

FRESHMAN

1. yıl

1 Fall Semester		Theory	Practice	Credits	ECTS
<i>Güz Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
TRM 111	INFORMATION TECHNOLOGIES <i>BİLİŞİM TEKNOLOJİLERİ</i>	2	2	3	6
ENGG 101	ADVANCED ENGLISH I <i>İLERİ İNGİLİZCE I</i>	4	0	3	6
GAST 101	INTRODUCTION TO GASTRONOMY <i>GASTRONOMİYE GİRİŞ</i>	3	0	4	3
GAST 103	NUTRITION <i>BESLENME İLKELERİ</i>	3	0	3	4
HIST 101	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-I <i>ATATÜK İLKELERİ VE İNKILAP TARİHİ I</i>	2	0	2	2
MATH 111	CALCULUS FOR SOCIAL SCIENCES I <i>SOSYAL BİLİMLER İÇİN MATEMATİK I</i>	3	2	4	7
TURK 101	TURKISH LANGUAGE-I <i>TÜRK DİLİ-I</i>	2	0	2	2
TOTAL TOPLAM		19	4	21	30

2 Spring Semester		Theory	Practice	Credits	ECTS
<i>Bahar Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
ENGG 102	ADVANCED ENGLISH II <i>İLERİ İNGİLİZCE II</i>	4	0	3	6
GAST 104	FOOD SCIENCE <i>GIDA BİLİMİ</i>	3	0	3	5
GAST 106	AGRICULTURAL PRODUCTION <i>BAHÇE ÜRÜNLERİ YETİŞTİRME</i>	1	2	3	3
GAST 108	BASIC ART EDUCATION <i>TEMEL SANAT EĞİTİMİ</i>	1	2	3	3
HIST 102	ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-II <i>ATATÜK İLKELERİ VE İNKILAP TARİHİ II</i>	2	0	2	2
TRM 108	SANITATION, HYGIENE AND OCCUPATIONAL SAFETY <i>SANİTASYON, HİJYEN VE İŞ GÜVENLİĞİ</i>	3	0	2	4
TRM 112	INTRODUCTION TO TOURISM <i>TURİZME GİRİŞ</i>	3	0	3	5
TURK 102	TURKISH LANGUAGE-II <i>TÜRK DİLİ-II</i>	2	0	2	2
TOTAL TOPLAM		19	4	21	30

FRESMAN TOTAL	# OF COURSES	CREDITS	ECTS
<i>1. YIL TOPLAM</i>	<i>DERS SAYISI</i>	<i>KREDİ</i>	<i>AKTS</i>
	15	42	60

SOPHOMORE

2. Yıl

3 Fall Semester

Güz Dönemi

		Theory <i>Teori</i>	Practice <i>Pratik</i>	Credits <i>Kredi</i>	ECTS <i>AKTS</i>
TRM 231	FINANCIAL ACCOUNTING <i>FİNANSAL MUHASEBE</i>	3	0	3	5
TRM 227	INTRODUCTION TO MARKETING <i>PAZARLAMAYA GİRİŞ</i>	3	0	3	5
GAST 201	INTRODUCTION TO CULINARY TECHNOLOGY <i>MUTFAK TEKNOLOJİLERİNE GİRİŞ</i>	1	2	3	5
GAST 203	FOOD AND THEIR SPECIFICATIONS <i>GIDALAR VE ÖZELLİKLERİ</i>	3	0	3	3
GAST 205	INTRODUCTION TO BEVERAGES <i>İÇECEKLERE GİRİŞ</i>	2	1	3	3
NAE 2XX	FOREIGN LANGUAGE I <i>YABANCI DİL I</i>	3	0	3	5
TRM 223	FOOD AND BEVERAGE MANAGEMENT I <i>YİYECEK VE İÇECEK YÖNETİMİ I</i>	2	1	3	4
	TOTAL <i>TOPLAM</i>	17	4	21	30

4 Spring Semester

Bahar Dönemi

		Theory <i>Teori</i>	Practice <i>Pratik</i>	Credits <i>Kredi</i>	ECTS <i>AKTS</i>
GAST 200	SUMMER WORK INTEGRATED LEARNING I <i>YAZ STAJI I</i>	1	0	3	5
GAST 202	KITCHEN TECHNOLOGY I <i>MUTFAK TEKNOLOJİLERİ I</i>	3	3	5	5
GAST 204	FOOD CULTURE <i>YEMEK KÜLTÜRÜ</i>	2	0	2	3
GAST 206	RESTAURANT OPERATIONS, PROBLEMS AND SOLUTIONS <i>RESTORAN OPERASYONU, SORUNLARI VE ÇÖZÜMLERİ</i>	2	0	2	4
GAST 208	INTRODUCTION TO PASTERY AND BAKERY <i>PASTACILIK VE FIRIN ÜRÜNLERİNE GİRİŞ</i>	3	3	5	5
GAST 210	FOOD HISTORY <i>YİYECEK TARİHİ</i>	2	0	2	3
NAE 2XX	FOREIGN LANGUAGE II <i>YABANCI DİL II</i>	3	0	3	5
	TOTAL <i>TOPLAM</i>	16	6	22	30

SOPHOMORE TOTAL

2. YIL TOPLAM

OF COURSES
DERS SAYISI

14

CREDITS
KREDİ

43

ECTS
AKTS

60

JUNIOR

3. Yıl

5 Fall Semester		Theory	Practice	Credits	ECTS
<i>Güz Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
AE 3XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	4
GAST 301	KITCHEN TECHNOLOGY II <i>MUTFAK TEKNOLOJİLERİ II</i>	3	3	5	5
GAST 303	COST CONTROL & PURCHASING <i>MALİYET KONTROLÜ VE SATIN ALMA</i>	3	0	3	4
GAST 305	SALES AND MARKETING FOR FOOD AND BEVERAGE <i>YİYECEK VE İÇECEK İŞLETMELERİNDE SATIŞ VE PAZARLAMA</i>	3	0	3	3
GAST 307	OTTOMAN KITCHEN CULTURE <i>OSMANLI MUTFAĞI KÜLTÜRÜ</i>	2	3	3	4
NAE 3XX	FOREIGN LANGUAGE III <i>YABANCI DİL III</i>	3	0	3	5
TRM 335	CONSUMER BEHAVIOUR <i>TÜKETİCİ DAVRANIŞI</i>	3	0	3	5
TOTAL TOPLAM		20	6	23	30

6 Spring Semester		Theory	Practice	Credits	ECTS
<i>Bahar Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
AE 3XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	3
GAST 300	SUMMER WORK INTEGRATED LEARNING II <i>YAZ STAJI II</i>	1	0	3	5
GAST 302	KITCHEN TECHNOLOGY III <i>MUTFAK TEKNOLOJİLERİ III</i>	3	3	3	5
GAST 304	TURKISH REGIONAL CUISINES <i>TÜRK YÖRE MUTFAKLARI</i>	2	3	3	3
GAST 306	ADVANCED BAKERY AND PASTERY <i>İLERİ PASTACILIK VE FIRIN ÜRÜNLERİ</i>	1	3	3	4
NAE 3XX	FOREIGN LANGUAGE IV <i>YABANCI DİL IV</i>	3	0	3	5
TRM 304	HUMAN RESOURCES MANAGEMENT <i>İNSAN KAYNAKLARI YÖNETİMİ</i>	3	0	3	5
TOTAL TOPLAM		16	9	21	30

JUNIOR TOTAL	# OF COURSES DERS SAYISI	CREDITS KREDİ	ECTS AKTS
<i>3. YIL TOPLAM</i>	14	44	60

SENIOR

4. Yıl

7 Fall Semester		Theory	Practice	Credits	ECTS
<i>Güz Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
AE 4XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	4

AE 4XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	4
GAST 401	MENU PLANNING AND DESIGN <i>MENÜ PLANLAMA VE TASARIMI</i>	2	1	3	4
GAST 403	KITCHEN TECHNOLOGY IV <i>MUTFAK TEKNOLOJİLERİ IV</i>	3	3	3	5
GAST 405	WORLD CUISINES <i>DÜNYA MUTFAKLARI</i>	2	3	4	5
GAST 407	FOOD REGULATIONS <i>GIDA MEVZUATI</i>	2	0	3	3
NAE 4XX	NONE AREA ELECTIVE <i>ALAN DIŞI SEÇMELİ</i>	3	0	3	5

TOTAL
TOPLAM **18** **7** **22** **30**

8 Spring Semester		Theory	Practice	Credits	ECTS
<i>Bahar Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
AE 4XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	5
AE 4XX	AREA ELECTIVE <i>ALAN SEÇMELİ</i>	3	0	3	5
GAST 400	CAPSTONE PROJECT <i>BİTİRME PROJESİ</i>	3	0	3	5
GAST 402	FACILITIES MANAGEMENT AND DESIGN <i>TESİS YÖNETİMİ VE TASARIMI</i>	3	0	3	5
GAST 404	KITCHEN TECHNOLOGY V <i>MUTFAK TEKNOLOJİLERİ V</i>	3	3	3	5
NAE 4XX	NONE AREA ELECTIVE <i>ALAN DIŞI SEÇMELİ</i>	3	0	3	5
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TOTAL <i>TOPLAM</i>		18	3	18	30

SENIOR TOTAL	# OF COURSES <i>DERS SAYISI</i>	CREDITS <i>KREDİ</i>	ECTS <i>AKTS</i>
<i>4. YIL TOPLAM</i>	13	40	60

AREA ELECTIVES (TRM) <i>ALAN SEÇMELİ DERSLER (TRM)</i>		Theory	Practice	Credits	ECTS
<i>Bahar Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
Spring Semester					
GAST 331	SENSORY EVALUATION OF FOOD <i>DUYUSAL ANALİZ</i>	3	0	3	4
GAST 333	VEGETARIAN CUISINE <i>VEJETERYAN MUTFAĞI</i>	1	2	3	4
GAST 335	NEW TRENDS IN GASTRONOMY <i>GASTRONOMİDE YENİ TRENDLER</i>	3	0	3	4
Fall Semester					
GAST 330	CHEESE VARIETIES IN INTERNATIONAL CUISINES	2	1	3	3

	<i>ULUSLARARASI MUTFAKLARDA PEYNİR ÇEŞİTLERİ</i>				
GAST 332	FOOD WRITING <i>GASTRONOMİ YAZARLIĞI</i>	2	0	3	3
GAST 334	FOOD IN MYTHOLOGY AND BELIEFS <i>MİTOLOJİ VE İNANÇLARDA YEMEK</i>	3	0	3	3
Spring Semester <i>Bahar Dönemi</i>					
GAST 431	FOOD STYLING AND PHOTOGRAPHY <i>YEMEK STİLİSTLİĞİ VE FOTOĞRAFÇILIĞI</i>	3	0	3	4
GAST 433	OENOLOGY <i>ENOLOJİ</i>	3	0	3	4
GAST 435	CHOCOLATE ART <i>ÇİKOLATA SANATI</i>	1	2	3	4
GAST 437	GASTRONOMY TOURISM <i>GASTRONOMİ TURİZMİ</i>	3	0	3	4
GAST 439	CULINARY GEOGRAPHY <i>MUTFAK COĞRAFYASI</i>	3	0	3	4
Fall Semester <i>Güz Dönemi</i>					
GAST 430	BANQUET AND EVENT MANAGEMENT <i>BANKET VE ZİYAFET YÖNETİMİ</i>	3	0	3	5
GAST 466	INNOVATION AND CREATIVITY <i>İNNOVASYON VE YARATICILIK</i>	3	0	3	5
GAST 432	FOOD AND MEDIA <i>GIDA VE MEDYA</i>	3	0	3	5
GAST 434	FOOD AND BEVERAGE SERVICE <i>YİYECEK VE İÇECEK SERVİSİ</i>	3	0	3	5
GAST 436	AEGEAN & MEDITERRANEAN CUISINE <i>EGE VE AKDENİZ MUTFAKLARI</i>	2	3	3	5

FOREIGN LANGUAGE ELECTIVES <i>SEÇMELİ YABANCI DİL DERSLERİ</i>		Theory <i>Teori</i>	Practice <i>Pratik</i>	Credits <i>Kredi</i>	ECTS <i>AKTS</i>
RUS 201	RUSSIAN I <i>RUSÇA 1</i>	3	0	3	5
RUS 202	RUSSIAN II <i>RUSÇA 2</i>	3	0	3	5
RUS 301	RUSSIAN III <i>RUSÇA 3</i>	3	0	3	5
RUS 302	RUSSIAN IV <i>RUSÇA 4</i>	3	0	3	5
GER 201	GERMAN I <i>ALMANCA 1</i>	3	0	3	5
GER 202	GERMAN II <i>ALMANCA 2</i>	3	0	3	5
GER 301	GERMAN III <i>ALMANCA 3</i>	3	0	3	5
GER 302	GERMAN IV <i>ALMANCA 4</i>	3	0	3	5
SPA 201	SPANISH I <i>İSPANYOLCA 1</i>	3	0	3	5
SPA 202	SPANISH II <i>İSPANYOLCA 2</i>	3	0	3	5
SPA 301	SPANISH III <i>İSPANYOLCA 3</i>	3	0	3	5

SPA 302**SPANISH IV**
İSPANYOLCA 4

3

0

3

5

**TOTAL # OF COURSES
AND CREDITS**

OF COURSES

*DERS
SAYISI***CREDITS**
*KREDİ***ECTS**
*AKTS**TOPLAM DERS VE KREDİ SAYISI***56****169****240**