

**Hotel, Restaurant and Catering Services Department**

**Cookery Programme 2023-2024 ACADEMIC YEAR and BEFORE 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

**SECOND YEAR****IV. Semester**

<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>

**ELECTIVE COURSE GROUPS****PMS204 Programme Vocational Elective Course\*\***

<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