ANTALYA BILIM UNIVERSITY
SCHOOL OF TOURISM,
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS,
2019 - 2020 ACADEMIC CURRICULUM

FRESHMAN

1 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
TRM 111	INFORMATION TECHNOLOGIES	2	2	3	6	
ENGG 101	ADVANCED ENGLISH I	4	0	3	6	
GAST 101	INTRODUCTION TO GASTRONOMY	3	0	4	5	
GAST 103	NUTRITION	3	0	3	5	
HIST 101	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-I	2	0	2	2	
GAST 111	MATHEMATICS FOR GASTRONOMY	3	0	4	4	
TURK 101	TURKISH LANGUAGE-I	2	0	2	2	
	TOTAL	19	2	21	30	

2 Bahar Dönemi		Theory	Practical	Credits	ECTS	Pre / Co -requisite
ENGG 102	ADVANCED ENGLISH II	4	0	3	6	
GAST 104	FOOD SCIENCE	3	0	3	5	
GAST 106	AGRICULTURAL PRODUCTION	1	2	3	3	
GAST 108	BASIC ART EDUCATION	1	2	3	3	
HIST 102	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-II	2	0	2	2	
TRM 108	SANITATION, HYGIENE AND OCCUPATIONAL SAFETY	3	0	2	4	
GAST 110	INTRODUCTION TO BEVERAGES	2	1	3	5	
TURK 102	TURKISH LANGUAGE-II	2	0	2	2	
	TOTAL	18	5	21	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	11	34	52
GENERAL COURSES	4	8	8
AREA ELECTIVE COURSES	0	0	0
NON-AREA ELECTIVE COURSES	0	0	0
1st YEAR TOTAL	**15**	**42**	**60**

SOPHOMORE

3 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
TRM 231	FINANCIAL ACCOUNTING	3	0	3	5	
TRM 227	INTODUCTION TO MARKETING	3	0	3	5	
GAST 201	INTRODUCTION TO CULINARY TECHNOLOGY	1	2	3	5	*TRM 108 Pre*
GAST 203	FOOD AND THEIR SPECIFICATIONS	3	0	3	3	
GAST 207	FOOD HISTORY I	2	0	2	3	
NAE 2XX	FOREIGN LANGUAGE I	3	0	3	5	
TRM 223	FOOD AND BEVERAGE MANAGEMENT I	2	1	3	4	
	TOTAL	17	3	20	30	

4 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GAST 200	SUMMER WORK INTEGRATED LEARNING I	1	0	3	5	*GAST 201 Pre*
GAST 202	KITCHEN TECHNOLOGY I	3	3	5	5	*TRM 108 Pre*
GAST 204	FOOD CULTURE	2	0	2	3	
GAST 212	MENU PLANNING	3	0	3	4	
GAST 208	INTRODUCTION TO PASTERY AND BAKERY	3	3	5	5	*TRM 108 Pre*
GAST 214	FOOD HISTORY II	2	0	2	3	
NAE 2XX	FOREIGN LANGUAGE II	3	0	3	5	*NAE 2XX Pre (Foreign Language I)*
	TOTAL	17	6	23	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	12	37	50
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	2	6	10
NON-AREA ELECTIVE COURSES	0	0	0
2nd YEAR TOTAL	**14**	**43**	**60**

JUNIOR

5 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
AE 3XX	AREA ELECTIVE	3	0	3	4	
GAST 301	KITCHEN TECHNOLOGY II	3	3	5	5	*TRM 108 Pre*
GAST 309	RESTAURANT OPERATIONS AND ENTREPRENEURSHIP	2	0	2	4	
GAST 311	ADVANCED BAKERY AND PASTERY	1	3	3	4	*TRM 108 Pre*
GAST 313	TURKISH REGIONAL CUISINES	2	3	3	3	*TRM 108 Pre*
NAE 3XX	FOREIGN LANGUAGE III	3	0	3	5	*E 2XX Pre (Foreign Languag*
TRM 335	CONSUMER BEHAVIOUR	3	0	3	5	
	TOTAL	17	9	22	30	

6 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
AE 3XX	AREA ELECTIVE	3	0	3	3	
GAST 300	SUMMER WORK INTEGRATED LEARNING II	1	0	3	5	*GAST 200 Pre*
GAST 302	KITCHEN TECHNOLOGY III	3	3	3	5	*TRM 108 Pre*
GAST 308	OTTOMAN CUISINE	2	3	3	4	*TRM 108 Pre*
GAST 310	SALES AND MARKETING FOR FOOD AND BEVERAGE	3	0	3	3	
NAE 3XX	FOREIGN LANGUAGE IV	3	0	3	5	*E 2XX Pre (Foreign Language*
TRM 304	HUMAN RESOURCES MANAGEMENT	3	0	3	5	
	TOTAL	18	6	21	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	10	31	43
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	4	12	17
NON-AREA ELECTIVE COURSES	0	0	0
3rd YEAR TOTAL	**14**	**43**	**60**

SENIOR

7 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
AE 4XX	AREA ELECTIVE	3	0	3	4	
AE 4XX	AREA ELECTIVE	3	0	3	4	
GAST 409	INFORMATION TECHNOLOGIES FOR GASTRONOMY	2	1	3	4	
GAST 403	KITCHEN TECHNOLOGY IV	3	3	3	5	
GAST 405	WORLD CUISINES	2	3	4	5	*TRM 108 Pre*
GAST 407	FOOD REGULATIONS	2	0	3	5	*TRM 108 Pre*
NAE 4XX	NONE AREA ELECTIVE	3	0	3	3	*TRM 108 Pre*
	TOTAL	18	7	22	30	

8 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
AE 4XX	AREA ELECTIVE	3	0	3	5	
AE 4XX	AREA ELECTIVE	3	0	3	5	
GAST 400	GRADUATION PROJECT	3	0	3	7	
GAST 402	FACILITIES MANAGEMENT AND DESIGN	3	0	3	5	
GAST 404	KITCHEN TECHNOLOGY V	3	3	3	5	*TRM 108 Pre*
NAE 4XX	NONE AREA ELECTIVE	3	0	3	3	
	TOTAL	18	3	18	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	7	22	36
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	4	12	18
NON-AREA ELECTIVE COURSES	2	6	6
4th YEAR TOTAL	**13**	**40**	**60**

AREA ELECTIVE COURSES

		Theory	Practical	Credits	ECTS
	Fall Semester				
GAST 331	SENSORY EVALUATION OF FOOD	3	0	3	4
GAST 333	VEGETARIAN CUISINE	1	2	3	4
GAST 335	NEW TRENDS IN GASTRONOMY	3	0	3	4
	Spring Semester				
GAST 332	FOOD WRITING	2	0	3	3
GAST 334	FOOD IN MYTHOLOGY AND BELIEFS	3	0	3	3
	Fall Semester				
GAST 431	FOOD STYLING AND PHOTOGRAPHY	2	3	3	4
GAST 433	OENOLOGY	3	0	3	4
GAST 435	CHOCOLATE ART	1	2	3	4
GAST 437	GASTRONOMY TOURISM	3	0	3	4
GAST 439	CULINARY GEOGRAPHY	3	0	3	4
	Spring Semester				
GAST 430	BANQUET AND EVENT MANAGEMENT	3	0	3	5
GAST 466	INNOVATION AND CREATIVITY	3	0	3	5
GAST 432	FOOD AND MEDIA	3	0	3	5
GAST 434	FOOD AND BEVERAGE SERVICE	3	0	3	5
	Foreign Language Electives				
RUS 201	RUSSIAN I	3	0	3	5
RUS 202	RUSSIAN II	3	0	3	5
RUS 301	RUSSIAN III	3	0	3	5
RUS 302	RUSSIAN IV	3	0	3	5
GER 201	GERMAN I	3	0	3	5
GER 202	GERMAN II	3	0	3	5
GER 301	GERMAN III	3	0	3	5
GER 302	GERMAN IV	3	0	3	5
SPA 201	SPANISH I	3	0	3	5
SPA 202	SPANISH II	3	0	3	5
SPA 301	SPANISH III	3	0	3	5
SPA 302	SPANISH IV	3	0	3	5

NUMBER OF COURSES AND TOTAL CREDITS	NUMBER OF COURSES	CREDITS	ECTS
	56	**168**	**240**