

DERS PROGRAMI

I. SEMESTER

Code	Course Title	Course Type	ECTS
GMS101	Introduction to the Kitchen	Required Courses	2.0
GMS103	Introduction to the Gastronomy	Required Courses	4.0
GMS105	Introduction to Nutrition	Required Courses	3.0
İNG189	English I (ENG)	Required Courses	8.0
KÜL193	Career Planning	Required Courses	2.0
TRZ145	Introduction to Tourism	Required Courses	2.0
TÜR125	Turkish Language I	Required Courses	2.0
	Elective Courses		7.0
Sum			30

II. SEMESTER

Code	Course Title	Course Type	ECTS
GMS110	Basic Kitchen Practices	Required Courses	6.0
GMS203	Gastronomy	Required Courses	4.0
İNG190	English II (ENG)	Required Courses	8.0
KON211	Aliment Security and Hygiene	Required Courses	3.0
SAĞ408	Basic Health Information and First Aid	Required Courses	3.0
TÜR126	Turkish Language II	Required Courses	2.0
	Elective Courses		4.0
Sum			30

III. SEMESTER

Code	Course Title	Course Type	ECTS
GMS211	Turkish Cuisine Culture	Required Courses	3.0
GMS213	Service Technique	Required Courses	2.0
GMS221	Turkish Cuisine Applications	Required Courses	6.0
GMS221	Turkish Cuisine Applications (ENG)	Required Courses	6.0
İNG289	English III (ENG)	Required Courses	8.0
TAR165	Atatürk's Principles and History of Turkish Revolution I	Required Courses	2.0
	Elective Courses		9.0
Sum			30

IV. SEMESTER

Code	Course Title	Course Type	ECTS
EST201	Aesthetics and Philosophy	Required Courses	4.0
GMS408	Culinary Trends	Required Courses	4.0
İNG290	English IV (ENG)	Required Courses	8.0
PZL256	F&B Marketing	Required Courses	4.0
TAR166	Atatürk's Principles and History of Turkish Revolution II	Required Courses	2.0
	Elective Courses		8.0
Sum			30

V. SEMESTER

Code	Course Title	Course Type	ECTS
ETK204	Professional Ethics	Required Courses	3.0
GMS315	Gastronomy and Media	Required Courses	4.0
MUH239	Cost Accounting	Required Courses	4.0
TRZ106	Food and Beverage Management	Required Courses	4.0
	Elective Courses		6.0
	Area Elective Courses		9.0
Sum			30

VI. SEMESTER

Code	Course Title	Course Type	ECTS
GMS106	Sustainable Gastronomy	Required Courses	4.0
GMS206	Food and Beverage Cost Control	Required Courses	4.0
KON301	Kitchen Management	Required Courses	4.0
STJ306	Internship	Required Courses	8.0
	Area Elective Courses		10.0
Sum			30

VII. SEMESTER

Code	Course Title	Course Type	ECTS
ARY307	Scientific Research Methods	Required Courses	4.0
GMS407	Project Management in Gastronomy	Required Courses	4.0
GMS409	Gastronomic Product Development	Required Courses	4.0
	Elective Courses		6.0
	Area Elective Courses		12.0

VII. SEMESTER

Code	Course Title	Course Type	ECTS
Sum			30

VIII. SEMESTER

Code	Course Title	Course Type	ECTS
GMS412	Term Project	Required Courses	8.0
	Elective Courses		12.0
	Area Elective Courses		10.0
Sum			30

Elective Courses

Code	Course Title	Laboratory + Practice	ECTS
BİL150	Fundamentals of Information Technology (TR)	4 + 0	5.0
GMS220	Artificial Intelligence in Gastronomy (TR)	2 + 2	5.0
PZL210	Customer Relations (TR)	2 + 0	3.0

Area Elective Courses

Code	Course Title	Laboratory + Practice	ECTS
GMS108	Beverage Culture (TR)	2 + 0	4.0
ANP201	Nutrition Anthropolog (TR)	2 + 0	3.0
GMS217	Themed Restaurants (TR)	2 + 0	4.0
GMS219	New Trends on Nutrition Culture (TR)	2 + 0	4.0
BİL833	Computer Applications in Food and Beverage Management (TR)	2 + 1	4.0
GMS208	Banquet Management (TR)	2 + 0	3.0
GMS303	Gastronomy Seminar I (TR)	3 + 0	4.0
GMS307	Food Technology (TR)	3 + 0	4.0
GMS318	Beverages in Turkish Culture (TR)	3 + 0	4.0
GMS321	Culinary Microbiology (TR)	2 + 0	4.0
GMS325	Gastronomy Events (TR)	3 + 1	6.0
GMS329	Local Cuisines (TR)	2 + 2	6.0
GMS354	Ergonomical Restaurant Design and Safety (TR)	3 + 0	4.0
GMS366	Fermented Drinks (TR)	3 + 0	4.0
SAN408	Creativity (TR)	3 + 0	3.0

Area Elective Courses			
Code	Course Title	Laboratory + Practice	ECTS
TRZ361	World Culinary Culture (TR)	3 + 0	4.0
GMS356	Gastronomic Writing (TR)	2 + 1	4.0
FOT201	Basic Photography (TR)	2 + 2	5.0
GMS401	Human and Taste (TR)	2 + 0	3.0
GMS463	Feast Rituals (TR)	2 + 0	4.0
GMS469	Sensory Analysis (TR)	1 + 1	4.0
GMS470	Basic Chocolate Making Techniques (TR)	2 + 2	6.0
GMS471	Plate Design (TR)	2 + 2	6.0
GMS473	World Cuisine I (TR)	2 + 2	6.0
GMS477	Experimental Food Preparation (TR)	2 + 2	6.0

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