

ANTALYA BİLİM UNIVERSITY
TOURISM FACULTY
GASTRONOMY AND CULINARY ARTS
Course Contents

I. YEAR
(1st SEMESTER)

GMS1001 - BASICS OF GASTRONOMY (3 Theoretical / 3 Credits): This course aims to help students understand the concept of gastronomy in relation to various disciplines such as history, culture, geography, art, agriculture, hygiene, and culinary skills. The course covers the relationship between food and culture, the historical development of gastronomy, and the transformation of food and culinary culture from early civilizations to the present day. It also examines eating habits from different periods, current gastronomic trends, and the influence of French cuisine on international gastronomy.

GMS1003 - FOOD SCIENCE (3 Theoretical / 3 Credits): This course examines the functions of basic chemical components found in food during culinary processes and the scientific changes that occur during cooking. The course examines the properties of proteins, carbohydrates, fats, water, and other food components, as well as the physical and chemical changes that occur during cooking, processing, and preparation. Students gain the ability to evaluate food production processes from a scientific perspective by understanding the relationship between food science and culinary applications.

GMS1005 - FOOD SAFETY AND HYGIENE (3 Theoretical / 3 Credits): This course covers food safety, sanitation, hygiene, and occupational safety in food and beverage establishments. The course addresses hand hygiene, foodborne illnesses, food microbiology, cross-contamination, HACCP, equipment cleaning, personnel hygiene, and risks that may arise in food flow processes. Additionally, preventive and control measures required during the purchasing, preparation, cooking, storage, transportation, and service stages are examined through case studies.

GMS1007 - BASIC OFFICE PROGRAMMES (1 Theoretical, 2 Practical / 2 Credits): This course aims to enable students to effectively use the basic office software they will need for their academic and professional work. The course covers tools such as Google Forms, Outlook, Word, Excel, and PowerPoint through practical applications; students' skills in data collection, analysis, reporting, and presentation preparation are developed. Thus, students are able to use digital office tools efficiently both in their educational processes and in their professional lives.

GMS1009 - BASIC MATHEMATIC (3 Theoretical / 3 Credits): This course aims to enable tourism and gastronomy students to apply their basic mathematical knowledge in daily life and professional applications. The course covers topics such as numbers, equations, absolute value, inequalities, exponents, roots, ratios and proportions, measurement, percentage calculations, polynomials, basic cost-profit calculations, and the interpretation of tables and graphs. Students develop the fundamental calculation and analytical thinking skills required, particularly in food and beverage establishments.

TURK101 - Turkish Language I (2 Theoretical / 2 Credits): This course aims to help students understand the place of Turkish among world languages, its historical development, and its fundamental structural characteristics. The course covers world language groups, Turkish's position within these groups, historical periods of the Turkish language, basic grammar rules, parts of speech, sentence structure, spelling rules, punctuation, and oral and written expression styles. Students gain the ability to use Turkish correctly, effectively, and in accordance with the rules; to develop their oral and written communication skills; and to evaluate texts from a linguistic perspective.

HIST101 - ATATÜRK'S PRINCIPLES AND REVOLUTIONS I (2 Theoretical / 2 Credits): This course examines the historical developments spanning from the final period of the Ottoman Empire to the founding of the Republic of Turkey. The course examines the political, social, and cultural developments that laid the groundwork for the establishment of the Republic of Turkey as a secular and unitary nation-state; the process of the National Struggle; the fundamental concepts of Atatürkist thought; and the historical background of the Turkish Revolution. Students gain the ability to evaluate historical events within a cause-and-effect framework, analyze different perspectives, and interpret the process of the Republic's establishment within its historical context.

GMS101 - ACADEMIC ENGLISH I (3 Theoretical / 3 Credits): This course aims to develop the English reading, writing, listening, and speaking skills that students will need throughout their undergraduate education. The course covers reading general and gastronomy-specific English texts, identifying main ideas and supporting details, preparing academic and professional correspondence, delivering effective presentations, and participating in structured discussions. Students learn the basic professional English terminology used in the field of gastronomy and culinary arts, thereby gaining the ability to communicate in English in academic and professional settings.

I. YEAR (2nd SEMESTER)

GMS1002 - INTRODUCTION TO KITCHEN PRACTICES (2 Theoretical, 2 Practical / 3 Credits): This course aims to prepare students at a foundational level for kitchen practices and familiarize them with the professional kitchen environment. The course covers catering and food production systems, personal hygiene, kitchen hygiene, the use of kitchen equipment, kitchen organization, knife handling, cutting techniques, mise en place, and basic cooking techniques. Through theoretical knowledge and laboratory applications, students acquire the skills to work safely, efficiently, and hygienically in the kitchen.

GMS1004 - NUTRITION (3 Theoretical / 3 Credits): This course examines the characteristics, sources, and roles of basic nutrients in the human body. In addition to proteins, carbohydrates, fats, vitamins, and minerals, the course covers calories, balanced nutrition, portion control, developing healthy menus, special diets, and nutrition labels. Students gain the ability to create healthier and more nutritious menus in lodging and food and beverage establishments, adapt recipes to specific nutritional needs, and evaluate current nutrition trends.

GMS1006 - BASIC ART EDUCATION (2 Theoretical, 1 Practical / 3 Credits): This course aims to equip students with knowledge and skills in visual perception, composition, two- and three-dimensional thinking, mass, volume, light-dark values, and basic design principles. The course covers drawing, composition, basic art terminology, material usage, and creative design applications. While acquiring foundational art knowledge to develop an aesthetic perspective in the field of gastronomy, students also strengthen their creativity, attention to detail, patience, and technical expression skills.

GMS1008 - MANAGEMENT AND ORGANIZATION IN GASTRONOMY (3 Theoretical / 3 Credits): This course addresses management and organizational behavior processes in gastronomy businesses through a holistic approach. The course examines topics such as organizational structures, departmentalization, leadership styles, motivation theories, group dynamics, role distribution within teams, conflict management, and organizational culture in gastronomy businesses, using examples from the gastronomy sector. Students develop effective management, communication, and organizational skills in kitchen and food and beverage operations.

TURK102 - Turkish Language II (2 Theoretical / 2 Credits): This course aims to help students understand the structure and functioning of the Turkish language at an advanced level and to improve their written and oral communication skills. The course covers spelling and punctuation rules, composition writing methods, stylistic features, stylistic errors, the correct use of idioms, forms of expression, types of oral expression, and types of written expression. Students gain the ability to use Turkish clearly, concisely, simply, and effectively; and to establish accurate written and oral communication in academic and professional life.

HIST102 - ATATÜRK'S PRINCIPLES AND REVOLUTIONS II (2 Theoretical / 2 Credits): This course examines the revolutions implemented after the founding of the Republic of Turkey and the historical, political, and social significance of Atatürk's principles. The course examines the fundamental characteristics of the Republic, the process of modernization, secularism, the concept of the nation-state, the system of Atatürkist thought, and the significance of the Turkish Revolution for contemporary Turkey. Students develop the ability to evaluate the fundamental principles of the Republic within the framework of modernity, reason, and science, and to relate historical developments to current social issues.

GMS102 - ACADEMIC ENGLISH II (3 Theoretical / 3 Credits): This course aims to advance students' English communication skills in academic and professional contexts. The course covers topics such as gastronomy-specific professional terminology, professional email writing, social media communication, international food trends, cross-cultural communication, professional presentation skills, and restaurant concept promotion. Through original materials and interactive exercises, students develop the ability to communicate effectively in international gastronomy and tourism environments.

II. YEAR (3rd SEMESTER)

GMS2001 - KITCHEN PRACTICES I (1 Theoretical, 3 Practical / 3 Credits): This course aims to help students develop basic kitchen skills by learning the practical processes of preparing stocks, sauces, soups, vegetables, grains, poultry, meat, and fish. The course covers reading recipes, selecting the right ingredients and equipment, time management, basic cooking techniques, cutting methods, and laboratory applications. Students gain the ability to use proper techniques in kitchen applications, prepare products using appropriate cooking methods, and work in accordance with professional kitchen discipline.

GMS2003 – FOOD HISTORY (3 Theoretical / 3 Credits): This course aims to help students understand the historical development of human nutrition within a broad framework spanning from the earliest periods to the Middle Ages and the modern era. The course examines the production, consumption, and perception of food within historical contexts; transformations ranging from hunter-gatherer societies to agriculture, industrialization, the Columbian Exchange, modern culinary cultures, and global food systems are explored. Students develop the ability to assess the effects of social, economic, cultural, and technological developments on eating habits and culinary practices.

GMS2005 - BREADS (1 Theory, 3 Lab / 3 Credits): This course introduces students to the basic recipes, techniques, and concepts used in professional baking. The course covers the processes that form the foundation of baking practices, including dough preparation, kneading, proofing, shaping, baking, and product evaluation. Students develop the technical knowledge and practical skills necessary for preparing baking products, thereby gaining the fundamental competencies required for a professional kitchen environment.

GMS2007 - BEVERAGES (3 Theoretical / 3 Credits): This course aims to introduce alcoholic and non-alcoholic beverages, which hold a significant place in the food and beverage service industry. Within the scope of the course, the basic classification of beverages, production processes, ingredients used, and the functions of these ingredients are covered. Students gain the ability to identify different types of beverages, understand production and service processes, and evaluate the role of beverages in food and beverage establishments.

TRM2001 - FOOD AND BEVERAGE MANAGEMENT (3 Theoretical / 3 Credits): This course comprehensively covers the food and beverage market, the sector's core areas, and the management processes of food and beverage establishments. The course examines various operational types, including fast food, casual dining establishments, hotels, fine dining restaurants, event catering services, and industrial and social catering. Additionally, the course evaluates consumer trends, environmental and ethical concerns, technological advancements, processes ranging from procurement to service, cost and market focus, and the responsibilities of food and beverage managers. Students gain the ability to analyze the scope of food and beverage operations and their managerial requirements.

TRM2005 - Introduction to Marketing (3 Theoretical / 3 Credits): This course aims to introduce students to the fundamental concepts, strategies, and applications of marketing. The course covers the definition of marketing, its historical development, the marketing process, customer needs, marketing strategy, the marketing mix, marketing research, market segmentation, targeting, positioning, consumer behavior, product and service development, brand management, and pricing. Students gain the ability to evaluate the impact of marketing decisions on business success in the tourism and food and beverage sectors.

*****201- ELECTIVE COURSE WITHIN THE FIELD: FOREIGN LANGUAGE I GROUP-5 (3 Theoretical / 3 Credits):**

II. YEAR (4th SEMESTER)

GMS2000 - INTERNSHIP I (2 Practical / 1 Credit): This course covers the internship placements that Gastronomy and Culinary Arts students complete at food and beverage establishments during the summer term. During the internship, students gain hands-on experience with kitchen organization, workflows, duties and responsibilities,

professional work discipline, teamwork, and communication processes. The course aims to help students gain industry awareness, understand their professional roles, and evaluate their internship experiences in terms of professional development.

GMS2002 - KITCHEN PRACTICES II (1 Theoretical, 3 Practical / 3 Credits): This course aims to help students develop basic cooking and cutting techniques and gain practical experience in preparing vegetables, meat, poultry, fish, stocks, soups, and sauces. The course covers the selection of appropriate cooking techniques, recipe usage, timing, mise en place, and the preparation and presentation of hot and cold dishes. Students develop the ability to plan meal preparation, presentation, and service processes through practical exercises that closely mimic a real kitchen environment.

GMS2004 - MENU PLANNING (3 Theoretical / 3 Credits): This course covers the fundamental principles of menu planning and strategic menu design in food and beverage establishments. The course examines target audience identification, different menu types, the menu design process, profitable menu pricing, and the key characteristics of effective menu presentation. Students gain the ability to create practical and effective menus by considering the business concept, customer expectations, and cost factors.

GMS2006 - PASTRY (1 Theory, 3 Practice / 3 Credits): This course covers the fundamental techniques of pastry making and the basic recipes and concepts used in professional pastry applications. The course includes hands-on exploration of dough-based items, creams, dry pastries, fresh pastries, decoration techniques, and basic pastry-making processes. Students gain the ability to develop creative and aesthetically pleasing pastry products, manage production processes, and apply professional pastry techniques.

TRM2004 - COST MANAGEMENT (2 Theory, 1 Lab / 3 Credits): This course examines the relationship between cost control, purchasing, and profitability in food and beverage establishments. The course covers basic mathematics, unit and recipe conversions, efficiency calculations, recipe costing, pricing, beverage control, procurement control, labor planning, revenue forecasting, inventory valuation, and inventory management. Students gain the ability to calculate and control food, beverage, and labor costs.

*****202- ELECTIVE COURSE WITHIN THE FIELD: FOREIGN LANGUAGE II GROUP-5 (3 Theoretical / 3 Credits):**

III. YEAR (5th SEMESTER)

GMS3001-KITCHEN PRACTICES III (1 Theoretical, 3 Practical / 3 Credits): This course aims to advance the fundamental knowledge and skills students have acquired in kitchen practices to a higher level. The course covers basic stocks, soup and sauce preparation, the preparation of vegetables, meat, poultry, and fish products, the selection of appropriate cutting and cooking techniques, and the preparation and presentation of hot and cold dishes. Students gain practical experience in time management, recipe use, food preparation, and service organization in professional kitchens.

GMS3003 - FOODS AND THEIR SPECIFICATIONS (3 Theoretical / 3 Credits): This course examines how the physical and chemical properties of foods change during preparation, cooking, and storage processes. The course covers materials and equipment used in the kitchen, heat transfer, basic cooking methods, and fundamental food groups such as dairy and dairy products, eggs, grains, meat and meat products, fish, fruits and vegetables, legumes, herbs, spices, sauces, confectionery, and chocolate. Students gain the ability to identify the characteristics of different food groups and evaluate the effects of these characteristics in culinary applications.

GMS3105 - REGIONAL CUISINES (1 Theory, 3 Practice / 3 Credits): This course aims to provide students with knowledge about Turkish food culture and the regional cuisines of Turkey. The course covers the historical development of Turkish cuisine, its economic, social, and cultural aspects, the formation processes of regional dishes, the culinary characteristics of different regions, and the effects of globalization on food culture. Students gain the ability to evaluate regional dishes in both academic and professional contexts by understanding the multi-layered structure of Turkish cuisine.

GMS3007 - FOOD CULTURE (3 Theoretical / 3 Credits): This course examines food from anthropological, historical, and cultural perspectives. The course covers the transformation of food culture from the Middle Ages to

the present, as well as the role of food in identity, ethnic affiliation, rituals, taboos, religious boundaries, and local and global communities. Additionally, topics such as culinary tourism, urban food culture, restaurant culture, the preservation of local cuisines, and food heritage within the UNESCO framework are examined. Students develop the ability to assess how food traditions are preserved and transformed over time and space, and how they are used to express cultural differences.

GMS3XXX - Field-Specific Elective Course Group-0 (3 Theoretical / 3 Credits):

*****301 - Field-Specific Elective Course: Foreign Language III Group-5 (3 Theoretical / 3 Credits):**

III. YEAR (6th SEMESTER)

GMS3000-INTERNSHIP II (2 Practicum / 1 Credit): This course covers students' second internship placement in food and beverage establishments. During the internship, students gain hands-on experience in a professional setting with kitchen organization, duties and responsibilities, professional work discipline, teamwork, communication, problem-solving, and decision-making processes. The course aims to reinforce students' prior knowledge and skills through professional practice and to evaluate their professional development at a more advanced level.

GMS3102-KITCHEN PRACTICES IV (1 Theoretical / 3 Practical / 3 Credits): This course aims to teach students cooking techniques, recipes, and presentation practices from various world cuisines through both theoretical and practical instruction. The course covers the culinary cultures of Europe, the Far East, Asia, and the Americas, as well as basic food preparation methods, garnish preparation techniques, and various presentation styles. Students gain the ability to select appropriate cooking techniques, correctly follow recipes, manage time effectively, and develop their own presentation techniques.

GMS3104-OTTOMAN CUISINE CULTURE (1 Theoretical / 3 Practical / 3 Credits): This course examines Ottoman cuisine culture from historical, anthropological, and cultural perspectives. The course examines how culinary traditions are preserved and transformed over time and space, as well as the role of food in identity, ritual, belief, community structure, cultural heritage, and daily life. Students gain the ability to evaluate the historical development of Ottoman cuisine, its cultural value, and the relationship between culinary heritage and contemporary gastronomy.

KPL101-CAREER PLANNING (1 Theoretical / 1 Credit): This course aims to help students gain awareness of the expectations of the professional world and plan their educational processes in alignment with their career goals. The course covers the concept of career, career planning stages, self-awareness, personal traits, interests, values, resume preparation, career options, international exchange programs, and tools supporting career development such as Talent Gateway. Students gain the ability to set career goals aligned with their skills and competencies and develop plans to achieve these goals.

GMS3XXX - Field-Specific Elective Course Group-0 (3 Theoretical / 3 Credits)

*****302 - Field-Specific Elective Course: Foreign Language IV Group-5 (3 Theoretical / 3 Credits)**

IV. YEAR (7th SEMESTER)

GMS4XXX- Field-Specific Elective Course Group-0 (3 Theoretical / 3 Credits)

GMS4XXX- Field-Specific Elective Course Group-1 (1 Theoretical, 3 Practical / 3 Credits)

GMSCOOP4001- Cooperative Education I (40 Practical / 20 Credits)

NAE1000 - Non-Major Elective Course (2 Theoretical / 2 Credits)

**IV. YEAR
(8th Semester)**

GMS4XXX- MAJOR ELECTIVE COURSE GROUP-1 (1 Theoretical, 3 Practical / 3 Credits)

GMS4XXX - MAJOR-SPECIFIC ELECTIVE COURSE GROUP 2 (3 Theoretical / 3 Credits)

GMSCOOP4002 - COOPERATIVE EDUCATION II (40 Practical / 20 Credits)

TRM4152-SHADOW MANAGEMENT (2 Theoretical / 2 Credits)

**ELECTIVE COURSES WITHIN THE FIELD
GROUP-0**

GMS3109-FOOD ETHICS (3 Theoretical / 3 Credits): This course addresses ethical issues that may arise in the production, consumption, transportation, marketing, and pricing processes within food systems. Topics covered in the course include ethical theories, food insecurity, hunger, food aid, consumer awareness, marketing ethics, animal rights, waste management, and climate change. Students gain the ability to evaluate ethical issues related to the food sector and approach these issues with a critical perspective.

GMS3111-FOOD AND SUSTAINABILITY (3 Theoretical / 3 Credits): This course examines the relationships between food, sustainability, and society from environmental, social, and economic perspectives. The course covers sustainable food systems, life cycle analysis, local food development, compost production, waste management, and sustainable agricultural practices. Conducted using a project-based learning approach, the course equips students with the skills to develop sustainable solutions in the fields of gastronomy and tourism, analyze environmental impacts, and foster social awareness.

GMS3113-NEW TRENDS IN GASTRONOMY (3 Theoretical / 3 Credits): This course aims to track current developments and innovative trends emerging in the field of gastronomy. The course covers new trends in the world of gastronomy, current approaches in gastronomic tourism, potential future gastronomic trends, and their sectoral implications. Students gain the ability to critically evaluate information in the field of gastronomy, interpret new trends, and analyze them while considering social, scientific, and ethical values.

GMS3115-TOURISM AND HOTEL INDUSTRY (3 Theoretical / 3 Credits): This course examines the structure of the tourism and hospitality sector, the service chain, and planning processes related to destination development. The course examines the development of tourism destinations at global, urban, rural, and social levels; policy and product development; the improvement of facilities and services; sustainable tourism principles; and environmentally sensitive destination management. Students gain the ability to evaluate the fundamental dynamics of tourism planning, sustainable development, and the hospitality sector.

GMS3108-CHEESE VARIETIES IN INTERNATIONAL CUISINES (2 Theoretical 1 Practical / 3 Credits): This course covers traditional and international cheese varieties, cheese production technologies, and the use of cheese in the field of gastronomy. The course examines the historical development of cheese, milk and cheese production processes, starter cultures, ripening, packaging, cheese quality, cheese categories, and the nutritional value of cheese. Additionally, cheese varieties from Europe, Turkey, and the Americas, cheese tasting, cheese platter preparation, cheese-wine pairings, and regional cheese applications are supported by workshop activities.

GMS3110-SENSORY EVALUATION OF FOOD (2 Theoretical, 1 Practical / 3 Credits): This course examines the effects of foods' sensory characteristics on consumer preference and product acceptance. The course covers sensory perception mechanisms, the evaluation of new or reformulated food products, and the basic sensory tests used in product acceptance. Students gain the ability to evaluate the sensory characteristics of food products—such as taste, odor, appearance, texture, and overall acceptability—using scientific methods.

GMS3112-GASTRONOMY TOURISM (3 Theoretical / 3 Credits): This course examines the relationship between gastronomy and tourism and the use of gastronomy as a niche market within the tourism sector. The course examines destination branding, destination marketing, local foods, gastronomy-themed special days and events, and gastro-tour planning processes through the lens of gastronomic values. Students gain the ability to evaluate the contribution of gastronomy tourism to destination development and to develop various gastronomic marketing strategies.

GMS3114-MARKETING RESEARCH IN GASTRONOMY (3 Theoretical / 3 Credits): This course aims to develop students' skills in conducting market research and evaluating research results within the gastronomy and tourism industries. The course covers topics such as problem definition, the scientific research method, research designs, literature review, sampling, hypotheses, variables, questionnaire development, validity, reliability, and basic statistical analysis. Students gain the ability to analyze sector-specific issues using research-based approaches and to develop data-driven decisions.

GMS3019-SERVICE MARKETING IN GASTRONOMY (3 Theoretical / 3 Credits): This course covers the fundamental principles of marketing and sales operations in the gastronomy service sector. The course covers topics such as service marketing, service quality, customer relationship management, capacity management, service marketing strategies, market environment, consumer behavior, branding, pricing, advertising, and public relations. Students gain the ability to evaluate the effectiveness of marketing activities in hotel and restaurant operations, develop appropriate pricing strategies, and analyze service quality from a marketing perspective.

GMS4114-BEVERAGE CULTURE (3 Theoretical / 3 Credits): This course covers the culture and history of beverages, as well as fundamental topics related to the production, storage, presentation, and management of various beverage types. The course examines beverage cultures across different civilizations, the classification of beverage types, production methods, food-beverage pairing, bar management, cost control, profitability, hygiene, sanitation, and legal and ethical regulations. Students gain the ability to evaluate beverage consumption trends in the hospitality industry and understand the fundamental decision-making processes related to beverage management.

GMS4124-FOOD PHOTOGRAPHY (2 Theoretical 1 Practical / 3 Credits): This course aims to introduce students to the technical, cultural, and visual aspects of food photography. The course covers the basic concepts of photography, visual communication, graphic and design principles, composition, plating, food presentation, lighting, and photography techniques. Students gain the ability to plan the aesthetic and technical presentation of food, create plating arrangements suitable for different concepts, and produce visual content tailored to the field of gastronomy.

GMS4126-MOLECULAR GASTRONOMY (2 Theoretical, 1 Practical / 3 Credits): This course aims to introduce students to current approaches in molecular and physical gastronomy by addressing the scientific foundations of gastronomy. The course examines the scientific aspects of culinary practices, changes occurring at the molecular level, and emerging culinary trends. Students have the opportunity to evaluate traditional culinary practices from a scientific perspective and gain awareness of innovative gastronomy techniques.

ELECTIVE COURSES WITHIN THE FIELD

GROUP-1

GMS3117-EAST EASTERN CUISINE (1 Theory 3 Practice / 3 Credits): This course aims to introduce East Asian culinary culture, its basic ingredients, cooking techniques, and characteristic flavors through practical application. The course covers the historical and cultural development of Japanese, Chinese, Korean, and Thai cuisines, their regional differences, dining cultures, soups, main courses, side dishes, street foods, and fermented products. Students acquire the skills to prepare dishes specific to East Asian cuisines in accordance with principles of hygiene, aesthetic presentation, and sustainability.

GMS4031-SEAFOOD PRACTICES (1 Theoretical, 3 Practical / 3 Credits): This course aims to provide students with foundational knowledge regarding the types of seafood, their nutritional values, processing, storage, and cooking techniques. The course covers the classification of various seafood, processing and preservation methods, hygiene and food safety standards, and the use of seafood in local and international cuisines. Students develop the ability to create and prepare creative and original seafood dishes using different cooking techniques.

GMS4032-WORLD CUISINES (1 Theory 3 Practice / 3 Credits): This course aims to examine world culinary cultures from historical, geographical, ethnic, religious, and cultural perspectives. Within the scope of the course, the culinary cultures of selected countries are examined in terms of historical development, regional differences, kitchen architecture, utensils used, basic ingredients, cooking methods, table settings, serving styles, and everyday/luxury foods. Students gain the ability to comparatively evaluate the eating habits, cooking techniques, and cultural food practices of different countries.

GMS4033-PROFESSIONAL KITCHEN PRACTICES (1 Theoretical, 3 Practical / 3 Credits): This course aims to help students develop their skills in working within professional kitchen environments and reinforce fundamental cooking techniques through practical application. The course covers professional kitchen layout, station organization, knife skills, mise en place, portioning, hygiene regulations, culinary terminology, service preparations, menu planning, ingredient combinations, plating, and presentation techniques. Students develop time management, work organization, and teamwork skills by taking on roles at various kitchen stations.

GMS4034-PLANT-BASED CUISINE PRACTICES (1 Theory, 3 Lab / 3 Credits): This course covers the general structure of plant-based cuisine, its historical development, vegetarian and vegan cultures, nutritional characteristics, and the basic ingredients used in these cuisines. The course discusses pescatarian, fruitarian, vegetarian, and vegan dietary types; the philosophy of veganism, its activist dimension, and its advantages and disadvantages. Additionally, the course evaluates the effects of plant-based diets on environmental sustainability and health; students gain the ability to prepare and serve menus tailored to the needs of individuals who prefer plant-based diets.

GMS4035-SUSTAINABLE KITCHEN GARDENING (1 Theoretical, 3 Practical / 3 Credits): This course aims to equip students with the fundamental concepts and practical skills of sustainable kitchen gardening. The course covers topics such as plant identification, classification, life cycles, plant growth and development, soil preparation, planting, irrigation, plant propagation, and pest and disease control. Students gain hands-on experience in sustainable production, the use of fresh produce, and eco-friendly kitchen practices by growing salad greens and herbs in small-scale kitchen gardens.

GMS4036-ADVANCED PASTRY PRACTICES (1 Theory 3 Practice / 3 Credits): This course aims to help students develop their foundational knowledge and skills in pastry arts through advanced practical applications. The course covers recipes used in professional pastry making, dough work, creams, cake bases, decoration techniques, presentation practices, and creative product development processes. Students develop skills in preparing pastry products using aesthetic, technical, and innovative approaches, producing according to professional kitchen standards, and enhancing their presentation skills.

GMS4037-FOOD VIDEOGRAPHY (1 Theoretical, 3 Practical / 3 Credits): This course aims to impart the videography and cinematography skills necessary for visual storytelling in the fields of gastronomy and culinary arts. The course covers camera operation, lighting techniques, shot planning, visual composition, food video production, and editing processes. Students gain the ability to plan, produce, and edit creative video content that effectively conveys culinary practices and gastronomic concepts in a visually appealing, appetizing, and aesthetically pleasing manner.

GMS4038-BASIC CHOCOLATE-MAKING TECHNIQUES (1 Theoretical, 3 Practical / 3 Credits): This course aims to introduce students to chocolate preparation, processing, and decoration techniques. The course covers the historical development, origins, geographical characteristics, and diverse global perceptions of chocolate and sweets. Students research chocolate-based products, produce them in a pastry shop setting, and evaluate them through tasting.

ELECTIVE COURSES WITHIN THE FIELD GROUP-2

GMS4010-RESTAURANT ENTREPRENEURSHIP (3 Theoretical / 3 Credits): This course aims to provide students with hands-on experience in the planning, design, and cost estimation processes necessary for a restaurant venture. As part of the course, students develop a restaurant concept, conduct location and competitor analysis, create the restaurant layout and design, design the menu and brand identity, and calculate opening and operating costs. At the end of the term, students prepare a comprehensive restaurant business plan and presentation portfolio using digital tools.

GMS4111-FOOD AND MEDIA (3 Theoretical / 3 Credits): This course examines both the theoretical and practical aspects of the relationship between food and media. The course explores media studies theories, representation, discourse, the influence of influencers, and how food culture is presented on digital platforms. While developing critical media literacy through the analysis of academic articles, students gain skills in digital branding and visual content production—by creating a website, an Instagram account, and a promotional video for a restaurant in the practical component.

GMS4112-QUALITY AND REGULATIONS IN GASTRONOMY (3 Theoretical / 3 Credits): This course examines the relationship between quality management and food regulations in the gastronomy sector. The course

covers the concept of quality, quality control in kitchen operations, food quality and safety, the basic structure of food regulations, terminology used in legal documents, food law, legal regulations specific to the gastronomy sector in Turkey, and business licensing processes. Students gain the ability to interpret and apply legal requirements, quality standards, and food safety principles in gastronomy establishments.

GMS4115-NEW PRODUCT DEVELOPMENT IN THE FOOD SECTOR (2 Theoretical 1 Practical / 3 Credits): This course addresses new product development processes in the food industry. The course examines the concept of a “new food product,” factors influencing a product’s success or failure in the market, sector-specific new product development processes, and the role of consumers in the product development process. Students gain the ability to evaluate innovative product development processes in the food industry and generate product ideas while considering consumer expectations.

GMS4116-FOOD POLICIES (3 Theoretical / 3 Credits): This course examines the political, social, commercial, institutional, and legal processes affecting the food industry. The course covers food production and population growth, high food prices, hunger policies, debates on the Green Revolution, obesity, food aid, agricultural subsidies, organic and local food, food safety, GMOs, the global food system, and national/international food laws. Students develop the ability to evaluate food policies within the frameworks of history, geography, culture, and nutritional sciences.

GMS4118-Banquet and Event Management (3 Theoretical / 3 Credits): This course covers the fundamentals of planning, managing, and marketing banquet and event operations. The course examines the structure of banquet and event organizations, identifying suitable venues and markets, production and service planning, venue selection, inspection processes, capacity management, pricing strategies, event planning, and negotiation processes. Students gain managerial decision-making and operational planning skills in the banquet and event sector.

GMS4120-FOOD AND BEVERAGE SERVICE (3 Theoretical / 3 Credits): This course theoretically covers all stages of food and beverage service. The course covers the food and beverage industry, the duties of service staff, professional service philosophy, types of service, basic service methods, service tools and equipment, protocol knowledge, hygiene, and coordination in service operations. Students learn the theoretical foundation of service processes in accordance with established rules, thereby gaining professionalism and operational organization skills in food and beverage services.

GMS4122-GASTRONOMY SEMINARS (3 Theoretical / 3 Credits): This course examines gastronomy from a multifaceted perspective, covering the themes of science, art, technology, culture, and business management. The course covers fundamental topics such as gastronomy cities, the relationship between culinary culture and art, the impact of technological advancements on gastronomy, transformations in kitchen equipment, business models, and the future of gastronomy. Students develop the ability to approach the field of gastronomy with an aesthetic, cultural, and innovative perspective and to evaluate sectoral developments through an interdisciplinary lens.

GMS4128-PROFESSIONAL PLATE DESIGN (2 Theoretical 1 Practical / 3 Credits): This course aims to develop students’ creative plate design skills by exploring the relationship between culinary art and art and design. The course covers basic food products, kitchen tools and equipment, design principles, aesthetic arrangement, plate composition, presentation techniques, and food safety standards. Students gain the ability to design visually effective, balanced, and professional plate presentations by utilizing their creativity in the kitchen.

GMS4029-FOOD DESIGN FOR SPECIAL DIETARY NEEDS (2 Theoretical 1 Practical / 3 Credits): This course addresses the processes of designing food products tailored to special dietary needs. The course examines the functions of nutrients, the effects of different diets on product design, sensory analysis techniques, sustainable product development, and strategies aligned with consumer expectations. Students gain the ability to develop innovative, practical, and sustainable food products for individuals with various dietary restrictions.

GMS4030-OENOLOGY PRACTICES (2 Theoretical, 1 Practical / 3 Credits): This course aims to provide students with foundational and practical knowledge in viticulture and winemaking. The course covers grape varieties, major wine regions in Turkey and around the world, wine production processes, Old and New World wines, wine tasting techniques, wine service rules, food-wine pairings, and the historical, cultural, and economic significance of wine. Students develop the ability to evaluate and distinguish different wines and apply appropriate serving techniques in professional settings.

GMSCOOP4001-COOPERATIVE EDUCATION I (40 Hours / 20 Credits): This course aims to help Gastronomy and Culinary Arts students integrate their academic knowledge with long-term, full-time work experience in the international food and beverage industry. As part of the course, students gain hands-on experience in areas such as hot kitchen, cold kitchen, pastry, service operations, hygiene, food safety, menu planning, supply chain management, and cost control by taking on active roles in restaurants, hotel kitchens, catering, or international food and beverage units. Additionally, they develop skills in working in multicultural teams, crisis management, corporate communication, and contributing to sustainable kitchen practices.

GMSCOOP4002-COOPERATIVE EDUCATION II (40 Practicum / 20 Credits): This course aims to advance students' professional experience gained in international food and beverage establishments to a higher level and prepare them to assume responsibilities in professional kitchen operations. As part of the course, students undertake practical tasks in areas such as kitchen production, service flow, inventory management, food safety, hygiene, menu development, cost optimization, sustainable kitchen practices, and operational efficiency. At the end of the program, students evaluate their international kitchen experience through a report and presentation that meet academic standards.

ELECTIVE COURSES WITHIN THE FIELD GROUP-4

TRM4152-SHADOW MANAGEMENT (2 Theoretical / 2 Credits): This course aims to enable students to directly observe and experience managerial skills by working alongside an experienced manager in the industry. As part of the course, students actively participate in the industry for at least three days a week, observing managerial decision-making processes, operational monitoring mechanisms, and communication and coordination processes, and evaluating their experiences through weekly reports. The course ensures that students gain professional awareness and practical experience at the managerial level.

ELECTIVE COURSES WITHIN THE FIELD GROUP-5

CHI201-CHINESE I (3 Theoretical / 3 Credits): This is an introductory-level course designed to introduce students to Modern Standard Chinese, also known as Mandarin Chinese. The course covers Pinyin romanization, basic pronunciation rules, beginner-level reading and writing skills, basic vocabulary, and simple communication patterns. Students develop language skills at a level sufficient to meet basic communication needs by acquiring fundamental proficiency in speaking, listening, reading, and writing in Chinese.

GRM201-GERMAN I (3 Theoretical / 3 Credits): This course aims to help students acquire basic German language skills at the A1.1 level in accordance with the Common European Framework of Reference for Languages. The course covers beginner-level communication topics such as countries, nationalities, professions, family, emotions, food and drink, colors, clothing, and daily routines. Students acquire the ability to form simple sentences using basic German vocabulary and grammar structures, introduce themselves, and communicate at a basic level in daily life.

RUS201-RUSSIAN I (3 Theoretical / 3 Credits): This course aims to help students acquire basic Russian language skills at the A1 level within the framework of the Common European Framework of Reference for Languages. The course covers the Russian alphabet, pronunciation, basic vocabulary, introductory grammar structures, and simple reading, writing, listening, and speaking exercises. Students gain the ability to understand basic everyday expressions, express themselves using simple sentences, and communicate in Russian at a beginner level.

SPA201-SPANISH I (3 Theoretical / 3 Credits): This course aims to help students acquire basic Spanish language skills in accordance with the Common European Framework of Reference for Languages. The course covers basic vocabulary, fundamental grammatical structures, and topics used in daily communication, such as countries, nationalities, professions, family, home, furniture, and numbers. Students will develop the ability to read, write, listen to, and engage in simple conversations in Spanish at the beginner level.

CHI202-CHINESE II (3 Theoretical / 3 Credits): This course serves as a continuation of Chinese I and aims to develop students' basic Chinese communication skills. The course covers topics related to daily life, such as eating and drinking, shopping, asking about prices, transportation, accommodation, and address expressions. Students gain the ability to understand and use more complex sentence structures, participate in basic conversations, and compare

Chinese culture with their own.

GRM202-GERMAN II (3 Theoretical / 3 Credits): This course serves as a continuation of German I and aims to develop students' German communication skills at the A1.2 level. The course covers daily life topics such as professions, travel, health and illness, city life, shopping, clothing, and celebrations. Students gain the ability to express themselves, ask questions, and understand simple texts in everyday communication situations using basic German grammar structures.

RUS202-RUSSIAN II (3 Theoretical / 3 Credits): This course aims to build upon the basic language skills acquired in Russian I. The course covers basic language patterns at the A1 level, vocabulary and expressions used in daily life, as well as reading, writing, listening, and speaking exercises. Students develop the ability to construct Russian sentences in simple communication situations, understand basic texts, and participate in everyday conversations.

SPA202-SPANISH II (3 Theoretical / 3 Credits): This course serves as a continuation of Spanish I and aims to develop students' Spanish communication skills at the A1.2 level. The course covers vocabulary for basic communication, fundamental grammatical structures, understanding short texts, asking and answering questions, identifying the main idea in listening passages, and creating simple written expressions. Students gain the ability to communicate in Spanish at a basic level in daily life and to use reading, writing, listening, and speaking skills in an integrated manner.

CHI301-CHINESE III (3 Theoretical / 3 Credits): This course aims to develop students' speaking, listening, reading, and writing skills as the first step toward transitioning to the A2 level in Mandarin Chinese. The course reinforces the communication skills acquired in CHI 201 and CHI 202; it includes exercises in oral and written expression using compound and complex sentence structures, focusing on daily life, nature, and basic topics. Students gain the ability to initiate and maintain conversations in Chinese, read and write short texts, and communicate more effectively.

GRM301-GERMAN III (3 Theoretical / 3 Credits): This course aims to help students develop their German language skills at the A2.1 level in accordance with the Common European Framework of Reference for Languages. Topics covered in the course include arrival, home, food and drink, work life, sports and fitness, education and career, parties, and gifts. Students develop their German vocabulary, grammar, and communication skills, gaining the ability to communicate more effectively in both daily and professional contexts.

RUS301-RUSSIAN III (3 Theoretical / 3 Credits): This course aims to help students consolidate their knowledge of Russian at the A1 level and advance their communication skills to a higher level. The course covers the use of basic Russian grammar structures, vocabulary and expressions related to daily life, reading comprehension, written expression, speaking, and listening exercises. Students gain the ability to construct more coherent sentences using the grammar patterns they have learned and to maintain basic Russian communication.

SPA301-SPANISH III (3 Theoretical / 3 Credits): This course aims to help students develop their Spanish language skills at the beginner level in accordance with the Common European Framework of Reference for Languages. The course covers vocabulary and grammatical structures appropriate for the A1.2 level; students develop the ability to identify the main idea in short texts, locate specific information, understand the main idea in listening passages, and provide appropriate answers to questions. Additionally, students gain the ability to communicate in Spanish at a basic level in daily life by constructing simple oral and written expressions related to their living environment, personal belongings, and acquaintances.

CHI302-CHINESE IV (3 Theoretical / 3 Credits): This course serves as a continuation of CHI 301 and aims to develop students' Chinese language skills at the A2 level. The course reviews and expands upon A2-level grammar structures, focusing on sentence patterns, idiomatic expressions, and reading and speaking exercises. Students gain the ability to read Chinese texts containing more advanced vocabulary and basic structures, improve their oral expression skills, and construct more effective expressions in everyday communication situations.

GRM302-GERMAN IV (3 Theoretical / 3 Credits): This course aims to help students develop their German communication skills at the A2.2 level. Topics covered in the course include weekend activities, personal belongings, communication, transportation, travel, money, and everyday situations. Students develop their German reading, writing, listening, and speaking skills, gaining the ability to communicate more independently in daily life and travel contexts.

RUS302-RUSSIAN IV (3 Theoretical / 3 Credits): This course aims to help students transition to the A2 level in accordance with the Common European Framework of Reference for Languages and to develop their basic Russian communication skills. The course covers vocabulary, grammatical structures, and reading, writing, listening, and speaking activities tailored to the initial stage of the A2 level. Students have the opportunity to use

more comprehensive expressions in everyday communication situations, interpret basic texts, and further develop their Russian communication skills.

SPA302-SPANISH IV (3 Theoretical / 3 Credits): This course aims to help students acquire basic Spanish language skills at the A2.1 level in accordance with the Common European Framework of Reference for Languages. The course covers vocabulary and grammatical structures necessary for basic communication. Students have the opportunity to communicate in Spanish on fundamental topics encountered in daily life, understand short texts, form simple sentences, and holistically develop their reading, writing, listening, and speaking skills.