

ALANYA HEP UNIVERSITY
FACULTY OF ARTS AND DESIGN
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS
2021-2022 First year Fall Semester Weekly Program

COURSE HOURS	Monday	Tuesday	Wednesday	Thursday	Friday
8:40-9:30					
9:40-10:30	GAS 109 Culinary Calculations Room:319 Prof. Dr. Haluk Hamamcı	GAS 107 Introduction to Gastronomy and Culinary Arts Room:319 Asst. Prof. Dr. Zehra Kaya	GAS 103 Food Science Room:319 Instructor İlky Elmacı		
10:40-11:30	GAS 109 Culinary Calculations Room:319 Prof. Dr. Haluk Hamamcı	GAS 107 Introduction to Gastronomy and Culinary Arts Room:319 Asst. Prof. Dr. Zehra Kaya	GAS 103 Food Science Room:319 Instructor İlky Elmacı		
11:40-12:30	GAS 109 Culinary Calculations Room:319 Prof. Dr. Haluk Hamamcı	GAS 107 Introduction to Gastronomy and Culinary Arts Room:319 Asst. Prof. Dr. Zehra Kaya	GAS 103 Food Science Room:319 Instructor İlky Elmacı		
12:30-13:40					
13:40-14:30	GE 103 Computer Room:112 Design St.	ENG 101 English Room:317		GAS 105 Food Hygiene Room:322 Instructor İlky Elmacı	GE 101 University Culture Room: purple hall
14:40-15:30	GE 103 Computer Room:112 Desing St.	ENG 101 English Room:317		GAS 105 Food Hygiene Room:322 Instructor İlky Elmacı	GE 101 University Culture Room: purple hall
15:40-16:30	GE 103 Computer Room:112 Design St.	ENG 101 English Room:317		GAS 105 Food Hygiene Room:322 Instructor İlky Elmacı	
16:40-17:30	GE 103 Computer Room:112 Design St.	ENG 101 English Room:317			

17:40–18:30					TKL 101 Turkish Language I Room: purple hall YTO 101 Yabancılara Türkçe Öğretimi Room:110
18:40–19:30					TKL 101 Turkish Language I Room: purple hall YTO 101 Yabancılara Türkçe Öğretimi Room: 110

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COURSE HOURS	Monday	Tuesday	Wednesday	Thursday	Friday
8:40-9:30			HIST 201 History of Turkey I Room: purple hall		GAS 203 Culinary Techniques -1 Room: Training Kitchen Instructor Songül Çoban / Instructor Tamer Taşçı
9:40-10:30	TRM 231 Marketing for Service Industry Room:322		HIST 201 History of Turkey I Room: purple hall		GAS 203 Culinary Techniques -1 Room: Training Kitchen Instructor Songül Çoban / Instructor Tamer Taşçı
10:40-11:30	TRM 231 Marketing for Service Industry Room:322				GAS 203 Culinary Techniques -1 Room: Training Kitchen Instructor Songül Çoban / Instructor Tamer Taşçı
11:40-12:30	TRM 231 Marketing for Service Industry Room:322				GAS 203 Culinary Techniques -1 Room: Training Kitchen Instructor Songül Çoban / Instructor Tamer Taşçı
12:30-13:40					
13:40-14:30	ENG 201 English Room:315	ELG 201 German Room:316	GAS 201 Fermented Foods Room:319 Prof. Dr. Mehmet Durdu Öner		
14:40-15:30	ENG 201 English Room:315	ELG 201 German Room:316	GAS 201 Fermented Foods Room:319 Prof. Dr. Mehmet Durdu Öner		

15:40-16:30	ENG 201 English Room:315	ELG 201 German Room:316	GAS 201 Fermented Foods Room:319 Prof. Dr. Mehmet Durdu Öner	GAS 203 Culinary Techniques -1 Room: 316 Instructor Tamer Taşçı	
16:40-17:30	ENG 201 English Room:315		GE 201 Social Responsibility and Ethics Room: purple hall	GAS 203 Culinary Techniques -1 Room: 316 Instructor Tamer Taşçı	
17:40-18:30			GE 201 Social Responsibility and Ethics Room: purple hall		
18:40-19:30			GE 201 Social Responsibility and Ethics Room: purple hall		

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COURSE HOURS	Monday	Tuesday	Wednesday	Thursday	Friday
8:40-9:30					
9:40-10:30		ELG 301 German Room:316		TRM 311 Accounting Room:317	GAS 307 Culinary Operations Room: 322 Prof. Dr. Haluk Hamamcı
10:40-11:30		ELG 301 German Room:316		TRM 311 Accounting Room:317	GAS 307 Culinary Operations Room: 322 Prof. Dr. Haluk Hamamcı
11:40-12:30		ELG 301 German Room:316		TRM 311 Accounting Room:317	GAS 307 Culinary Operations Room: 322 Prof. Dr. Haluk Hamamcı
12:30-13:40					
13:40-14:30		FRC 301 French Room: 317	GAS 301 Turkish Cousine-1 Room: Training Kitchen Instructor Tamer Taşçı / Instructor Erman Baş	GAS 305 Menu Planning Room: 322 Asst. Prof. Dr. Zehra Kaya	GAS 303 Beverages Room:322 Instructor Tamer Taşçı

14:40-15:30		FRC 301 French Room: 317	GAS 301 Turkish Cousine-1 Room: Training Kitchen Instructor Tamer Taşçı / Instructor Erman Baş	GAS 305 Menu Planning Room: 322 Asst. Prof. Dr. Zehra Kaya	GAS 303 Beverages Room:322 Instructor Tamer Taşçı
15:40-16:30		FRC 301 French Room: 317	GAS 301 Turkish Cousine-1 Room: Training Kitchen Instructor Tamer Taşçı / Instructor Erman Baş	GAS 305 Menu Planning Room: 322 Asst. Prof. Dr. Zehra Kaya	GAS 303 Beverages Room:322 Instructor Tamer Taşçı
16:40–17:30			GAS 301 Turkish Cousine-1 Room: Training Kitchen Instructor Tamer Taşçı / Instructor Erman Baş	GAS 305 Menu Planning Room: 322 Asst. Prof. Dr. Zehra Kaya	

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COURSE HOURS	Monday	Tuesday	Wednesday	Thursday	Friday
8:40-9:30					GE 401 Systems Thinking Room: purple room
9:40-10:30	TRM 475 Special Topics in Tourism Management Room: 317 / TRM 341 Public Relations in Tourism Room: 323	FRC 401 French Room: 317	GAS 403 Bakery Products and Manufacturing Room: 322 Asst. Prof. Dr. Zehra Kaya	GAS 401 Industrial Kitchen Design Room:322 Instructor Tamer Taşçı	GE 401 Systems Thinking Room: purple room
10:40-11:30	TRM 475 Special Topics in Tourism Management Room: 317 / TRM 341 Public Relations in Tourism Room: 323	FRC 401 French Room: 317	GAS 403 Bakery Products and Manufacturing Room: 322 Asst. Prof. Dr. Zehra Kaya	GAS 401 Industrial Kitchen Design Room:322 Instructor Tamer Taşçı	
11:40-12:30	TRM 475 Special Topics in Tourism Management Room: 317 / TRM 341 Public Relations in Tourism Room: 323	FRC 401 French Room: 317		GAS 401 Industrial Kitchen Design Room:322 Instructor Tamer Taşçı	
12:30-13:40					
13:40-14:30	ELG 401 German Room:316	GAS 403 Bakery Products and Manufacturing Room: Bakery and Pastry Kitchen Instructor Selma Lubabe Erdoğan	TRM 473 Human Resource Management Room: 322		

14:40-15:30	ELG 401 German Room:316	GAS 403 Bakery Products and Manufacturing Room: Bakery and Pastry Kitchen Instructor Selma Lubabe Erdoğan	TRM 473 Human Resource Management Room: 322		
15:40-16:30	ELG 401 German Room:316	GAS 403 Bakery Products and Manufacturing Room: Bakery and Pastry Kitchen Instructor Selma Lubabe Erdoğan	TRM 473 Human Resource Management Room: 322		
16:40-17:30		GAS 403 Bakery Products and Manufacturing Room: Bakery and Pastry Kitchen Instructor Selma Lubabe Erdoğan			