

## Gastronomy and Culinary Arts Department Curriculum

First Year					
First Semester					
Course Code	Course Name	Th	Pr	C	ECTS
GAS 103	Food Science 1	3	0	3	5
GAS 105	Food Hygiene	3	0	3	5
GAS 107	Introduction to Gastronomy and Culinary Arts	3	0	3	5
GAS 109	Culinary Calculations	3	0	3	3
TKL 101	Turkish Language 1	2	0	2	2
ENG 101	English 1	4	0	4	5
GE 101	University Culture	2	0	2	2
GE 103	Computer	2	2	3	3
	<b>TOTAL</b>			<b>23</b>	<b>30</b>
Second Semester					
GAS 104	Food Science 2	3	0	3	6
GAS 108	Nutrition Science	3	0	3	6
GAS 114	Basic Kitchen Techniques	2	2	3	6
STAT 102	Statistics	2	0	2	3
TKL 102	Turkish Language 2	2	0	2	2
ENG 102	English 2	4	0	4	5
GE 102	City Culture	2	0	2	2
	<b>TOTAL</b>			<b>19</b>	<b>30</b>

## Second Year

### First Semester

Course Code	Course Name	Th	Pr	C	ECTS
GAS 201	Fermented Food Products	3	0	3	6
GAS 203	Culinary Techniques 1	2	4	4	7
TRM 231	Marketing for Service Industry	3	0	3	6
HIST 201	History of Turkey	2	0	2	2
GE 201	Social Responsibility and Ethics	3	0	3	3
ELEC*	Elective	4	0	4	4
ELEC*	Elective	3	0	3	3
<b>TOTAL</b>				<b>22</b>	<b>31</b>

### Second Semester

GAS 200	Practice	0	0	0	5
GAS 204	Culinary Techniques 2 (Prerequisite: GAS 203)	2	4	4	7
GAS 206	Food and Beverage Management	3	0	3	6
GAS 208	History of Gastronomy	2	0	2	4
HIST 202	History of Turkey	2	0	2	2
ELEC*	Elective	4	0	4	4
ELEC*	Elective	3	0	3	3
<b>TOTAL</b>				<b>18</b>	<b>31</b>

**Third Year****First Semester**

<b>Course Code</b>	<b>Course Name</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>
GAS 301	Turkish Cuisine	2	2	3	5
GAS 303	Beverages	3	0	3	5
GAS 305	Menu Planning	2	2	3	5
GAS 307	Culinary Operations	3	0	3	6
TRM 311	Accounting	3	0	3	6
ELEC*	Elective	3	0	3	3
<b>TOTAL</b>				<b>18</b>	<b>30</b>

**Second Semester**

GAS 302	Turkish Cuisine 2	2	2	3	5
GAS 304	Sensory Analysis and Laboratory Techniques	2	2	3	5
GAS 306	World Cuisine	2	2	3	6
TRM 312	Cost Accounting (Prerequisite: TRM 311)	3	0	3	6
ELEC*	Elective	3	0	3	3
GAS 300	Practice	0	0	0	5
<b>TOTAL</b>				<b>15</b>	<b>30</b>

**Fourth Year****First Semester**

<b>Course Code</b>	<b>Course Name</b>	<b>Th</b>	<b>Pr</b>	<b>C</b>	<b>ECTS</b>
GAS 401	Industrial Kitchen and Restaurant Design	3	0	3	6
GAS 403	Bakery Products and Manufacturing	2	4	4	6
GE 401	Systems Thinking	2	0	2	3
ELEC**	Elective	3	0	3	3
ELEC*	Elective	—	—	3	6
ELEC*	Elective	—	—	3	6
<b>TOTAL</b>				<b>18</b>	<b>30</b>

**Second Semester**

GAS 404	Graduation Project	5	4	7	9
GE 402	Innovation and Entrepreneurship	2	0	2	3
ELEC*	Elective	—	—	3	6
ELEC*	Elective	—	—	3	6
ELEC*	Elective	—	—	3	6
<b>TOTAL</b>				<b>18</b>	<b>30</b>

## **COURSE CONTENTS**

### **1. Year Fall Semester**

#### **GAS 103 Food Science 1**

##### **No prerequisite**

Credit: (3 + 0) 3

Fundamental compounds of foods (carbohydrates, proteins, oils and fats) and atomic-molecular structures of these compounds are explained. Structure of water, foam, acid-base, emulsion, gel formation, solutions are the other fundamental terms being taught. Functionality of microorganisms in food processes and taste and flavor terms are explained.

#### **GAS 109 Culinary Calculations**

##### **No prerequisite**

Credit: 3 ECTS: 3

Using math in foodservice operations ,measuring in the professional kitchen ,calculating measurements ,converting measurements and scaling recipes, calculating percentages and ratios ,calculating food costs and, calculating revenue and expenses prices , analyzing profit and loss will be explained.

#### **GAS 105 Food Hygiene**

##### **No prerequisite**

Credit: (3 + 0) 3

This course informs the students about the microbial, chemical and physical contamination that leads to food spoilage in the catering industry. The course also outlines the main principles of ensuring good personal hygiene and providing safe food during the storage, preparation, cooking, thawing and holding steps during food service. Food hygiene is examined in relation with staff hygiene, tools and equipment's hygiene and kitchen hygiene. The importance of maintaining hygienic food production and service within HACCP (Hazard Analysis Critical Control Point) concept is taught.

#### **GAS 107 Introduction to Gastronomy and Culinary Arts**

##### **No prerequisite**

Credit: (3 + 0) 3

The participants of the course will get a brief summary about educational content of Gastronomy and Culinary Arts undergraduate program; culinary culture, globalization, food products, science &gastronomy etc. This course will provide general information about food service, fundamental culinary equipment, foodstuffs used in an industrial kitchen and tasks of the staff. The students will learn the basic concepts and terms of related topics.

#### **TKL 101 Turkish Language 1**

##### **No Prerequisite**

Credit: (2+0) 2

During this course; The structure of Turkish Language, development of verbal skills, composition writing in different types and structures, structure suffixes, word types, sentence structure, composition types, Turkish writing and speaking are discussed.

#### **GE 103 Computer**

##### **No Prerequisite**

Credit: 3

During this course; basic computer knowledge, basic hardware knowledge, operating systems, basic computer networks knowledge, internet usage are discussed.

#### **GE 101 University Culture**

##### **No Prerequisite**

Credit: 2

During this course; Historical development and values of university concept, Educational effects of university taxonomy, technology, information and communication technologies, academic ethics and responsibilities and similar issues are discussed.

### **ENG 101 English 1**

**No Prerequisite**

Credit: (4+0) 4

This course aims to improve students' academic knowledge and skills in the preparatory program. At the end of the first semester, students are expected to become independent English students with the necessary critical perspective, as well as to read and evaluate academic texts, and to listen and understand academic conversations

## **1. Year Spring Semester**

### **GAS 104 Food Science 2**

Credit: (3 + 0) 3

Students who have learned “GAS 103 – Food Science 1” can register to this course. The terms such as crystallization, oxidation, boiling, freezing etc. Are taught. Preservation and cooking methods of foods, food additives and changes during cooking are examined.

### **STAT 102 Statistics**

**No prerequisite**

**Credit: 2 ECTS: 3**

Statistical concepts. Probability. Descriptive statistics. Confidence Intervals. Hypothesis tests. Specific applications of statistics.

### **GAS 108 Nutrition Science**

**No prerequisite**

Credit: (3 + 0) 3

This course gives detailed information about; the nutrition and health relationship; nutritious and healthy diet; the effects of the individuals' lifestyle and eating habits on their health; the role of nutrition in the formation of diseases (diabetes, obesity, cancer) and the preparation of foods for balanced diet. Students learn the proteins, carbohydrates, lipids, water, minerals and vitamins. The course covers digestion of food with enzymes, the portion and calorie values of a meal. The appropriate food groups for people at different ages (infants, children, adults and elderly people) for a balanced diet and some special cases of nutrition (pregnancy, eating disorders) are taught.

### **GAS 114 Basic Kitchen Techniques**

**No prerequisite**

Credit (2 + 2) 3

Understanding and teaching of catering & food production systems including definitions are provided. Personal hygiene, kitchen and utensils hygiene, usage of utensils, practicing cutting techniques and management of organization are additional subjects. Soups, sauces, pasta, vegetables are prepared by applying basic cooking techniques and cutting skills. By theoretical courses and complementary practices the candidates recognize and learn the principles of food preparation systems, catering systems and food presentation.

### **TKL 102 Turkish Language II**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:2

During this course; The structure of Turkish Language, development of verbal skills, composition writing in different types and structures, structure suffixes, word types, sentence structure, composition types, Turkish writing and speaking are discussed

### **GE 102 City Culture**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:2

The content of the course is to consider the urban phenomenon as a central phenomenon where human life is experienced, represented and interpreted. In this context, urban culture finds its own expression in human sciences in the broadest sense. Urban culture studies in humanities will be examined in terms of history, language, cultural and social theory, civic structuring, media, arts and culture disciplines.

### **ENG 102 English 2**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:2

Students who are able to complete this course successfully; ability to access appropriate resources in preparing academic texts, the ability to provide arguments with appropriate resource use and appropriate/correct language/presentation, or to refute an argument, ability to read and synthesize long academic texts, principles of effective communication and presentation skills will be gained.

## **2. Year Fall Semester**

### **GAS 201 Fermented Food Products**

**No prerequisite**

Credit (3 + 0) 3

Main aspects of fermentation. Special topics on fermented foods: Beer, Wine, Distilled spirits, Yogurt, Cheese, Fermented meat products, Pickles, Vinegar, Mushroom, Tea, Table Olives, Bread Production, Traditional fermented foods.

### **GAS 203 Culinary Techniques 1**

**No prerequisite**

Credit (2+4) 4

This lecture gives information about basic cutting and cooking techniques for preparing vegetables, chicken, meat and fish as well as making stocks, soups and sauces. The lecture is conducted via theoretical and practical lessons. The lecture helps improving the knowledge of students followed the “GAS 114 Basic Kitchen Techniques” course. Therefore, students will have basic and advanced skills and information essential for industrial kitchens in hotels and restaurants. Students can learn and analyze the trends in food preparation with respect to international and regional perspectives. In conclusion they benefit from all those theoretical and practical information and perform their cooking practices.

### **TRM 231 Marketing for Service Industry**

**No prerequisite**

Credit (3 + 0) 3

The aim of this course is to examine the role and potential contribution of marketing activities within organizations and to introduce primary methodologies in marketing research and analyze the key elements in the study of buyer behavior. On completion of this course, students will be able to identify and analyze key problems and the main decision areas dealt with by marketing managers, to understand the potential contribution of marketing research in decision-making and appreciate the main methodologies and to be familiar with elements of the analysis of buyer behavior and market segmentation.

### **HIST 201 History of Turkey 1**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:2

It covers the history of the Turkish nation under the leadership of Atatürk. examining the reasons

for the fall of the Ottoman Empire.. The meaning and importance of the principles and revolutions will be emphasized. Global problems and their possible solutions from past to present are discussed

### **GE 201 Social Responsibility and Ethics**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:3

During this course; the concept of responsibility and social responsibility approaches of businesses, ethics and ethics concepts, the basics of business ethics, business ethics issues, organizational ethics and social responsibility, ethical issues related to business functions, ethical issues in marketing are discussed.

## **2. Year Spring Semester**

### **GAS 204 Culinary Techniques 2**

**Prerequisite:** GAS 203

Credit (2+4) 4

Students learn selection of adequate cooking technique, food preparation, effective recipe usage and mise-en-place in respect to timing throughout this course. Kitchen practices about stocks, bakery and basic cooking techniques are performed. The course provides information about how attentive and delicious food preparation and serving to real customers is conducted. The course covers the preparation and presentation of garde manger - hot cooking practices in details.

### **GAS 200 Practice**

**No prerequisite**

**Credit: 0 ECTS 5**

### **GAS 206 Food and Beverage Management**

**No prerequisite**

Credit (3 + 0) 3

This course explores the core principles and practices of food and beverage management systems. It examines the operational efficiency of food and beverage production and service facilities in the international hospitality industry.

### **GAS 208 History of Gastronomy**

**No prerequisite**

Credit (2 + 0) 2

Historical development of food and beverage consumption is examined in respect to economic, social, political and cultural processes in this course. European and World cultures from Renaissance to present day are explained. Evolution and effects on gastronomy of production systems from Industrial Revolution until today is also examined. Changes resulting from both individual and social aspects with regard to food production and consumption is informed.

### **HIST 202 History of Turkey 2**

No Prerequisite - M

Credit: T:2 L:0 AC:3 ECTS:2

It covers the history of the Turkish nation under the leadership of Atatürk. examining the reasons for the fall of the Ottoman Empire.. The meaning and importance of the principles and revolutions will be emphasized. Global problems and their possible solutions from past to present are discussed

## **3. Year Fall Semester**

### **GAS 301 Turkish Cuisine 1**



**No Prerequisite**

Credit: (2+2) 3

Theoretical and practical studies of the classical and local Turkish cuisines are taught to students. The course content also has basic culinary techniques of Turkish cuisine, specifications of recent Turkish cuisine and interpretation of conventional recipes within the perspective of modern Turkish cuisine. The participants learn the local Turkish cuisines based on geographical regions presenting various richness to Turkish cuisine in terms of seasons, climate, land, raw material, habits etc. by theoretical and practical studies. In accordance to the fall season; cuisines of Black sea region, eastern Anatolia region and southeastern Anatolia region are studied.

**GAS 303 Beverages****No Prerequisite**

Credit: (3 + 0) 3

Historical development and cultural interaction of beverages, production and storage of alcoholic and non-alcoholic drinks, food and drink pairing are studied in this course.

**GAS 305 Menu Planning****No Prerequisite**

Credit: (2 + 2) 3

In accordance with the principles of menu planning, varieties of menus are developed. Students learn how to prepare menu for low/high calorie diets, for people avoiding certain types of foods (meat, processed vegetables, for customers who are sensitive about healthy food etc.) Students gain ability to manage a food and beverage operation effectively. In this course, students will prepare a restaurant menu for customers as a case study.

**GAS 307 Culinary Operations****No Prerequisite**

Credit: (3 + 0) 3

Adaptation of new technologies to food service operations, professionalism and leadership, application of quantitative reasoning to food service operations, professional communication skills, human resource operations etc. are some of the topics being taught in the scope of this course.

**TRM 311 Accounting****No Prerequisite**

Credit: (3 + 0) 3

This course is an introduction to the basic concepts and standards underlying financial accounting systems. The aim of the course is to develop the skills required to record business transactions and to apply accounting concepts in the preparation of financial statements. Upon successful completion of this course, students should be able to demonstrate an understanding of the purpose of accounting, the application of concepts and conventions, mastery of the procedures for recording business events and compiling a financial database and preparation of financial statements for managerial decisions.

**3. Year Spring Semester****GAS 300 Practice****No prerequisite**

**Credit: 0 ECTS 5**

**GAS 302 Turkish Cuisine 2****No Prerequisite**

Credit : (2+2) 3

Theoretical and practical studies of the classical and local Turkish cuisines are taught to students. The course content also has basic culinary techniques of Turkish cuisine, specifications of recent

Turkish cuisine and interpretation of conventional recipes within the perspective of modern Turkish cuisine. The participants learn the local Turkish cuisines based on geographical regions presenting various richness to Turkish cuisine in terms of seasons, climate, land, raw material, habits etc. by theoretical and practical studies. In accordance to the spring season; cuisines of Mediterranean region, Aegean region are studied.

### **GAS 304 Sensory Analysis and Laboratory Techniques**

#### **No prerequisite**

Credit (2 + 2) 3

Effect of different kitchen techniques and formulations on sensorial properties of final product, testing of sensorial properties of foods such as appearance, taste and odor during sensorial panels consist this course. Furthermore, laboratory equipments and methods in order to evaluate the sensorial properties are taught in this course.

### **GAS 306 World Cuisine**

#### **No Prerequisite**

Credit: (2 +2 ) 3

The content of this course is made up of the forthcoming culinary specifications and practices of Europe, Far East, Asia, and the America continents. The students are informed about the culinary culture and the cuisines of those geographical areas. The recipes belonging to those geographical areas of the world are taught theoretically and practically.

### **TRM 312 Cost Accounting**

**Prerequisite:** TRM 211

Credit: (3 + 0) 3

The aim of the course is to equip students with skills and knowledge in accordance to identifying and calculating different types of costs (direct, indirect, variable, and fixed costs) and distinguishing between inventory valuation, process costing, activity-based costing, life cycle costing, target costing and standard costing systems. This course provides specialized accounting information to support management decision making by providing a basic understanding of costs, their behavior, and methods to use this information for planning and control purposes, cost allocations, and budgeting.

## **4. Year Fall Semester**

### **GAS 401 Industrial Kitchen and Restaurant Design**

#### **No Prerequisite**

Credit: (3 + 0) 3

This is a course that, taught the required properties of industrial kitchens and restaurants (such as general concepts and the systems to be used) with a structure that can meet guests' demands are defined and explained with case studies.

### **GAS 403 Bakery Products Manufacturing**

#### **No Prerequisite**

Credit: (2 + 4) 3

In this course, basic information of dough, pastry and desserts preparing techniques and practices are given to the students. The required information about bakery production in terms of raw materials, tools and equipments in industrial kitchens are taught. The students use all those materials and information during the trainings.

### **GE 401 System Thinking**

No Prerequisite - M

Credit: T:2 L:0 AC:2 ECTS:3

## **4. Year Spring Semester**

### **GE 402 Innovation and Entrepreneurship**

**No Prerequisite**

**Credit: 2 ECTS: 3**

The students first will learn analysing the business idea through SWOT technique. Afterwards the students will gain an extensive information on nature of entrepreneurship. Third, they will be able to analyse competitiveness of a business activity through 5 - Force Model. Preparation of a business plan composed of the following topics forms the last topic subject of the Course. A business plan covers first an Introduction. The market research and marketing issues form the subject of second section. Third the production plan is handled based on findings of marketing and production plans. Building an organisational structure constitutes the 4th and preparation of a financial plan forms the 5th sections of the Business Plan. Lastly information on state aids aiming at development of entrepreneurship will be given to the students.

### **GAS 404 Graduation Project**

**No Prerequisite**

**Credit: (2 + 4) 7 ECTS: 9**

Students who are in the final year of the Gastronomy and Culinary Arts (B. Sc.) education are allowed to register to this course. Students who have taken theoretical courses, practical applications and applied training, make a project by combining their field experiences learned during four years. Therefore, they can have an opportunity to show their specialties in their field.

### **Elective Courses\*\***

### **GAS 405 Human Resources Management in Food Services**

**No Prerequisite**

**Credit: (3 + 0) 3**

Students will learn how individuals and their qualifications as human resources provide assistance to corporations. They understand the importance of developing personnel policies to enhance the efficiency of work. Students will study the contemporary topics such as recruitment, selection, hiring, orientation, performance appraisal and enhancement, motivating and training, reward and punishment systems as well as traditional topics of keeping all employee-related legal records (hiring/retirement/termination /promotion).

### **GAS 309 Sectorial Event Planning and Communication**

**No Prerequisite**

**Credit: (3 + 0) 3**

The course covers the subjects of food and beverage events, food festivals, inside/outside catering organizations, culinary competitions, national and international representation of various cuisines. Students learn the new trends and consumer needs for culinary events. The students are informed about contracting, management, direction, presentation, service and evaluation of a special organization.

### **GAS 311 Information Technologies and Food & Beverages**

**No Prerequisite**

**Credit: (3 + 0) 3**

Momentum gained to food and beverage sector by IT (Information Technology) solutions will be the main topic of this course. In particular, how IT has increased profitability in issues of production, marketing, management and consumption and advantages of cooperation will be examined.

### **GAS 308 - Food and Beverages Marketing**

**No Prerequisite**

Credit: (3 + 0) 3

Students, who follow the course, will learn marketing processes, management in food and beverage industry and will examine implementation of marketing concepts and methods according to necessities of food and beverage industry and case studies.

### **GAS 408 New Trends in Food and Beverage World**

#### **No Prerequisite**

Credit: (3 + 0) 3

Different approaches and new trends in food and beverage industry along with rapid changes in the world and effect of different cuisines on culinary arts are examined in this course. Theoretical and practical information about factors affecting this area and traditional practices and new experiments will be taught.

### **Elective Courses**

### **GAS 411 Oenology**

#### **No prerequisite**

Credit (3 + 0) 3

A comprehensive study of wines, major wine producing regions on the world, focusing on classic Old World Wines and New World interpretations, grape types, geographical and climate conditions for growing different species, Turkish wines are taught. Wine tasting techniques for students to identify regional and varietal organoleptic differences in wines are mentioned. The historical development of wine production, types of grapes, forthcoming wines in the world are taught and the accompaniment of food and wine as well as the determination of the price of wine is also considered.

### **GAS 417 Gastronomy and Media**

#### **No Prerequisite**

Credit: (3 + 0) 3

Students will examine the world of food and beverages from a different perspective such as media and press and research the opportunities in the printed and/or electronic press and media, which have taken on important duty in the recognition of the sector. The representatives from magazines, newspapers, TV programs, bloggers and bookstores discuss the relationship between gastronomy and media.

### **GAS 310 Food Ethics and Consumer Choice**

#### **No Prerequisite**

Credit: (3 + 0) 3

The purpose of this subject is to challenge students considering a broader ethical dimension to their role as professionals in the hospitality sector. It provides a range of perspectives on ethical consumption and production, from vegetarianism to bio-dynamics, environmentalism and sustainability. The aim is to underline the importance of the relationship between food, ethics and consumer choice and to strengthen the reflective approach that supports ethical choices involving food. Specifications of different cuisines and consumer choices depending on cultures (geography, religion, traditions etc.) are mentioned within the food ethics perspective during the course.

### **GAS 418 Culinary Seminars and Exhibitions**

#### **No Prerequisite**

Credit: (3 + 0) 3

Students learn the success stories of the major restaurant and hospitality managers. The managers participating the lecture as a visiting leader share their experiences. Students perform individual and/or team work proving their practical abilities and knowledge showing their culinary arts talents. The course presents an interactive networking opportunity.

### **GAS 312 Ecology and Food Production**

#### **No Prerequisite**

Credit: (3 + 0) 3

Students learn how to provide raw material for food needed by the increasing populations of the world. The importance of traditional and organic food production methods in accordance to ecology are highlighted. The students gain a point of view on generating a solution through a sustainable plan without damaging the world and food supply facilities and eliminating imbalances and conflicts among the societies while achieving this. The course presents a way of ecological thinking through all steps of food from agricultural production to food waste.

### **GAS 413 Molecular Gastronomy**

#### **No Prerequisite**

Credit: (3 + 0) 3

In this course, students will discover the relation between foods and chemistry. They will understand the reason of the chemical and structural changes that the food undergoes during the preparation and cooking phases just as it is in the caramelization of the food or in the stages of bread making etc. The course will take place in a laboratory environment.

### **GAS 410 Food and Beverages Economy**

#### **No Prerequisite**

Credit: (3 + 0) 3

The course includes the basic elements of economic dimensions of food and beverages sector. Supply demand balances and the risk factors by considering the traditional habits and the changes in the demands are examined.

### **GAS 412 Special Topics**

#### **No Prerequisite**

Credit: (3 + 0) 3

The scope of the course is organized by the responsible instructor in compliance with the program. In addition to current topics, intriguing topics will also be discussed.

### **GAS 415 Gastronomy Seminars**

#### **No Prerequisite**

Credit: (3 + 0) 3

In this course, students will be informed about topics such as management policies in food and beverage industry, leadership, competition, teamwork, sense of belonging. Students will look at the issues of stress management, effective time and power usages, effective communication skills, policy issues in order to gain necessary skills to become a new leader to the new generation in the changing world. In addition to this topics, relationship between corporation culture and leader, ethical issues and future issues will also be examined. Successful people in this area will participate as a guest lecturers at predetermined weeks.

### **GAS 409 Food Policies, Culture and Social Mobility**

#### **No Prerequisite**

Credit: (3 + 0) 3

In order to use sources effectively due to rapidly growing world population, how food policies should be at any scale or what kinds of regulations could be needed will be learned by considering relationship among education, income level and public consciousness. Also, impacts of food policies on societies will be discussed.

### **GAS 414 World of Chocolate**

#### **No Prerequisite**

Credit: (2 + 2) 3

Discovering, evolution, geographical spread and usage possibilities in kitchen of chocolate will

form the content of this course. Different products of chocolate used in world will be investigated and production and tasting of these products will be practically carried out in bakery kitchen, basic and advanced techniques and information will be taught.

### **GAS 416 Food Styling and Photography**

#### **No Prerequisite**

Credit: (2 + 2) 3

The content of this course will consist of technical information to provide expertise in the field of visual and written social media and in the field where artistic practices take place in, and examples from that work area. Students will learn information about marketing in food and beverage industry and communication in particular, texture, balance, color, movement and basic design concepts such as integrity and design of serving plate.

### **GAS 407 Foods for Special Groups**

#### **No Prerequisite**

Credit: (2 + 2) 3

Students will learn necessary information about people such as pregnant women, infants, athletes, navy workers, miners, soldiers, needed low-caloric diets and about people having special eating habits. So they will be able to create solutions for them.

### **GAS 406 International Food Legislation**

#### **No Prerequisite**

Credit: (3 + 0) 3

Information about recommendation of EFSA (European Food Safety Authority), FDA (Food and Drug Administration), FAO (Food and Agriculture Organization of the United States), regulation, codex published by official foundations, food operation systems will be taught. In addition, genetic modification, food import, food additives, food safety and legal obligations constitute of the content of the course.

### **GAS 420 Cake and Chocolate Making**

#### **No Prerequisite**

Credit: (3 + 0) 3

### **GAS 422 Fundamentals of Digestion**

#### **No Prerequisite**

Credit: (3 + 0) 3

### **GAS 440 Methods and Principles of Cooking**

#### **No Prerequisite**

Credit: (3 + 0) 3