscious plant-based recipes to make you fall in love (again) with the art of cooking. Dallas: BenBella.

**EQUIPMENTS REQUIRED**

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	The place of banquet kitchen in general kitchen production
2	Sectoral banquet applications
3	Sharing and introduction of weekly menus to be followed in practice lessons during the period (Game introduction)
4	Formation of teams and teams that will work together in practice lessons. Discussions about practice lesson management and responsibilities. (Game planning)
5	Planning of menu production elements (Action plans)
6	Application (Action)
7	Application
8	Mid evaluation and discussions about course and persuasion
9	Application
10	Application
11	Application
12	Application
13	Application
14	Application
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: Yilmaz Sever**