

Year

Hotel, Restaurant and Catering Services Department / Hotel, Restaurant and Catering Services Department /						
Course Code	Course Name	Teorical	Practice	Laboratory	Credits	ECTS
AS202	BANQUET KITCHEN	2.00	2.00	0.00	3.00	4.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Optional					
Preconditions	: Not					
Objectives of the Course	: To ensure that students are informed about banquet organizations and the planning and practice of the menus used in these organizations.					
Course Contents	: The course includes the definition and scope of banqueting in food and beverage businesses, the importance of banqueting for businesses, banquet menu planning and banquet menu types, pricing of banquet menus, personnel and job descriptions in banquet organizations, buffet, cocktail and meeting organizations, protocol rules in banquets. The course covers practical training of foods in banquet menus.					
Recommended or Required Reading	: Lecture Notes and Textbook: Yılmaz, Y.(2007). Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing.					
Planned Learning Activities and Teaching Methods	: Lecture and Practice					
Recommended Optional Programme Components	: Internet Research, Educational Trip and Seminar					
Instructors	: Öğr. Gör. Dr. Özlem Başar					
Instructor's Assistants	: Öğr. Gör. Dr. Serkan ZARO					
Presentation Of Course	: Interactive Education					
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Dosya İndirilme Tarihi	: 1/20/2026					

Course Outcomes	
Upon the completion of this course a student :	
1	It defines the concept of banquets, types of banquet organizations, and their importance for businesses.
2	It explains the Banquet Event Order (BEO) and interprets its role in the organizational process.
3	The banquet hall implements the table arrangement and seating plan.
4	The student plans menus suitable for different types of banquets and evaluates the compatibility between the menu and the organization.
5	The student analyzes the planning, organization, directing, coordination, and control processes in banquet management through practical examples.
6	They plan buffet, cocktail, and meeting events.
7	The student prepares banquet menus in the kitchen.

Pre / Side Conditions							
Course Code	Course Name	Condition	Teorical	Practice	Laboratory	Credits	ECTS

Weekly Contents						
	Teorical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1.Week	*Definition and Scope of Banquet and Importance of Banquet Organizations			*Read Before Coming to The Lesson: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 2 (Pages 48-57)	*Lecture	Ö.Ç.1 Ö.Ç.2 Ö.Ç.1 Ö.Ç.2
2.Week	*Planning of Banquet Halls			*Read Before Coming to The Lesson: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 2 (Pages 90-96)	*Lecture	Ö.Ç.3 Ö.Ç.3
3.Week	*Planning and Pricing of Banquet Menus			*Read Before Coming to The Lesson: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 2 (Pages 59-88)	*Lecture	Ö.Ç.4 Ö.Ç.4 Ö.Ç.4 Ö.Ç.4
4.Week	*Organization in Banquet Management Banquet Staff and Job Descriptions			*Read Before Coming to The Lesson: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 3 (Pages 114-127)	*Lecture	Ö.Ç.5 Ö.Ç.5
5.Week	*Direction, Coordination and Control in Banquet Management			*Read Before Coming to The Class: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 3 (Pages 129-157)	*Lecture	Ö.Ç.5 Ö.Ç.5
6.Week		*Dinner Menus: Set Menus and Wedding Menus		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Set Menus and Wedding Menus)	*Practice	Ö.Ç.4 Ö.Ç.7 Ö.Ç.4 Ö.Ç.7
7.Week		*Cold Starters; Salads, Appetizers, Olive Oil Dishes		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Set Menus and Wedding Menus)	*Practice	Ö.Ç.4 Ö.Ç.7 Ö.Ç.4 Ö.Ç.7
8.Week	*VİZE					
9.Week		*Stocks and Soups		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Set Menus and Wedding Menus)	*Practice	Ö.Ç.4 Ö.Ç.7 Ö.Ç.4 Ö.Ç.7
10.Week		*Hot Starters: Pastas, Dumplings and Pastries		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Set Menus and Wedding Menus)	*Practice	Ö.Ç.4 Ö.Ç.7 Ö.Ç.4 Ö.Ç.7
11.Week		*Main Sauces and Main Courses		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Set Menus and Wedding Menus)	*Practice	Ö.Ç.4 Ö.Ç.7 Ö.Ç.4 Ö.Ç.7
12.Week	*Buffet and Cocktail Organizations			*Read Before Coming to The Class: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 4 (Pages 166-184)	*Lecture	Ö.Ç.6 Ö.Ç.6
13.Week	*Meeting Organizations			*Read Before Coming to The Class: Yilmaz, Y. (2007) Banquet Organization and Management in Hotels and Food and Beverage Businesses: Detay Publishing, Part 4 (Pages 186-190)	*Lecture	Ö.Ç.6 Ö.Ç.6
14.Week		*Foods Served in Cocktail Menus; Canapés		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Cocktail and Cocktail Prolange Menus)	*Practice	Ö.Ç.6 Ö.Ç.7 Ö.Ç.6 Ö.Ç.7
15.Week		*Foods Served at Meetings; Coffee Break Menus		*Read Before Coming to The Class: Lecture Notes, Section: Banquet Menus (Coffee Break Menus)	*Practice	Ö.Ç.6 Ö.Ç.7 Ö.Ç.6 Ö.Ç.7

Assesment Methods %
1 Ara Sinav : 40.000
3 Final : 60.000

ECTS Workload			
Activities	Count	Time(Hour)	Sum of Workload
Vize	1	1.00	1.00
Final	1	1.00	1.00
Derse Katılım	14	3.00	42.00
Ders Öncesi Bireysel Çalışma	7	2.00	14.00
Ders Sonrası Bireysel Çalışma	7	2.00	14.00
Ara Sınav Hazırlık	7	2.00	14.00
Final Sınavı Hazırlık	7	2.00	14.00
Ödev	4	2.00	8.00
			Total : 108.00
			Sum of Workload / 30 (Hour) : 4
			ECTS : 4.00

Program And OutcomeRelation																						
	P.O.1	P.O.2	P.O.3	P.O.4	P.O.5	P.O.6	P.O.7	P.O.8	P.O.9	P.O.10	P.O.11	P.O.12	P.O.13	P.O.14	P.O.15	P.O.16	P.O.17	P.O.18	P.O.19	P.O.20	P.O.21	P.O.22
	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Avarage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

BEWARE OF PLAGIARISM! Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person's ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevşehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.