

**FRESHMAN**

*1. Yıl*

<b>1 Fall Semester</b> <i>Güz Dönemi</i>		<b>Theory</b> <i>Teori</i>	<b>Practice</b> <i>Pratik</i>	<b>Credits</b> <i>Kredi</i>	<b>ECTS</b> <b>AKTS</b>
TRM 111	<b>INFORMATION TECHNOLOGIES</b> <i>BİLİŞİM TEKNOLOJİLERİ</i>	2	2	3	6
ENGG 101	<b>ADVANCED ENGLISH I</b> <i>İLERİ İNGİLİZCE I</i>	4	0	3	6
GAST 101	<b>INTRODUCTION TO GASTRONOMY</b> <i>GASTRONOMİYE GİRİŞ</i>	3	0	4	5
GAST 103	<b>NUTRITION</b> <i>BESLENME İLKELERİ</i>	3	0	3	5
HIST 101	<b>ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-I</b> <i>ATATÜK İLKELERİ VE İNKILAP TARİHİ I</i>	2	0	2	2
GAST 111	<b>MATHEMATICS FOR GASTRONOMY</b> <i>GASTRONOMİ İÇİN MATEMATİK</i>	3	0	4	4
TURK 101	<b>TURKISH LANGUAGE-I</b> <i>TÜRK DİLİ-I</i>	2	0	2	2
<b>TOTAL</b> <i>TOPLAM</i>		<b>19</b>	<b>2</b>	<b>21</b>	<b>30</b>

<b>2 Spring Semester</b> <i>Bahar Dönemi</i>		<b>Theory</b> <i>Teori</i>	<b>Practice</b> <i>Pratik</i>	<b>Credits</b> <i>Kredi</i>	<b>ECTS</b> <b>AKTS</b>
ENGG 102	<b>ADVANCED ENGLISH II</b> <i>İLERİ İNGİLİZCE II</i>	4	0	3	6
GAST 104	<b>FOOD SCIENCE</b> <i>GIDA BİLİMİ</i>	3	0	3	5
GAST 106	<b>AGRICULTURAL PRODUCTION</b> <i>BAHÇE ÜRÜNLERİ YETİŞTİRME</i>	1	2	3	3
GAST 108	<b>BASIC ART EDUCATION</b> <i>TEMEL SANAT EĞİTİMİ</i>	1	2	3	3
HIST 102	<b>ATATÜRK'S PRINCIPLES AND REVOLUTION HISTORY-II</b> <i>ATATÜK İLKELERİ VE İNKILAP TARİHİ II</i>	2	0	2	2
TRM 108	<b>SANITATION, HYGIENE AND OCCUPATIONAL SAFETY</b> <i>SANİTASYON, HİJYEN VE İŞ GÜVENLİĞİ</i>	3	0	2	4
GAST 110	<b>INTRODUCTION TO BEVERAGES</b> <i>İÇECEKLERE GİRİŞ</i>	2	1	3	5
TURK 102	<b>TURKISH LANGUAGE-II</b> <i>TÜRK DİLİ-II</i>	2	0	2	2
<b>TOTAL</b> <i>TOPLAM</i>		<b>18</b>	<b>5</b>	<b>21</b>	<b>30</b>

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

### SOPHOMORE

2. Yıl

<b>3 Fall Semester</b>		<b>Theory</b>	<b>Practice</b>	<b>Credits</b>	<b>ECTS</b>
<i>Güz Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
<b>TRM 231</b>	<b>FINANCIAL ACCOUNTING</b> <i>FİNANSAL MUHASEBE</i>	3	0	3	5
<b>TRM 227</b>	<b>INTRODUCTION TO MARKETING</b> <i>PAZARLAMAYA GİRİŞ</i>	3	0	3	5
<b>GAST 201</b>	<b>INTRODUCTION TO CULINARY TECHNOLOGY</b> <i>MUTFAK TEKNOLOJİLERİNE GİRİŞ</i>	1	2	3	5
<b>GAST 203</b>	<b>FOOD AND THEIR SPECIFICATIONS</b> <i>GIDALAR VE ÖZELLİKLERİ</i>	3	0	3	3
<b>GAST 207</b>	<b>FOOD HISTORY I</b> <i>YİYECEK TARİHİ I</i>	2	0	2	3
<b>NAE 2XX</b>	<b>FOREIGN LANGUAGE I</b> <i>YABANCI DİL I</i>	3	0	3	5
<b>TRM 223</b>	<b>FOOD AND BEVERAGE MANAGEMENT I</b> <i>YİYECEK VE İÇECEK YÖNETİMİ I</i>	2	1	3	4
<b>TOTAL</b> <i>TOPLAM</i>		<b>17</b>	<b>3</b>	<b>20</b>	<b>30</b>

<b>4 Spring Semester</b>		<b>Theory</b>	<b>Practice</b>	<b>Credits</b>	<b>ECTS</b>
<i>Bahar Dönemi</i>		<i>Teori</i>	<i>Pratik</i>	<i>Kredi</i>	<i>AKTS</i>
<b>GAST 200</b>	<b>SUMMER WORK INTEGRATED LEARNING I</b> <i>YAZ STAJI I</i>	1	0	3	5
<b>GAST 202</b>	<b>KITCHEN TECHNOLOGY I</b> <i>MUTFAK TEKNOLOJİLERİ I</i>	3	3	5	5
<b>GAST 204</b>	<b>FOOD CULTURE</b> <i>YEMEK KÜLTÜRÜ</i>	2	0	2	3
<b>GAST 212</b>	<b>MENU PLANNING</b> <i>MENÜ PLANLAMA</i>	3	0	3	4
<b>GAST 208</b>	<b>INTRODUCTION TO PASTERY AND BAKERY</b> <i>PASTACILIK VE FIRIN ÜRÜNLERİNE GİRİŞ</i>	3	3	5	5
<b>GAST 214</b>	<b>FOOD HISTORY II</b> <i>YİYECEK TARİHİ II</i>	2	0	2	3
<b>NAE 2XX</b>	<b>FOREIGN LANGUAGE II</b> <i>YABANCI DİL II</i>	3	0	3	5
		<b>17</b>	<b>6</b>	<b>23</b>	<b>30</b>

**TOTAL  
TOPLAM**

<b>SOPHOMORE TOTAL</b>	<b># OF COURSES DERS SAYISI</b>	<b>CREDITS KREDİ</b>	<b>ECTS AKTS</b>
<i>2. YIL TOPLAM</i>	<b>14</b>	<b>43</b>	<b>60</b>

**JUNIOR  
3. Yıl**

<b>5 Fall Semester Güz Dönemi</b>		<b>Theory Teori</b>	<b>Practice Pratik</b>	<b>Credits Kredi</b>	<b>ECTS AKTS</b>
<b>AE 3XX</b>	<b>AREA ELECTIVE ALAN SEÇMELİ</b>	3	0	3	4
<b>GAST 301</b>	<b>KITCHEN TECHNOLOGY II MUTFAK TEKNOLOJİLERİ II</b>	3	3	5	5
<b>GAST 309</b>	<b>RESTAURANT OPERATIONS AND ENTREPRENEURSHIP RESTORAN OPERASYONU VE GİRİŞİMCİLİK</b>	2	0	2	4
<b>GAST 311</b>	<b>ADVANCED BAKERY AND PASTERY İLERİ PASTACILIK VE FIRIN ÜRÜNLERİ</b>	1	3	3	4
<b>GAST 313</b>	<b>TURKISH REGIONAL CUISINES TÜRK YÖRE MUTFAKLARI</b>	2	3	3	3
<b>NAE 3XX</b>	<b>FOREIGN LANGUAGE III YABANCI DİL III</b>	3	0	3	5
<b>TRM 335</b>	<b>CONSUMER BEHAVIOUR TÜKETİCİ DAVRANIŞI</b>	3	0	3	5
<b>TOTAL TOPLAM</b>		<b>17</b>	<b>9</b>	<b>22</b>	<b>30</b>

<b>6 Spring Semester Bahar Dönemi</b>		<b>Theory Teori</b>	<b>Practice Pratik</b>	<b>Credits Kredi</b>	<b>ECTS AKTS</b>
<b>AE 3XX</b>	<b>AREA ELECTIVE ALAN SEÇMELİ</b>	3	0	3	3
<b>GAST 300</b>	<b>SUMMER WORK INTEGRATED LEARNING II YAZ STAJI II</b>	1	0	3	5
<b>GAST 302</b>	<b>KITCHEN TECHNOLOGY III MUTFAK TEKNOLOJİLERİ III</b>	3	3	3	5
<b>GAST 308</b>	<b>OTTOMAN CUISINE OSMANLI MUTFAĞI</b>	2	3	3	4
<b>GAST 310</b>	<b>SALES AND MARKETING FOR FOOD AND BEVERAGE YİYECEK VE İÇECEK İŞLETMELERİNDE SATIŞ VE PAZARLAMA</b>	3	0	3	3
<b>NAE 3XX</b>	<b>FOREIGN LANGUAGE IV YABANCI DİL IV</b>	3	0	3	5

<b>TRM 304</b>	<b>HUMAN RESOURCES MANAGEMENT</b> <i>İNSAN KAYNAKLARI YÖNETİMİ</i>	3	0	3	5
<b>TOTAL TOPLAM</b>		<b>18</b>	<b>6</b>	<b>21</b>	<b>30</b>

<b>JUNIOR TOTAL</b>	<b># OF COURSES DERS SAYISI</b>	<b>CREDITS KREDİ</b>	<b>ECTS AKTS</b>
<i>3. YIL TOPLAM</i>	<b>14</b>	<b>43</b>	<b>60</b>

<b>SENIOR</b> <i>4. Yıl</i>
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<b>7 Fall Semester</b> <i>Güz Dönemi</i>		<b>Theory</b> <i>Teori</i>	<b>Practice</b> <i>Pratik</i>	<b>Credits</b> <i>Kredi</i>	<b>ECTS</b> <i>AKTS</i>
<b>AE 4XX</b>	<b>AREA ELECTIVE</b> <i>ALAN SEÇMELİ</i>	3	0	3	4
<b>AE 4XX</b>	<b>AREA ELECTIVE</b> <i>ALAN SEÇMELİ</i>	3	0	3	4
<b>GAST 409</b>	<b>INFORMATION TECHNOLOGIES FOR GASTRONOMY</b> <i>GASTRONOMİ İÇİN BİLİŞİM TEKNOLOJİLERİ</i>	2	1	3	4
<b>GAST 403</b>	<b>KITCHEN TECHNOLOGY IV</b> <i>MUTFAK TEKNOLOJİLERİ IV</i>	3	3	3	5
<b>GAST 405</b>	<b>WORLD CUISINES</b> <i>DÜNYA MUTFAKLARI</i>	2	3	4	5
<b>GAST 407</b>	<b>FOOD REGULATIONS</b> <i>GIDA MEVZUATI</i>	2	0	3	5
<b>NAE 4XX</b>	<b>NONE AREA ELECTIVE</b> <i>ALAN DIŞI SEÇMELİ</i>	3	0	3	3
<b>TOTAL TOPLAM</b>		<b>18</b>	<b>7</b>	<b>22</b>	<b>30</b>

<b>8 Spring Semester</b> <i>Bahar Dönemi</i>		<b>Theory</b> <i>Teori</i>	<b>Practice</b> <i>Pratik</i>	<b>Credits</b> <i>Kredi</i>	<b>ECTS</b> <i>AKTS</i>
<b>AE 4XX</b>	<b>AREA ELECTIVE</b> <i>ALAN SEÇMELİ</i>	3	0	3	5
<b>AE 4XX</b>	<b>AREA ELECTIVE</b> <i>ALAN SEÇMELİ</i>	3	0	3	5
<b>GAST 400</b>	<b>GRADUATION PROJECT</b> <i>MEZUNİYET PROJESİ</i>	3	0	3	7
<b>GAST 402</b>	<b>FACILITIES MANAGEMENT AND DESIGN</b> <i>TESİS YÖNETİMİ VE TASARIMI</i>	3	0	3	5
<b>GAST 404</b>	<b>KITCHEN TECHNOLOGY V</b>	3	3	3	5

## MUTFAK TEKNOLOJİLERİ V

NAE 4XX

NONE AREA ELECTIVE

ALAN DIŐI SEÇMELİ

3 0 3 3

TOTAL  
TOPLAM

18 3 18 30

SENIOR TOTAL

# OF COURSES  
DERS SAYISICREDITS  
KREDİECTS  
AKTS

4. YIL TOPLAM

13

40

60

AREA ELECTIVES (TRM)  
ALAN SEÇMELİ DERSLER (TRM)Theory  
TeoriPractice  
PratikCredits  
KrediECTS  
AKTS

## Fall Semester

Güz Dönemi

GAST 331	<b>SENSORY EVALUATION OF FOOD</b> DUYUSAL ANALİZ	3	0	3	4
GAST 333	<b>VEGETARIAN CUISINE</b> VEJETERYAN MUTFAĞI	1	2	3	4
GAST 335	<b>NEW TRENDS IN GASTRONOMY</b> GASTRONOMİDE YENİ TRENDLER	3	0	3	4

## Spring Semester

Bahar Dönemi

GAST 332	<b>FOOD WRITING</b> GASTRONOMİ YAZARLIĞI	2	0	3	3
GAST 334	<b>FOOD IN MYTHOLOGY AND BELIEFS</b> MİTOLOJİ VE İNANÇLARDA YEMEK	3	0	3	3

## Fall Semester

Güz Dönemi

GAST 431	<b>FOOD STYLING AND PHOTOGRAPHY</b> YEMEK STİLİSTLİĞİ VE FOTOĞRAFÇILIĞI	2	3	3	4
GAST 433	<b>OENOLOGY</b> ENOLOJİ	3	0	3	4
GAST 435	<b>CHOCOLATE ART</b> ÇİKOLATA SANATI	1	2	3	4
GAST 437	<b>GASTRONOMY TOURISM</b> GASTRONOMİ TURİZMİ	3	0	3	4
GAST 439	<b>CULINARY GEOGRAPHY</b> MUTFAK COĞRAFYASI	3	0	3	4

## Spring Semester

Bahar Dönemi

GAST 430	<b>BANQUET AND EVENT MANAGEMENT</b>	3	0	3	5
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	<i>BANKET VE ZİYAFET YÖNETİMİ</i>				
<b>GAST 466</b>	<b>INNOVATION AND CREATIVITY</b> <i>İNNOVASYON VE YARATICILIK</i>	3	0	3	5
<b>GAST 432</b>	<b>FOOD AND MEDIA</b> <i>GIDA VE MEDYA</i>	3	0	3	5
<b>GAST 434</b>	<b>FOOD AND BEVERAGE SERVICE</b> <i>YİYECEK VE İÇECEK SERVİSİ</i>	3	0	3	5
<b>FOREIGN LANGUAGE ELECTIVES</b> <i>SEÇMELİ YABANCI DİL DERSLERİ</i>		<b>Theory</b> <i>Teori</i>	<b>Practice</b> <i>Pratik</i>	<b>Credits</b> <i>Kredi</i>	<b>ECTS</b> <i>AKTS</i>
<b>RUS 201</b>	<b>RUSSIAN I</b> <i>RUSÇA 1</i>	3	0	3	5
<b>RUS 202</b>	<b>RUSSIAN II</b> <i>RUSÇA 2</i>	3	0	3	5
<b>RUS 301</b>	<b>RUSSIAN III</b> <i>RUSÇA 3</i>	3	0	3	5
<b>RUS 302</b>	<b>RUSSIAN IV</b> <i>RUSÇA 4</i>	3	0	3	5
<b>GER 201</b>	<b>GERMAN I</b> <i>ALMANCA 1</i>	3	0	3	5
<b>GER 202</b>	<b>GERMAN II</b> <i>ALMANCA 2</i>	3	0	3	5
<b>GER 301</b>	<b>GERMAN III</b> <i>ALMANCA 3</i>	3	0	3	5
<b>GER 302</b>	<b>GERMAN IV</b> <i>ALMANCA 4</i>	3	0	3	5
<b>SPA 201</b>	<b>SPANISH I</b> <i>İSPANYOLCA 1</i>	3	0	3	5
<b>SPA 202</b>	<b>SPANISH II</b> <i>İSPANYOLCA 2</i>	3	0	3	5
<b>SPA 301</b>	<b>SPANISH III</b> <i>İSPANYOLCA 3</i>	3	0	3	5
<b>SPA 302</b>	<b>SPANISH IV</b> <i>İSPANYOLCA 4</i>	3	0	3	5
<b>TOTAL # OF COURSES AND CREDITS</b>		<b># OF COURSES</b> <i>DERS SAYISI</i>		<b>CREDITS</b> <i>KREDİ</i>	<b>ECTS</b> <i>AKTS</i>
TOPLAM DERS VE KREDİ SAYISI		<b>56</b>		<b>168</b>	<b>240</b>