

**FACULTY OF TOURISM****Department of Gastronomy and Culinary Arts****2017-2018 First Year - Spring Semester****Weekly Program**

<b>COURSE HOURS</b>	<b>MON.</b>	<b>TUE.</b>	<b>WED.</b>	<b>THU.</b>	<b>FRI.</b>
1 8:40-9:30	GE 102 City Culture Room: Purple Hall 111			GAS 114 Basic Kitchen Techniques Room: Training Kitchen	
2 9:40-10:30	GE 102 City Culture Room: Purple Hall 111	GAS 104 Food Science 2 Room: 319		GAS 114 Basic Kitchen Techniques Room: Training Kitchen	
3 10:40-11:30	STAT 102 Statistics Room: Studio 115	GAS 104 Food Science 2 Room: 319	ENG 102 English S.3 Room: 315 S.4 Room: 316	GAS 114 Basic Kitchen Techniques Room: Training Kitchen	TKL 102 Turkish Language II Room: Purple Hall 111
4 11:40-12:30	STAT 102 Statistics Room: Studio 115	GAS 104 Food Science 2 Room: 319	ENG 102 English S.3 Room: 315 S.4 Room: 316	GAS 114 Basic Kitchen Techniques Room: Training Kitchen	TKL 102 Turkish Language II Room: Purple Hall 111
12:30-13:40					
5 13:40-14:30	GAS 108 Nutrition Science Room: 319			ENG 102 English  S.3 Room: 315 S.4 Room: 316	
6 14:40-15:30	GAS 108 Nutrition Science Room: 319			ENG 102 English  S.3 Room: 315 S.4 Room: 316	
7 15:40-16:30	GAS 108 Nutrition Science Room: 319				
8 16:40-17:30					

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COURSE HOURS		MON.	TUE.	WED.	THU.	FRI.
1	8:40-9:30	HIST 202 History of Turkey II Room: Studio 115				
2	9:40-10:30	HIST 202 History of Turkey II Room: Studio 115	GAS 206 Food and Beverage Management Room: 322	ELG 202 German 2  Room: 317		
3	10:40-11:30	GAS 208 History of Gastronomy Room: 322	GAS 206 Food and Beverage Management Room: 322	ELG 202 German 2  Room: 317	ENG 202 English 4 Room: 323	ENG 202 English 4 Room: 323
4	11:40-12:30	GAS 208 History of Gastronomy Room: 322	GAS 206 Food and Beverage Management Room: 322	ELG 202 German 2  Room: 317	ENG 202 English 4 Room: 323	ENG 202 English 4 Room: 323
	12:30-13:40					
5	13:40-14:30				GAS 204 Culinary Techniques 2 Room: Training Kitchen	
6	14:40-15:30				GAS 204 Culinary Techniques 2 Room: Training Kitchen	
7	15:40-16:30				GAS 204 Culinary Techniques 2 Room: Training Kitchen	
8	16:40-17:30				GAS 204 Culinary Techniques 2 Room: Training Kitchen	

**FACULTY OF TOURISM****Department of Gastronomy and Culinary Arts****2017-2018 Third Year - Spring Semester****Weekly Program**

<b>COURSE HOURS</b>		<b>MON.</b>	<b>TUE.</b>	<b>WED.</b>	<b>THU.</b>	<b>FRI.</b>
<b>1</b>	<b>8:40-9:30</b>		<b>GAS 302 Turkish Cuisine 2 Room: Practice Kitchen</b>			
<b>2</b>	<b>9:40-10:30</b>		<b>GAS 302 Turkish Cuisine 2 Room: Practice Kitchen</b>	<b>TRM 312 Cost Accounting Room: 323</b>		
<b>3</b>	<b>10:40-11:30</b>		<b>GAS 302 Turkish Cuisine 2 Room: Practice Kitchen</b>	<b>TRM 312 Cost Accounting Room: 323</b>		
<b>4</b>	<b>11:40-12:30</b>		<b>GAS 302 Turkish Cuisine 2 Room: Practice Kitchen</b>	<b>TRM 312 Cost Accounting Room: 323</b>		
	<b>12:30-13:40</b>					
<b>5</b>	<b>13:40-14:30</b>		<b>GAS 304 Sensory Analysis and Laboratory Techniques Room: 322</b>	<b>ELG 302 German 2 Room: 317</b>		<b>GAS 306 World Cuisine Room: Training Kitchen</b>
<b>6</b>	<b>14:40-15:30</b>		<b>GAS 304 Sensory Analysis and Laboratory Techniques Room: 322</b>	<b>ELG 302 German 2 Room: 317</b>		<b>GAS 306 World Cuisine Room: Training Kitchen</b>
<b>7</b>	<b>15:40-16:30</b>		<b>GAS 304 Sensory Analysis and Laboratory Techniques Room: 322</b>	<b>ELG 302 German 2 Room: 317</b>		<b>GAS 306 World Cuisine Room: Training Kitchen</b>
<b>8</b>	<b>16:40-17:30</b>		<b>GAS 304 Sensory Analysis and Laboratory Techniques Room: 322</b>			<b>GAS 306 World Cuisine Room: Training Kitchen</b>