

DERS PROGRAMI

I. SEMESTER

Code	Course Title	Course Type	ECTS
AŞÇ101	Nutrition	Required Courses	4.0
AŞÇ117	Introduction to Cookery	Required Courses	3.0
AŞÇ123	Basic Kitchen Techniques I	Required Courses	7.0
ECY219	Occupational Health and Safety	Required Courses	2.0
İNG129	English I (ENG)	Required Courses	5.0
İŞL224	Restaurant Management	Required Courses	3.0
TAR165	Atatürk's Principles and History of Turkish Revolution I	Required Courses	2.0
TÜR125	Turkish Language I	Required Courses	2.0
	Elective Courses		2.0
Sum			30

II. SEMESTER

Code	Course Title	Course Type	ECTS
AŞÇ124	Basic Kitchen Techniques II	Required Courses	7.0
AŞÇ126	Hygiene and Quality in the Kitchen	Required Courses	3.0
İNG130	English II (ENG)	Required Courses	5.0
STJ106	Internship	Required Courses	5.0
TAR166	Atatürk's Principles and History of Turkish Revolution II	Required Courses	2.0
TÜR126	Turkish Language II	Required Courses	2.0
	Area Elective Courses		6.0
Sum			30

III. SEMESTER

Code	Course Title	Course Type	ECTS
AŞÇ112	Technology of Food	Required Courses	3.0
AŞÇ219	Food and Beverage Cost Control	Required Courses	4.0
ETK213	Ethics in Cookery	Required Courses	2.0
İNG227	English III (ENG)	Required Courses	4.0
İŞL421	Entrepreneurship	Required Courses	3.0
	Elective Courses		4.0
	Area Elective Courses		10.0
Sum			30

IV. SEMESTER

Code	Course Title	Course Type	ECTS
AŞÇ113	Kitchen Equipment	Required Courses	2.0
AŞÇ122	History and Culture of Food	Required Courses	3.0
AŞÇ218	Menu Planning	Required Courses	2.0
AŞÇ240	Research of Culinary Culture and Food	Required Courses	3.0
BİL150	Fundamentals of Information Technology	Required Courses	5.0
GMS218	Current Approaches in Gastronomy	Required Courses	3.0
İNG228	English IV (ENG)	Required Courses	4.0
	Area Elective Courses		8.0
Sum			30

Elective Courses

Code	Course Title	Laboratory + Practice	ECTS
KÜL199	Cultural Activities (TR)	0 + 2	2.0
KÜL195	Volunteer Work (TR)	1 + 2	4.0

Area Elective Courses

Code	Course Title	Laboratory + Practice	ECTS
AŞÇ128	Basic Chocolate Making Techniques (TR)	1 + 3	4.0
AŞÇ224	Turkish Cuisine (TR)	0 + 4	3.0
AŞÇ226	The Art of Food Decoration (TR)	0 + 2	3.0
AŞÇ242	Bread Making Technique (TR)	0 + 4	4.0
FOT214	Food Photography (TR)	1 + 2	3.0
SAN205	Basic Art Education (TR)	2 + 0	2.0
AŞÇ109	Kitchen Design (TR)	3 + 0	3.0
AŞÇ202	Pastry Products (TR)	0 + 4	3.0
AŞÇ229	Banquet Cuisine (TR)	0 + 4	4.0
AŞÇ231	Cold Kitchen Applications (TR)	0 + 3	3.0
AŞÇ232	Sauces (TR)	2 + 0	3.0
GMS323	Regional Cuisines (TR)	1 + 3	4.0
AŞÇ118	Ottoman Cuisine (TR)	1 + 3	4.0
AŞÇ120	Functional Foods (TR)	2 + 0	3.0
AŞÇ223	World Kitchen (TR)	3 + 0	3.0

Area Elective Courses			
Code	Course Title	Laboratory + Practice	ECTS
AŞÇ235	Turkish Cuisine (ENG)(ENG)	4 + 2	6.0
AŞÇ244	Aromatic Herbs, Spices and Blends (TR)	1 + 1	3.0
GMS352	Creative Kitchen Practices (TR)	2 + 2	6.0

DERS İÇERİKLERİ
