

## Hotel, Restaurant and Catering Services Department Cookery Programme Curriculum

<b>FIRST YEAR</b>					
<b>I. Semester</b>					
<b>Course Code</b>	<b>Course Title</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>
ASC101	Kitchen Planning	2	0	2	3
ASC103	Gastronomy and Culinary History	2	0	2	3
ASC105	Basic Food Production	1	2	2	3
ASC107	Nutrition Principles and Menu Planning	3	0	3	3
HIST201	History of Turkey 1	2	0	2	2
TKL101	Turkish 1	2	0	2	2
İNG101	English 1	4	0	4	5
GE103	Computer and Applications	2	2	3	3
<b>GSS101</b>	<b>General Social Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>
<b>PMS101</b>	<b>Programme Vocational Elective Course**</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>
<b>PMS101</b>	<b>Programme Vocational Elective Course**</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>
<b>TOTAL</b>				<b>26</b>	<b>30</b>

<b>ELECTIVE COURSE GROUPS</b>							
<b>GSS101 General Social Elective Courses*</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
GE101	University Culture*	E	2	0	2	2	2
<b>PMS101 Programme Vocational Elective Courses**</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
ASC113	Food and Beverage Service**	E	2	0	2	2	2
ASC117	General Tourism**	E	2	0	2	2	2

<b>FIRST YEAR</b>					
<b>Second Semester</b>					
<b>Course Code</b>	<b>Course Title</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>
ASC102	Basic Food Production - 2	2	2	3	3
ASC104	Pastry Products	1	2	3	2
ASC106	Street Flavours	2	0	2	2
ASC200	Internship	0	0	0	10
HIST202	History of Turkey 2	2	0	2	2
TKL102	Turkish 2	2	0	2	2
İNG102	English 2	4	0	4	5
ASC110	Cold Cuisine and Appetisers	1	2	3	2
<b>PMS102</b>	<b>Programme Vocational Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>
<b>TOTAL</b>				<b>19</b>	<b>30</b>

<b>ELECTIVE COURSE GROUPS</b>							
<b>PMS102 Programme Vocational Elective Courses*</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
ASC116	Food Beliefs and Rituals*	E	2	0	2	2	2

<b>SECOND YEAR</b>						
<b>III. Semester</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>	
ASC201	Food and Beverage Cost Control	2	0	3	4	
ASC203	Turkish, Ottoman and Anatolian Cuisine	2	2	3	6	
ASC205	Buffet, Cocktails and Banquets	2	2	3	6	
ASC207	Beverage Production	1	2	3	5	
ASC209	Gastronomy Tourism	2	0	2	2	
<b>GSS203</b>	<b>General Social Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>3</b>	
<b>PMS203</b>	<b>Programme Vocational Elective Course**</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>PMS203</b>	<b>Programme Vocational Elective Course**</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>TOTAL</b>				<b>20</b>	<b>30</b>	

<b>ELECTIVE COURSE GROUPS</b>							
<b>GSS203 General Social Elective Courses*</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
GE402	Innovation and Entrepreneurship*	E	2	0	2	2	3
<b>PMS203 Programme Vocational Elective Course**</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
ASC211	Sensory Analysis**	E	2	0	2	2	2
ASC215	Vegetarian Cuisine**	E	2	0	2	2	2

<b>SECOND YEAR</b>						
<b>IV. Semester</b>						
<b>Course Code</b>	<b>Course Title</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>	
ASC202	Traditional Cuisines	2	2	3	5	
ASC204	World Cuisine	2	2	3	6	
ASC206	Anthropology of Nutrition	3	0	3	3	
ASC208	Sector Analysis and Case Study	2	2	3	4	
ASC210	Culinary Trends	2	0	2	4	
<b>PMS204</b>	<b>Programme Vocational Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>PMS204</b>	<b>Programme Vocational Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>PMS204</b>	<b>Programme Vocational Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>PMS204</b>	<b>Programme Vocational Elective Course*</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>2</b>	
<b>TOPLAM</b>				<b>22</b>	<b>30</b>	

<b>ELECTIVE COURSE GROUPS</b>							
<b>PMS204 Programme Vocational Elective Course**</b>							
<b>Course Code</b>	<b>Course Title</b>	<b>C/E</b>	<b>Theoretical</b>	<b>Practice</b>	<b>Total</b>	<b>Credit</b>	<b>ECTS VALUE</b>
ASC216	Molecular Gastronomy*	E	2	0	2	2	2
ASC218	Food Styling and Photography*	E	2	0	2	2	2
ASC222	Recipe Development and Tasting*	E	2	0	2	2	2
ASC228	Research Methods and Techniques*	E	2	0	2	2	2

## **COURSE CONTENTS**

### **ASC 101 KITCHEN PLANNING**

The place and importance of the kitchen in businesses, kitchen planning, location and physical characteristics of the kitchen, optimisation in kitchen design, tools and equipment used in the kitchen, duties and responsibilities of kitchen staff, parts of the kitchen, maintenance, repair and cleaning of kitchen equipment, kitchen accidents, main materials used in the construction of kitchen equipment, sanitation, hygiene and safety in kitchen enterprises, power supplies used in the operation of kitchen equipment, materials used in surface coating and insulation, food safety, HACCP and TSE certificate

### **ASC 102 BASIC FOOD PRODUCTION II**

Meat, poultry, fish, vegetable juices and stocks, basic sauces and thickeners, soups, preparation and marinating of food groups before cooking, cooking of food groups using appropriate cooking techniques, salads and salad dressings, pastas, pilafs, dishes prepared with legumes, dishes prepared with cereal products

### **ASC 103 GASTRONOMY AND CULINARY HISTORY**

The birth of the term gastronomy: The first studies in the field of gastronomy in Ancient Greece, gastronomy studies during the Roman Empire, gastronomy studies in the Middle Ages, 18th and 19th century: Scientific foundations of gastronomy, 20th century: "molecular gastronomy" as a scientific discipline, physical and chemical background of gastronomy, cultural, social, artistic, economic, application dimensions of gastronomy.

### **ASC 104 PASTRY PRODUCTS**

Pastry and bakery terminology, Creams and filling materials, Sponge cake and biscuit making techniques, Dessert sauces and coatings, Cake, fruit sauce and dough decoration, Muffin and cake types, Cookie making techniques, Profiterol and choux dough making, Introduction to yeast doughs, Salty and sweet tart doughs and fillings, Chocolate processing techniques and truffle chocolate making, Mousse making techniques and varieties

### **ASC 105 BASIC FOOD PRODUCTION I**

Vegetable types, preparing vegetables for cooking, international chopping methods, boiling (bouilli) method, steaming method, cooking in sauce (breze) method, cooking in its own juice (etüve) method, glazing method, gratin method, sauté method, frying method, grilling method, poaching method, preservation methods of vegetables

### **ASC 106 STREET FLAVOURS**

Definition of street food, the emergence of street food, street food in different culinary cultures, examples of street food from Turkey and the world

### **ASC 107 NUTRITION PRINCIPLES AND MENU PLANNING**

A healthy diet digestion, absorption and transport, carbohydrates, fats and proteins, energy balance and body composition, water-soluble vitamins, fat-soluble vitamins, water and trace elements, food safety and food labels, menu planning in accordance with nutritional principles, implementation of menus in accordance with nutritional principles.

### **ASC 110 COLD CUISINE AND APPETISERS**

Cold sauces and marinades, Salads, Cold appetisers of Turkish cuisine, Cold appetisers of world cuisine, Cold hors d'oeuvres, Cold canapes and sandwiches, Cold soups, Olive oil dishes, Pate, galantine and mousses, Cold buffet, Preparation and presentation of cold dishes, Preparation and decor of cold buffets

### **ASC 113 FOOD AND BEVERAGE SERVICE**

The phenomenon of eating out, food and beverage businesses and their characteristics, organisation of food and beverage service, principles of food and beverage service, tools used in food and beverage service, preparatory work in food and beverage service, food and beverage service methods.

### **ASC 116 FOOD BELIEFS AND RITUALS**

The role of food in transition ceremonies such as birth, circumcision, wedding, death, religious holidays and fasting periods; the role of food in seasonal cycles such as Hidrellez Nevruz and beliefs and practices related to food. Historical background and meaning of rituals related to food. Symbolic meanings of basic foodstuffs such as bread and salt and their use in areas such as healing and evil eye. The emergence of modern food rituals of Western origin such as birthday cake, New Year's dinner.

### **ASC 117 GENERAL TOURISM**

Tourism and tourist concepts, types of tourism, development of tourism, tourism in the historical process, factors affecting the development of tourism, tourism market, tourism supply, tourism demand, economic effects of tourism, balance of payments, employment effect, national income effect, social, economic and physical environment relationship of tourism. tourism and environment, SWOT Analysis for the future of tourism in Turkey

### **ASC 201 FOOD AND BEVERAGE COST CONTROL**

Cost and expense concepts, fixed, variable, average, marginal and total costs, food and beverage cost control, purchasing: purchasing procedures and methods, selection of suppliers, accounting controls related to purchases, receiving control, receiving procedure, storage, distribution and inventory control, production: menu planning and sales forecasting, revenue control, mechanical revenue control methods, food and beverage cost control methods: simple cost control method, detailed cost control method, standard cost method, potential cost control method,

### **ASC 202 REGIONAL CUISINES**

Mediterranean cuisine, Aegean cuisine, Thracian cuisine, Black Sea cuisine, Eastern Anatolian cuisine, Southeastern Anatolian cuisine, Central Anatolian cuisine and application studies.

### **ASC 203 TURKISH OTTOMAN AND ANATOLIAN CUISINE**

General information about Turkish, Anatolian and Ottoman cuisines, the birth of Anatolian cuisine: Sumerians, historical development of Anatolian cuisine: Hittite culture and cuisine, Historical development of Anatolian cuisine: Hellenistic period, Historical development of Anatolian cuisine: Roman and Byzantine period, Central Asian Turkish cuisine, Interactions during migrations in Central Asian Turkish cuisine, Seljuk cuisine, Anatolian Seljuk cuisine, Ottoman cuisine (1299-1453), Ottoman cuisine (1453-1923), Republican period Turkish cuisine (1923-1945), Republican period Turkish cuisine (1945-1980), Modern Turkish cuisine

## **ASC 204 WORLD CUISINES**

Asian cuisines: Iranian cuisine, Russian and Central Asian cuisines, Indian Cuisine, Chinese cuisine, Thai, Korean and Japanese cuisines European cuisines: Italian Cuisine, French Cuisine, Spanish Cuisine, South American Cuisine, Central American Cuisine, North American Cuisine, African Cuisine, Australian and New Zealand Cuisine.

## **ASC 205 OPEN BUFFET COCKTAILS AND BANQUETS**

Definition, characteristics and types of open buffet, planning and preliminary preparations in open buffet organisations, pricing of open buffet menus, application of open buffet menus, definition of cocktail, characteristics and types of cocktail, planning and preliminary preparations in cocktail organisations, pricing of cocktail menus, application of cocktail menus, definition, characteristics and types of banquet, planning and preliminary preparations in banquet organisations, pricing of banquet menus, application of banquet menus

## **ASC 206 ANTHROPOLOGY OF NUTRITION**

Nutrition in hunter-gatherer societies, transition to settled life and agriculture, changes in the life of human communities caused by the agricultural revolution, nutrition culture and social structure: Sumerians, Hittites, Ancient Egyptian and Chinese civilisations, Ancient Greek and Roman civilisations, Turks in Central Asia and Anatolia, American Indians, Aborigines, industrial revolution and the birth of modern kitchens, developments in the food industry after the Second World War, technology and nutrition in today's societies.

## **ASC 207 BEVERAGE PRODUCTION**

Beverage culture and historical development, beverages in traditional Turkish culinary culture, cold soft drinks, production processes of cold soft drinks, cocktails prepared with cold soft drinks, service of cold soft drinks / cocktails, alcoholic beverages, production processes of alcoholic beverages, cocktails prepared with alcoholic beverages, service of cold soft drinks / cocktails, hot drinks, production processes of hot drinks, service of hot drinks, selection of beverages suitable for food groups

## **ASC 208 SECTOR ANALYSIS AND CASE STUDY**

The emergence and historical development of the food sector, the emergence and historical development of food and beverage businesses, the place and importance of the food and beverage sector in the economic structure, labour market and labour needs in the food and beverage sector, financial structures of food and beverage businesses, restaurant evaluation criteria: Michelin concept, restaurant establishment stages:

## **ASC 209 GASTRONOMY TOURISM**

Types of tourism, Cultural tourism and gastronomy tourism, Economic dimension of gastronomy tourism, Social and cultural dimension of gastronomy tourism, Sustainability in gastronomy tourism, Gastronomy tourism as a destination marketing tool, Destination image and gastronomic values, Gastronomy tourism in the world: France, Italy and Spain, Gastronomy tourism in the world: USA, Canada, South Africa and Thailand, Gastronomic values of Turkey as a touristic product, Geographical indications, Evaluation of Turkey's gastronomy tourism potential, The importance of food and beverage / accommodation businesses in gastronomy tourism

### **ASC 210 KITCHEN CURRENTS**

The factors that make up culinary trends, the differences between culinary trend and culinary fashion, the birth of Classical French Gastronomy art, the "New Cuisine" trend in France, Culinary Practice: Classical French Culinary Art and New Culinary Understanding, the birth of local cuisine movements; geographical marking, kitchen practice: local cuisines, fast food trend: definition, birth and spread, kitchen trend: fast food applications, Mediterranean nutrition model, Mediterranean cuisine understanding and trend; healthy cuisine understanding, kitchen practices, ethnic cuisines; definition, examples and applications, fusion cuisine understanding, kitchen practice: fusion kitchen menu applications; slow food; organic food; sustainable cuisine understanding.

### **ASC 211 SENSORY ANALYSIS**

The importance of authenticity in the food and beverage sector, speciality products, requirements, studies to be carried out in order to obtain various specialities, food quality characteristics. Sensory evaluation, definitions, importance, food industry and food and beverage businesses. Sensory evaluation panel room, product and panel controls, panelist selection Scales used in sensory evaluation, creation of flavour profile diagrams Tissue profile analysis, use of sensory tests in consumer preference studies. An example of a sensory evaluation programme in food and beverage businesses. Application; Determination of sensory thresholds of panelists for basic flavours.

### **ASC 215 VEGETARIAN CUISINE**

Definition and characteristics of vegetarian nutrition, birth and historical development of vegetarian nutrition culture, philosophical and moral dimension of vegetarian nutrition, effects of vegetarian nutrition on health, ingredients used in vegetarian cuisine, alternative plant protein sources, adequate and balanced nutrition with plant foods, vegetarian nutrition for special cases (pregnant, elderly, children), soups in vegetarian cuisine, appetisers and snacks in vegetarian cuisine, vegetable dishes in vegetarian cuisine, adaptation of traditional recipes to vegetarian nutrition system, vegetarian menu preparation in accordance with nutritional principles, sample vegetarian menu application

### **ASC 216 MOLECULAR GASTRONOMY**

Molecular gastronomy studies from Apicius to the present day, the birth of molecular gastronomy as a scientific discipline: The works of Herve This and Nicola Kurti, the study areas of molecular gastronomy, the distinction between molecular gastronomy and molecular cuisine, molecular cuisine as a trend.

### **ASC 218 FOOD STYLING AND PHOTOGRAPHY**

Introduction of camera and camera settings, special effects in photography, projecting images, camera effects, filter effects, motion, film effects, darkroom effects, artistic approaches in photography, food photography, menu photography.

### **ASC 222 RECIPE DEVELOPMENT AND TASTING**

This course is based on creativity and analytical thinking. The use of methods and sensory evaluation are taught to create new, original recipes by adopting recipes from the literature. Students develop presentation skills. Students will have the ability to taste and distinguish new and different products by using their sense organs.

## **ASC 228 RESEARCH METHODS AND TECHNIQUES**

Research methods, quantitative research, qualitative research (observation, case study, interview, questionnaire), research resources (libraries, electronic media, university libraries, state archives, electronic libraries, periodicals, newspaper archives), scientific writing and presentation preparation, applications of office programmes, APA writing method. Table of contents, referencing, preparation of tables and graphics, presentation of the problem, determination of the purpose and importance of the subject, assumption about the research, limitations, presentation of the method, making a literature review on the subject to be researched, report and writing stage, presentation of the prepared subject, discussion environment on the subject presented.