

HOTEL, RESTAURANT AND CATERING SERVICES DEPARTMENT

COOKERY PROGRAMME

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>9</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 311	Scientific Research Project Preparation	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	7	12	6	2	16	30

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

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