ANTALYA BILIM UNIVERSITY
SCHOOL OF TOURISM,
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS,
2022 - 2023 ACADEMIC CURRICULUM

FRESHMAN

1 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 1001	BASICS OF GASTRONOMY	3	0	3	4	
GMS 1003	FOOD SCIENCE	3	0	3	4	
TRM 1005	HYGIENE, SANITATION, AND OCCUPATIONAL SAFETY	3	0	3	5	
TRM 1007	BASICS OFFICE PROGRAMMES	1	2	2	5	
TRM 1009	BASIC MATHEMATIC	3	0	3	5	
TURK 101	TURKISH LANGUAGE I	2	0	2	2	
HIST 101	ATATURK'S PRINCIPLES AND REVOLUTION HISTORY I	2	0	2	2	
ACE 1XX	*AREA ELECTIVE COURSE - ACADEMIC ENGLISH*	*3*	*0*	*3*	*3*	
	TOTAL	20	2	21	30	

2 Bahar Dönemi		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 1002	INTRODUCTION TO KITCHEN PRACTICES	2	2	3	6	*TRM 1005 Pre*
GMS 1004	NUTRITION	3	0	3	5	
GMS 1006	BASIC ART EDUCATION	2	1	3	6	
TRM 1002	INTRODUCTION TO MANAGEMENT	3	0	3	6	
TURK 102	TURKISH LANGUAGE II	2	0	2	2	
HIST 102	ATATURK'S PRINCIPLES AND REVOLUTION HISTORY II	2	0	2	2	
ACE 1XX	*AREA ELECTIVE COURSE - ACADEMIC ENGLISH*	*3*	*0*	*3*	*3*	
	TOTAL	17	3	19	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	9	26	46
GENERAL COURSES	4	8	8
AREA ELECTIVE COURSES	2	6	6
NON-AREA ELECTIVE COURSES	0	0	0
1st YEAR TOTAL	**15**	**40**	**60**

SOPHOMORE

3 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 2001	KITCHEN PRACTICES I	1	3	3	6	*TRM 1005 Pre*
GMS 2003	FOOD HISTORY	3	0	3	3	
GMS 2005	BREADS	1	3	3	4	*TRM 1005 Pre*
GMS 2007	BEVERAGES	3	0	3	4	
TRM 2001	FOOD and BEVERAGE MANAGEMENT	3	0	3	5	
TRM 2005	INTRODUCTION TO MARKETING	3	0	3	5	
**** 201*	*AREA ELECTIVE COURSE - FOREIGN LANGUAGE I*	*3*	*0*	*3*	*3*	
	TOTAL	17	6	21	30	

4 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 2000	INTERNSHIP I	0	2	1	10	*GMS 1002 Pre*
GMS 2002	KITCHEN PRACTICES II	1	3	3	5	*TRM 1005 Pre*
GMS 2004	MENU PLANNING	3	0	3	3	
GMS 2006	PASTRY	1	3	3	4	*TRM 1005 Pre*
TRM 2004	COST MANAGEMENT	2	1	3	5	
**** 202*	*AREA ELECTICE COURSE - FOREIGN LANGUAGE II*	*3*	*0*	*3*	*3*	**** 201 Pre (Foreign Language I)*
	TOTAL	10	9	16	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	11	31	54
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	2	6	6
NON-AREA ELECTIVE COURSES	0	0	0
2nd YEAR TOTAL	**13**	**37**	**60**

JUNIOR

5 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 3001	KITCHEN PRACTICES III	1	3	3	6	*TRM 1005 Pre*
GMS 3003	FOODS and THEIR SPECIFICATIONS	3	0	3	4	
GMS 3005	REGIONAL CUISINES	1	3	3	5	*TRM 1005 Pre*
GMS 3007	FOOD CULTURE	3	0	2	4	
TRM 3001	SERVICE MARKETING	3	0	3	5	*TRM 2005 Pre*
GMS 3XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
**** 301*	*AREA ELECTIVE COURSE - FOREIGN LANGUAGE III*	*3*	*0*	*3*	*3*	**** 202 Pre (Foreign Language II)*
	TOTAL	16	6	19	30	

6 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 3000	INTERNSHIP II	0	2	1	10	*GMS 2000 Pre*
GMS 3002	KITCHEN PRACTICES IV	1	3	3	5	*TRM 1005 Pre*
GMS 3004	TURKISH CUISINE	1	3	3	4	*TRM 1005 Pre*
KPL 101	CAREER PLANNING	1	0	1	2	
GMS 3XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
GMS 3XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
**** 302*	*AREA ELECTIVE COURSE - FOREIGN LANGUAGE IV*	*3*	*0*	*3*	*3*	**** 301 Pre (Foreign Language III)*
	TOTAL	10	8	15	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	7	21	43
GENERAL COURSES	1	1	2
AREA ELECTIVE COURSES	5	12	15
NON-AREA ELECTIVE COURSES	0	0	0
3rd YEAR TOTAL	**13**	**34**	**60**

SENIOR

7 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 4001	KITCHEN PRACTICES V	1	3	3	6	*TRM 1005 Pre*
GMS 4003	INTERNATIONAL KITCHEN PRACTICES	1	3	3	6	*TRM 1005 Pre*
GMS 4005	AGRICULTURAL PRODUCTION	1	2	2	5	
GMS 4007	FACILITIES MANAGEMENT and DESIGN	3	0	3	4	
GMS 4XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
GMS 4XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
USD 100	*NON-AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
	TOTAL	12	8	17	30	

8 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 4002	KITCHEN PRACTICES VI	1	3	3	5	*TRM 1005 Pre*
GMS 4004	VEGETARIAN CUISINE	1	3	3	5	*TRM 1005 Pre*
GMS 4006	GRADUATION PROJECT	3	1	3	5	
GMS 4XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	Equivalency: TRM 4152 15 ECTS, related directive art. 10
GMS 4XXX	*AREA ELECTIVE COURSE*	*3*	*1*	*2*	*3*	
GMS 4XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
GMS 4XXX	*AREA ELECTIVE COURSE*	*3*	*0*	*2*	*3*	
GMS 4XXX	*AREA ELECTIVE COURSE*	*2*	*0*	*2*	*3*	
	TOTAL	17	8	19	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	7	21	36
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	7	14	21
NON-AREA ELECTIVE COURSES	1	3	3
4th YEAR TOTAL	**15**	**38**	**60**

AREA ELECTIVE COURSES		Theory	Practical	Credits	ECTS	
	Group 0 (Gastronomy and Culinary Arts Area Electives)					
GMS 3011	FOOD and SUSTAINABILITY	2	0	2	3	
GMS 3013	NEW TRENDS in GASTRONOMY	2	0	2	3	
GMS 3015	TOURISM and HOTEL INDUSTRY	2	0	2	3	
GMS 3006	WORLD CUISINE CULTURES	2	0	2	3	
GMS 3008	CHEESE VARIETIES in INTERNATIONAL CUISINES	2	0	2	3	
GMS 3010	SENSORY EVALUATION OF FOOD	2	0	2	3	
GMS 3012	GASTRONOMY TOURISM	2	0	2	3	
TRM 4193	MARKETING RESEARCH	2	0	2	3	
GMS 4011	FOOD and MEDIA	2	0	2	3	
GMS 4013	FOOD ETHIC	2	0	2	3	
GMS 4015	NEW PRODUCT DEVELOPMENT in FOOD INDUSTRY	2	0	2	3	
TRM 4184	RESTAURANT OPERATIONS and ENTREPRENEURSHIP	2	0	2	3	
GMS 4012	FOOD REGULATIONS	2	0	2	3	
GMS 4014	BEVERAGE CULTURE	2	0	2	3	
GMS 4016	FOOD POLITICS	2	0	2	3	
GMS 4018	BANQUET and EVENT MANAGEMENT	2	0	2	3	
GMS 4020	FOOD and BEVERAGE SERVICE	2	0	2	3	
GMS 4022	GASTRONOMY SEMINARS	2	0	2	3	
GMS 4024	FOOD PHOTOGRAPHY	2	0	2	3	
GMS 4026	MOLECULAR GASTRONOMY	2	0	2	3	
GMS 4028	PROFESSIONAL PLATE DESIGNING	2	0	2	3	
	Group 1 (Vocational Education Electives)					
TRM 4152	MANAGEMENT SHADOWING	2	0	2	15	
	Group 2 (Foreign Language Electives)					
CHI 201	CHINISE I	3	0	3	3	
GRM 201	GERMAN I	3	0	3	3	
RUS 201	RUSSIAN I	3	0	3	3	
SPA 201	SPANISH I	3	0	3	3	
CHI 202	CHINESE II	3	0	3	3	
GRM 202	GERMAN II	3	0	3	3	
RUS 202	RUSSIAN, II	3	0	3	3	
SPA 202	SPANISH II	3	0	3	3	
CHI 301	CHINESE III	3	0	3	3	
GRM 301	GERMAN III	3	0	3	3	
RUS 301	RUSSIAN III	3	0	3	3	
SPA 301	SPANISH III	3	0	3	3	
CHI 302	CHINESE IV	3	0	3	3	
GRM 302	GERMAN IV	3	0	3	3	
RUS 302	RUSSIAN IV	3	0	3	3	
SPA 302	SPANISH IV	3	0	3	3	
	Group 3 (Academic English Electives)					
ACE 101	Introduction to Writing and Reading Academic Papers	3	0	2	3	
ACE 102	Writing Research Papers	3	0	2	3	*Pre-requisite: ACE 101*
ACE 103	Presentation Skills	3	0	2	3	
ACE 104	Customer & Employee Communication	3	0	2	3	

NUMBER OF COURSES AND TOTAL CREDITS	**NUMBER OF COURSES**	**CREDITS**	**ECTS**
	56	**149**	**240**