

2026-2027 FALL SEMESTER COOKERY PROGRAM YEAR 2 WEEKLY CLASS SCHEDULE					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
08:00 08:50			ASÇ 209 Gastronomy Tourism Lecturer Erman BAŞ Classroom 317		
09:00 09:50			ASÇ 209 Gastronomy Tourism Lecturer Erman BAŞ Classroom 317		
10:00 10:50			ASÇ 201 Food and Beverage Cost Control Lecturer Erman BAŞ Classroom 317		
11:00 11:50			ASÇ 201 Food and Beverage Cost Control Lecturer Erman BAŞ Classroom 317		
12:00 12:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 1		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 1	ASÇ 207 Beverage Production Lecturer Songül ÇOBAN Pastry Kitchen	ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 1
13:00 13:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 1		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 1	ASÇ 207 Beverage Production Lecturer Songül ÇOBAN Pastry Kitchen	ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 1
14:00 14:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 1		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 1	ASÇ 207 Beverage Production Lecturer Songül ÇOBAN Pastry Kitchen	ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 1
15:00 15:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 1		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 1		ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 1

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Time	Monday	Tuesday	Wednesday	Thursday	Friday
16:00 16:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 2		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 2		ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 2
17:00 17:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 2		ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 2		ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 2
18:00 18:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 2	HIST 211 Atatürk's Principles and History of Revolution 1 Lecturer Dr. Özge KURŞUN TÜKENMEZ (online)	ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 2	YTT 211 Atatürk's Principles and History of Revolution 1 for Foreign Students Lecturer Dr. Özge KURŞUN TÜKENMEZ (online)	ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 2
19:00 19:50	ASÇ 203 Turkish, Ottoman and Anatolian Cuisine Lecturer Erman Baş Training Kitchen Group 2	HIST 211 Atatürk's Principles and History of Revolution 1 Lecturer Dr. Özge KURŞUN TÜKENMEZ (online)	ASÇ 211 Vegetarian Cuisine Lecturer Songül ÇOBAN Training Kitchen Group 2	YTT 211 Atatürk's Principles and History of Revolution 1 for Foreign Students Lecturer Dr. Özge KURŞUN TÜKENMEZ (online)	ASÇ 205 Open Buffet, Cocktails and Banquets Lecturer Selma Lubabe ERDOĞAN YILMAZ Training Kitchen Group 2