

HOTEL, RESTAURANT AND CATERING SERVICES DEPARTMENT
COOKERY PROGRAMME 2024-2025 ACADEMIC YEAR CURRICULUM

FIRST YEAR						
I. SEMESTER						
Course Code	Course Title	T	U	L	C	ECTS
ASÇ 101	Gastronomy and Culinary History	3	0	0	3	3
ASÇ 103	Basic Food Production – I	2	2	0	3	3
ASÇ 105	Nutrition Principles and Menu Planning	2	2	0	3	4
ASÇ 107	Food and Beverage Service	2	2	0	3	4
GS 109	Occupational Health and Safety	2	0	0	2	2
ING 111	General English I	2	0	0	2	2
TKL 111/ YTO 111	Turkish Language I/ Turkish Language for Foreign Students I	2	0	0	2	2
SEC 101	ELECTIVE COURSE 1 (University Elective)	3	0	0	3	5
SEC 103	ELECTIVE COURSE 2 (Programme Elective)	2	2	0	3	5
TOTAL		<u>2</u>	<u>20</u>	<u>8</u>	<u>0</u>	<u>24</u>

I. SEMESTER						
ELECTIVE COURSE GROUPS						
SEC 101 ELECTIVE COURSE 1 (University Elective)						
GS 111	University Culture	3	0	0	3	5
GS 105	Psychology	3	0	0	3	5
SEC 103 ELECTIVE COURSE 2 (Programme Elective)						
ASÇ 111	Bakery Production	2	2	0	3	5

FIRST YEAR						
II. SEMESTER						
Course Code	Course Title	T	U	L	C	ECTS
ASÇ 102	Basic Food Production – II	2	2	0	3	3
ASÇ 104	Pastry Products	2	2	0	3	3
ASÇ 106	Internship	0	0	0	0	10
ING 112	General English II	2	0	0	2	2
TKL 112/ YTO 112	Turkish Language II/ Turkish Language for Foreign Students II	2	0	0	2	2
SEC 102	ELECTIVE COURSE 3 (Programme Elective)	2	0	2	3	5
SEC 104	ELECTIVE COURSE 4 (Programme Elective)	2	2	0	3	5
TOTAL		<u>7</u>	<u>12</u>	<u>6</u>	<u>16</u>	<u>30</u>

II. SEMESTER						
ELECTIVE COURSE GROUPS						
SEC 102 ELECTIVE COURSE 3 (Programme Elective)						
ASÇ 108	Sensory Analysis	2	0	2	3	5
SEC 104 ELECTIVE COURSE 4 (Programme Elective)						
ASÇ 110	Cold Cuisine and Appetisers	2	2	0	3	5

SECOND YEAR**III. SEMESTER**

Course Code	Course Title	T	U	L	C	ECTS	
ASÇ 201	Food and Beverage Cost Control	2	0	0	2	4	
ASÇ 203	Turkish, Ottoman and Anatolian Cuisine	2	2	0	3	5	
ASÇ 205	Buffet, Cocktails and Banquets	2	2	0	3	5	
ASÇ 207	Beverage Production	1	2	0	2	5	
ASÇ 209	Gastronomy Tourism	2	0	0	2	4	
HIST 211/ YTT 211	Atatürk's Principles and History of Turkish Revolution I/ Atatürk's Principles and History of Turkish Revolution I for Foreign Students	2	0	0	2	2	
SEC 201	ELECTIVE COURSE 5 (Programme Elective)	2	2	0	3	5	
TOTAL		<u>7</u>	<u>13</u>	<u>8</u>	<u>0</u>	<u>17</u>	<u>30</u>

III. SEMESTER**ELECTIVE COURSE GROUPS****SEC 201 ELECTIVE COURSE 5 (Programme Elective)**

ASÇ 211	Vegetarian Cuisine	2	2	0	3	5
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SECOND YEAR**IV. SEMESTER**

Course Code	Course Title	T	U	L	C	ECTS
ASÇ 202	Traditional Cuisines	2	2	0	3	4
ASÇ 204	World Cuisine	2	2	0	3	5
ASÇ 206	Anthropology of Nutrition	2	0	0	2	4
ASÇ 208	Sector Analysis and Case Study	2	2	0	3	5
ASÇ 210	Molecular Gastronomy	2	0	2	3	2
ASÇ 212	Research Methods and Techniques	2	0	0	2	3
HIST 212/ YTT 212	Atatürk's Principles and History of Turkish Revolution II/ Atatürk's Principles and History of Turkish Revolution II for Foreign Students	2	0	0	2	2
SEC 202	ELECTIVE COURSE 6 (Programme Elective)	2	2	0	3	5
TOTAL		<u>8</u>	<u>16</u>	<u>8</u>	<u>21</u>	<u>30</u>

IV. SEMESTER**ELECTIVE COURSE GROUPS****SEC 202 ELECTIVE COURSE 6 (Programme Elective)**

ASÇ 214	Recipe Development and Tasting	2	2	0	3	5
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