

BAIBU
Faculty of Tourism
Department of Gastronomy and Culinary Arts

** The numbers indicated in parentheses belong to the course, respectively: Theory time, application time and information about the credit.*

COMPULSORY COURSES

1st Class 1st Period

(1st Semester)

Introduction to Gastronomy and Culinary Arts (3-0-3) ECTS (5)

Gastronomy and related concepts, scientific and artistic dimensions of gastronomy, gastronomy as a touristic product and attraction, gastronomy as a dimension of the hospitality industry, the development of gastronomy tourism and gastronomy tourism, the development of eating habits and traditions, food and beverage types and components, food and beverage production techniques, food storage and preservation, food safety, general evaluation of European gastronomy, basic concepts, skills and techniques related to culinary and culinary arts, commercial mathematics, units of measure used in the kitchen, food safety, standard recipes and menu, basic ingredient knowledge and cooking theories, ingredients preparation and organization of the kitchen, basic knowledge and skills in the use of kitchen equipment, purchasing, storage, cost control. Thanks to the topics included in the course content; It is aimed that the students have knowledge about the basic subjects about the field.

General Tourism (3-0-3) ECTS (5)

The content of this course; tourism and tourist, the relationship of tourism with other disciplines, types of tourism, factors affecting the development of tourism, tourism industry, supply in tourism, demand in tourism, tourism and economy, the connection of tourism with the physical environment, sociology of tourism, tourism businesses, structure of Turkish tourism, future in tourism covering trends. Students who take this course and successfully complete it; It is aimed to comprehend the basic dimensions of tourism and related dimensions of gastronomy.

Basic Information Technologies (1-2-2) ECTS (3)

Internet and internet browser, e-mail management, newsgroups / forums, web-based learning, personal website creation, electronic commerce, word processing program resume, internet and career, job interview preparation, spreadsheet, formulas and functions, graphics, presentation preparation , preparation of promotional materials, package programs related to the field of tourism (Fidelio , Galileo, Sis-par, Elektra , Synthesis, Mod). Thanks to the subjects in the

course content, it is aimed that the students have basic application skills about information technologies.

Food and Beverage Culture (3-0-3) ECTS (4)

The cultural relationship between food and beverage, intercultural interaction, the place of food and drink in our culture, the relationship between food and beverage and culture in other nations, the importance of food and drink in our traditions and customs, food and beverage and identity, food and drink with an imaginary point of view, the reflections of culture in food and drink. covers. With the topics included in the course content, students; It is aimed to comprehend eating and drinking activities in terms of their meanings beyond the physiological dimension.

Career Planning (1-0-1) ECTS (2)

Career concept, career planning, relationship between career planning and vocational counseling, individual career development, CV preparation and CV types, job interview, career planning process, evaluation of the Turkish education system in line with career planning, applicability of career counseling in schools, lifelong career planning, career planning in retirement covers topics. Along with these topics in the course content, it is aimed that the students who have completed their undergraduate education have knowledge and skills about their professional development and career planning steps.

Ataturk's Principles and History of Revolution-1 (2-0-2) ECTS (2)

Industrial Revolution and French Revolution, disintegration of the Ottoman Empire (XIX. Century), Tanzimat and Islahat Fermanı, I. and II. Constitutional Monarchy, Tripoli and Balkan Wars, World War I, Armistice of Mudros, Wilson Principles, Paris Conference, M. Kemal's departure to Samsun and the situation in Anatolia, Amasya Circular, National Congresses, opening of the Parliament, Parliament establishment and internal revolts, Teşkilat-ı Esasi Law, Establishment of the Regular Army, İnönü I, II. It covers the subjects of İnönü, Kütahya-Eskişehir, Sakarya Pitched Battle and Great Offensive, treaties during the War of Independence, Treaty of Lausanne, abolition of the Sultanate.

Turkish Language-1 (2-0-2) ECTS (2)

In accordance with the purpose of the course, students will be informed about enabling them to have free and scientific thinking and a wide world view, and to contribute to the development and enrichment of our national culture and language by preserving them in universal culture. In addition, the emergence of languages, their place among world languages in terms of origin and structure, the historical development of Turkish, separating Turkish words into roots and suffixes in terms of structure, and word derivation studies, expression disorders, writing

petitions, preparing a resume are covered; Various novels, poetry books, essay books are read and analyzed to support the aim of the course.

Basic English Skills I (3-6-6) ECTS (7)

This course, which aims to help students reach the Basic User (A1) level in the assessment system determined in the Common European Framework of Reference for Languages (CEFR), basically includes English reading, writing, listening, speaking skills as well as grammar, pronunciation and vocabulary. Grammar at A1 level, understanding familiar everyday expressions and simple sentences, speaking and writing using basic grammatical structures, introducing oneself, introducing others, asking questions for personal information, reading simple English texts on everyday topics, speaking slowly and clearly communication with them, personal information, likes, family, and writing simple paragraphs about the environment. In addition to speaking and listening practices, students will be able to develop their skills in taking notes, producing some written texts, giving written instructions, writing some personal messages and invitation letters, and preparing a resume.

1st YEAR 2nd SEMESTER (2nd Semester)

Food Science and Technology (3-0-3) ECTS (4)

It covers the components of foodstuffs and their mechanisms of action, the factors affecting these compositions, the processing technologies and preservation of various foodstuffs, and the principles of quality control in processed foods. With the topics covered in this course, it is aimed that the students have information about the production activities of food and beverages and various processes related to these activities.

Food Hygiene and Safety (3-0-3) ECTS (5)

It covers the components of foodstuffs and their mechanisms of action, the factors affecting these compositions, the processing technologies and preservation of various foodstuffs, and the principles of quality control in processed foods. With the topics covered in this course, it is aimed that the students have information about the production activities of food and beverages and various processes related to these activities.

Occupational Health and Safety (3-0-3) ECTS (4)

The conceptual framework of occupational health and safety (OHS), national and international standards, basic information about the causes, consequences and prevention of work accidents and occupational diseases, basic regulations in our legislation in the field of OHS, case studies Examination of work accidents in the Gastronomy and Culinary Arts sector and to be taken covers the measures.

Research and Presentation Skills (1-2-2) ECTS (3)

It includes the basic processes and methods that should be followed in the conduct of a scientific research. Elements of scientific method, research, research methods (deductive - induction), classification of research methods (nice-qualitative), research design and research stages, library and online databases, draft text creation, spelling rules, use of Word and Powerpoint program, in academic texts references, presentation preparations, matters to be considered during the presentation process, time management issues in presentations .

Social Relations and Multiculturalism (2-0-2) ECTS (2)

Social relations and foreign policy concepts, state and power descriptions, intra-community, toplumbirey , analysis of community and government relations, transformation of world politics and international relations in the era of the twentieth century, international politics, world politics in the post-cold war period, the discipline's birth, identity and problems, realism, liberalism, foreign policy objectives, actor and state, international political economy, globalization, democracy, human rights and environmental issues, war, new wars and threats will be covered.

Ataturk's Principles and History of Revolution-2 (2-0-2) ECTS (2)

Proclamation of the Republic and subsequent developments; Ataturk's Principles; Ataturk and reforms; It covers the foreign policy of Turkey after 1940.

Turkish Language-2 (2-0-2) ECTS (2)

Written language and written expression, correct and appropriate use of signs in writing studies, the place of correct expression in personal and social communication, expression disorders, elimination of expression disorders, words in terms of meaning and function, sentence, elements of sentence, non-sentence elements, sentence types, sentence analysis covers.

English Skills II (3-6-6) ECTS (7)

Aiming to reach the Basic User (A2) level in the assessment system determined in the Common European Framework of Reference for Languages (CEFR), this course aims to improve reading, writing, listening, speaking skills, understanding the text, evaluating the text with questions, class or group discussion, vocabulary, listening, notes. It includes work on writing about taking and unit topics. Understanding patterns and frequently used words related to topics that directly concern the speaker, such as personal and family information, profession, environment, grasping the basic idea on topics conveyed in a simple language, grasping general information in short and simple texts, familiar matters that require knowledge (asking for an address, ordering food) It covers the subjects of communicating in a simple way, conveying the

past life in a simple language, talking about future plans, writing simple and short articles about general and personal issues . At the end of this course, students will develop their skills in asking and stating their preferences, asking and giving directions, making predictions about the future, talking about possible events.

2nd CLASS 1st SEMESTER (3rd Semester)

Basic Cuisine Applications-1 (2-2-3) ECTS (5)

It covers the classification of foods, terms and chopping styles, principles for the preparation and cooking of meat, milk, eggs, vegetables, sauces and their products, principles for the preparation and cooking of hot and cold soups, principles for the preparation and cooking of sauces, and the serving of all these dishes. Theoretical topics covered in the course; It covers all the information that students will need during the application. With the application content, it is aimed to improve the practical skills of the students.

Materials Knowledge (3-0-3) ECTS (5)

It covers purchasing and its importance in gastronomy, types of materials used, purchasing process and rules to be followed in purchasing, purchasing methods, delivery process of materials, storage process of materials, cost control and pricing. Along with the topics covered in the course, it is aimed that the students understand the processes in food and beverage businesses and acquire various information about managing this process.

Basic Principles of Nutrition (3-0-3) ECTS (5)

Healthy nutrition, the characteristics of foods, the daily amount of nutrients required for a balanced diet and nutritional principles, the menu plan, the factors affecting menu planning, the creation of menus, standard recipes and portions suitable for the social and economic situation of the customers, the concept of daily recommended amount and body mass index. covers. With the topics covered in the course, students; It is aimed to have an idea about the physiological effects of food and beverages, especially the principles of menu planning.

Beverage Knowledge (3-1-4) ECTS (5)

It covers preparation of fresh fruit juices, preparation of other cold drinks, preparation of concentrated drinks, preparation of teas, preparation of coffee, preparation of various hot drinks, alcoholic beverages. The theoretical information included in the course includes the information that students will need during the application. With the applications carried out within the scope of the course, it is aimed that the students master the production and presentation process of various beverages.

Food and Beverage Management (3-0-3) ECTS (3)

Food and beverage management covers planning, kitchen organization, menu planning and detailed examination of production and service stages in the food service sector and in the food and beverage departments of hotels. The important processes in the food and beverage business students with the subjects of the course judges be, and is intended to provide the necessary information in order to take part effectively in this process.

English Skills III (3-6-6) ECTS (7)

Aiming to help students reach the Independent User (B1) level in the assessment system determined in the Common European Framework of Reference for Languages (CEFR), this course includes activities to improve reading, writing, listening, speaking skills, grammar and vocabulary. Recall the general lines of current events, understand the words in the texts written in a professional or everyday language, speak without preparation on the topics related to the profession or daily life, tell a story, express one 's impressions about a book or movie , communicate effectively on different topics and being able to present their opinions with fluency and accuracy appropriate to their level in different social and academic environments, writing various types of writing on familiar, interest or profession-related topics.

2. CLASS 2 SEMESTER (4th Semester)

Basic Culinary Applications II (2-2-3) ECTS (5)

Terms used in kitchens related to preparation and cooking of food, principles of food storage, preparation and cooking of fresh and saltwater products, methods and techniques related to preparation and cooking of dough, methods and techniques related to effective use of time in cooking , and serving all these dishes . covers. The theoretical information covered in the course covers the background preparations that students need in the application step. With applied courses, it is aimed to develop both theoretical and practical knowledge and skills.

Cost Accounting in Food and Beverage Businesses (3-0-3) ECTS (4)

Importance and definition of cost accounting in businesses, terminology, concepts and processes related to food and beverage planning and cost control, establishment of food and beverage standards, use of cost control tools such as sales analysis in the food and beverage industry, organizational structure of the food and beverage department in large hotel businesses, It covers the advantages and disadvantages of standard recipe applications, the components of their costs, the relationship between expenses and costs, warehouse setup in enterprises, purchasing and stock control, inventory creation, reporting, automation systems. It is aimed that

students who successfully complete the course will be able to effectively use and manage the cost system in food and beverage businesses.

Restaurant and Service Management (3-0-3) ECTS (5)

The basic concepts of business management, the development of management thought, management functions, the establishment process of organizations and various approaches to management practices, types of businesses operating in the food and beverage sector, the characteristics of these businesses, the type and content of the service provided, the characteristics of the production in the relevant enterprises and the production methods, service procedures, legal regulations and obligations that businesses are subject to . Along with the subjects included in the course, it is aimed that the students gain knowledge skills related to both business management and service management.

Menu Planning (3-0-3) ECTS (5)

Menu concept and definition, menu types, menu planning specific to age groups and occupations, features of menu cards, menu content, the place of menu cards and content in commercial enterprises, menu planning compatible with nutrition principles, menu planning constraints and optimum menu planning practices with existing resources. covers. With the topics covered in the course, it is aimed that the students are equipped with menu management, which plays a key role in the success of the business.

Turkish Culinary Culture (3-0-3) ECTS (3)

Historical development of Turkish Cuisine, Central Asia, Turkish Culinary Culture in the Seljuk and Principalities Period, Turkish Culinary Culture in the Ottoman Period, Turkish Culinary Culture in the Republican Period, Turkish Cuisine Culture by Regions, the interaction of Turkish Cuisine Culture and other cuisines, traditional places in the context of Turkish Cuisine Culture, food and beverages. Along with the topics covered in the course, it is aimed that the students have detailed information about the processes and effective elements that make up the national cuisine.

English Skills IV (3-6-6) ECTS (7)

In this course, which aims to enable students to reach the Independent User (B1+) level in the assessment system determined in the Common European Framework of Reference for Languages (CEFR), this course will enable students to express themselves in written language at the appropriate language level, to recognize and use English words used in daily, social and academic environments in accordance with their language level. efforts to gain. Understanding the main points of clear standard input on familiar topics regularly encountered in work, school, leisure, dealing with many situations likely to arise when traveling in an area where the

language is spoken, creating simple and connected text on topics that are familiar or of personal interest, and describing events, dreams, hopes, briefly giving reasons and explanations for opinions and plans.

3rd CLASS 1st SEMESTER (5th Semester)

Vocational English-1 (2-2-3) ECTS (4)

It covers basic concepts for English language skills that may be required in gastronomy and culinary arts, professional terminology, culinary concepts and skills, historical development of cuisine, international cuisines, tools and equipment used in the kitchen, and transmission of information about kitchen staff in English. The aim of this course is to help students of gastronomy and culinary arts learn the appropriate professional English necessary for successful communication with tourists.

Turkish Cuisine (2-2-3) ECTS (5)

It covers the theoretical and practical study of classical and local Turkish cuisines, the basic cooking techniques that make up the Turkish cuisine, the interpretation of old recipes in today's modern kitchen understanding, and the practical study of contemporary Turkish local cuisine features.

3rd CLASS 2nd SEMESTER (6th Semester)

Vocational English-2 (2-2-3) ECTS (4)

This course is a continuation of the Professional English I course. It covers the subjects of intermediate basic concepts for English language skills that may be required in gastronomy and culinary arts, intermediate level professional terminology, culinary concepts and skills, historical development of cuisine, international cuisines, tools and equipment used in the kitchen, and transmission of information about kitchen staff in English.

International Cuisine-1 (2-2-3) ECTS (5)

French Cuisine, Italian Cuisine, Asian Cuisine, Latin American Cuisine, Balkan Cuisine, the cultural basis of these cuisines, the main terms used, their basic features, the main food preparation cooking techniques, the main nutrients used in food preparation, the main sauces, spices and garnishes, the main new developments in world cuisines, new nutritional understandings and related applications, the effects of changing materials and equipment on the culinary culture, the consumer's healthier country cuisines in the context of obesity and other diseases. quest topics. Theoretical topics covered in the course; It is of great importance in terms

of students' practice principles. During the practical training of the course, it is aimed to reinforce this knowledge with various practices.

4. CLASS 1 SEMESTER (7th Semester)

Vocational English III (2-2-3) ECTS (4)

It covers advanced concepts for English language skills that may be required in gastronomy and culinary arts, professional terminology, culinary concepts and skills, the historical development of cuisine, international cuisines, tools and equipment used in the kitchen, and the transmission of information about kitchen staff in English.

Basic Pastry (2-2-3) ECTS (5)

Preparation of cream, syrup and similar sauces used in pastry, preparation of pastry dough, cakes and fillings, various styles and techniques in pastry, selection of couverture chocolates, decoration and cake decoration, basic tools, equipment and materials used in making bread and pastries, applications related to their use It covers the preparation of bread and other doughs and the techniques of fermentation, baking, cutting and presentation.

4. CLASS 2. SEMESTER (8th Semester)

On The Job Training (0-20-10) ECTS (20)

Within the scope of this course; It is applied within the scope of on-the-job training under the supervision of the unit supervisor for 14 weeks (70 working days) in a public institution, institution or private commercial enterprise in order to provide the student with work and sector experience.

Graduation Project (0-20-10) ECTS (20)

Graduation project aims the student to practice what he/she has learned in the field of Culinary Arts. Students research a topic related to the field using appropriate methods and techniques and come up with a project/product. Student graduation projects are evaluated by the project committee, which consists of faculty members.

Managerial Skills

By adopting a participatory method within the scope of the course, it is ensured that every subject discussed is transformed into their own personal information with the applications made

by the students. For this reason, the content of the course includes group work, personality inventory applications, interactive learning, observation and case studies.

Selected Topics in Gastronomy and Culinary Arts

Within the scope of the course; gastronomy and nature relationship, gastronomy and sociology relationship, food and gender issues, gastronomy and culture relationship, gastronomy and anthropology relationship, gastronomy and spirituality relationship, religions and nutrition issues, minority cuisines, gastronomy and philosophy relationship, globalization, fear of food and the future topics such as gastronomy are discussed.

ELECTIVE COURSES (MANDED ELECTIVE ADDITIONAL FOREIGN LANGUAGE COURSES)

French I (2-4-4) ECTS (6)

Knowledge of French will be taught and information will be given on the aim of improving their speaking, understanding and writing techniques by mastering French grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

French II (2-4-4) ECTS (6)

This course is a continuation of the French I course. Knowledge of French will be taught and information will be given on the aim of improving their speaking, understanding and writing techniques by mastering French grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' French proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

French III (2-4-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing using French, and to think critically by working on their own and in a group.

Spanish I (2-2-4) ECTS (6)

By processing Spanish knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Spanish grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding

to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

Spanish II (2-2-4) ECTS (6)

This course is a continuation of the Spanish I course. By processing Spanish knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Spanish grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' Spanish proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

Spanish III (2-2-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing by using Spanish, and to think critically by working on their own and in a group.

Arabic I (2-2-4) ECTS (6)

By processing Arabic knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Arabic grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

Arabic II (2-2-4) ECTS (6)

This course is a continuation of Arabic I course. By processing Arabic knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Arabic grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' Arabic proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

Arabic III (2-2-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing by using Arabic, and to think critically by working on their own and in a group.

Russian I (2-2-4) ECTS (6)

By improving the knowledge of Russian, it is aimed to improve speaking, understanding and writing techniques by mastering Russian grammar and grammar. In this way, students will be able to develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

Russian II (2-2-4) ECTS (6)

This course is a continuation of the Russian I course and aims to improve the students' knowledge of Russian and improve their speaking, understanding and writing techniques by mastering Russian grammar and grammar. In this way, students will be able to develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' Russian proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

Russian III (2-2-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing using Russian, and to think critically by working on their own and in groups.

Chinese I (2-2-4) ECTS (6)

By processing Chinese knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Chinese grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

Chinese I I (2-2-4) ECTS (6)

This course is a continuation of the Chinese I course. By processing Chinese knowledge, information will be given about the aim of improving speaking, understanding and writing techniques by mastering Chinese grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' Chinese proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

Chinese III (2-2-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing using Chinese, and to think critically by working on their own and in a group.

German I (2-2-4) ECTS (6)

German knowledge will be taught and information will be given on the aim of improving speaking, understanding and writing techniques by mastering German grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities.

German II (2-2-4) ECTS (6)

This course is a continuation of the German I course and will provide information on the aim of improving speaking, understanding and writing techniques by mastering German grammar and grammar. In this way, students will develop their skills in greeting people, understanding and responding to instructions, making requests, making phone calls, and applying verbal expression and speaking activities. Through increasing grammar and vocabulary, students' German proficiency will be improved and foreign language mastery will be improved in terms of theory and practice.

German II I (2-2-4) ECTS (6)

In the lessons, it is aimed that the students express themselves in the best way both orally and in writing using German and to think critically by working on their own and in a group.

SEMESTER ELECTIVE COURSES**3rd CLASS 1st SEMESTER (5th SEMESTER)****Culinary Chemistry (3-0-3) ECTS (5)**

Water in foods, carbohydrates, proteins, lipids, enzymes, minerals, vitamins, phenolics, natural flavorings, common toxins and transfer of food (contaminant) agents, importance and functions to be effects on food changes that may occur in the component comprises the subject.

Professional Kitchen Applications (2-2-3) ECTS (5)

It covers methods and techniques for developing a source idea and creating a new dish by connecting with emotions, interpreting local and foreign menus with modern presentation techniques, and evaluating and criticizing gastronomically correct taste.

Food Geography (3-0-3) ECTS (5)

Nutrients, natural and human environmental conditions affecting agriculture, agricultural history, cereals, legumes, vegetables and fruits, foods obtained from land animals, geography of foods based on aquaculture and spices.

Human Resources Management (3-0-3) ECTS (5)

Development, aims and principles of human resources management, scope of human resources management, planning of human resources, recruiting and selecting staff, recruiting and getting used to the workplace, evaluation of human performance in the workplace, training, development, establishment and implementation of the discipline system, remuneration of human resources, career management; international human resources management, the use of technology in human resources management, the concept of ergonomics.

Gastronomy and Media (3-0-3) ECTS (5)

It covers the place and importance of the media in gastronomy, the basic concepts of gastronomy and media, mass communication and its types, cinema and gastronomy, printed media and gastronomy, television and gastronomy, internet and gastronomy, social media and gastronomy.

Consumer Behavior

The content of this course, the definition and general structure of consumer behavior, the infrastructure of consumer behavior, the creation of marketing activities in terms of consumer behavior, market segmentation, the purchasing behavior of consumers, increasing the efficiency of intermediary institutions, consumer perspectives and perspectives, the concept of consumer in economic approach, consumption psychology, It covers the socio-economic reasons affecting consumer behavior, the necessity of consumption, the duties of the consumer in the protection of consumers, and modern approaches in the modern approach.

Event Management

Planning and management of various organizations, meetings and banquets, practical applications regarding the presentation of food in these meetings, the meaning and scope of the banquet in hotel establishments, pricing in catering establishments, organization of banquet activities, coordination of banquet unit with other units, buffet, group meals, meeting and cocktail organization, covers the issues of food and beverage production process and cost management, labor cost control.

3rd CLASS 2nd SEMESTER (6th SEMESTER)

Food and Spices

Within the scope of the course; The historical process of the use of spices, their purpose and classification, their origin and food pairings, various spices in terms of content are discussed. The importance of spices in terms of aroma and taste, their gastronomic value and all the factors that affect the presentation are discussed in detail.

Food Legislation (3-0-3) ECTS (5)

Turkish Food Legislation, food laws and systems of different parts of the world, Codex Alimentarius, genetic modification, food imports, food additives, microbial safety and other legal obligations, moral responsibility in food and beverage management, ethical codes, ethical decision making and various applications.

Vegetarian Cuisine (2-2-3) ECTS (5)

It covers the general structure and history of vegetarian cuisines, the materials used in vegetarian cuisines and practices for developing food preparation skills with these materials, historical and cultural elements specific to vegetarian cuisines, and food presentation and organization compatible with these elements.

Gastronomy in Movies and Books (3-0-3) ECTS (5)

Films with the subject of food and literary works with the subject of food are introduced, the impact of books and films on society is evaluated, current gastronomy magazines and their contents are examined.

Sensory Analysis (2-1-3) ECTS (5)

It covers the principles of sensory analysis, the structure of sensory organs and their role in perception, the characteristics of panelists and panel places, panelist selection and training, selection of sensory analysis methods and their application in different foods.

New Trends in Gastronomy (3-0-3) ECTS (5)

The gastronomy sector covers the latest developments in the sector, the past, present and future of the sector, the cornerstones of change, the evolution of gastronomy, the cornerstones and unchanging elements of gastronomy, and the latest trends in Turkey.

Communication Techniques (3-0-3) ECTS (5)

It covers the concepts and definitions of communication, verbal communication, expression techniques, speaking and listening, persuasive communication, nonverbal communication, negotiation strategies, culture and negotiation, interview techniques, interpersonal distance.

4th YEAR 1st SEMESTER (7th SEMESTER)**Scientific Research Methods (3-0-3) ECTS (5)**

Research types include research process, qualitative research and quantitative research comparison, observation and interview, focus group interview, data concept and types, measurement levels of data, measures of central tendency, hypothesis testing, data analysis, writing a research report.

Food and Art (3-0-3) ECTS (5)

From an artistic point of view, it covers the subjects of food, artistic cooking techniques, giving a message with food, surface, volume, space, language, sound, movement and the place of food in the fields of dramatic arts, culinary artistry, edible works of art.

Entrepreneurship I (2-1-3) ECTS (5)

Entrepreneurship and entrepreneur concepts, entrepreneurial process, the foundations of entrepreneurial thinking and the functions of the entrepreneur, testing of entrepreneurial characteristics, business idea development and creativity exercises, the concept of responsible entrepreneurship and experience sharing, business concept, business functions, types, forms of establishment, financial and legal responsibilities, business The concept of plan includes market research, marketing plan, production plan, management plan, financial plan, business model and workshops on business plan .

Volunteering Studies (2-0-3) ECTS (5)

Toplumsal sensitivity and awareness, business unity, solidarity, effective communication and self-evaluation support skills, coordinated manner of social solidarity, environmental and cultural heritage are preparing projects involving topics such as the one hand, social problems, the solution to contribute to providing the other hand, students' sensitivity to social problems to increase issues covers.

Garde Manger (2-2-3) ECTS (5)

Preparation, decoration and presentation of cold buffet products (sausage, salami, cheese, hors d'oeuvres, canapes, salads, garnishes, cold sauces, etc.), olive oil dishes, cold meats and soups, storage of these foods, hygiene conditions and importance in the preparation of these products,

cold buffet It covers the kitchen materials used in the preparation of the products, theoretical lessons and complementary laboratory applications.

Food Stylist and Photography (2-1-3) ECTS (5)

Plate preparation, decoration and decoration in line with basic design principles, introduction to food styling, materials used in food styling, problematic products and solution suggestions, food stylist-photographer relationship, applied expression on problematic products, basic knowledge and skills about food photography, basic food photography photography, composition in food photography, taking food photos with a single light source, processing raw photos on the computer and hands-on expressions.