

CULINARY PROGRAMME

1st SEMESTER

ASC101-INTRODUCTION TO GASTRONOMY

The concept of gastronomy: definition, development and trends, the evaluation of gastronomy, historical development of culinary art, gastronomy types, recognition of food ingredients and changes during the cooking process, the footprints of the foodstuffs left in nature, food safety, definition of kitchen tools and utensils, basic preparation and cooking techniques

BLT101-COMPUTER TECHNOLOGIES-I

Computer technology 1 lesson is included examination of methods techniques of accessing information and acquisition of use skill them. Computer Technology 1 is composed that basic concepts of information technology, such as; Computer information, technological development, professional concepts and applications, current software applications (Windows, Word, Excel, Power Point)

ASC105-CUTTING AND COOKING TECHNIQUES

Management scheme according to hierarchical structure and job descriptions of employees in kitchen sections, hygiene of staff, definition of cooking and of heating devices, international forms of cutting techniques and preparation of various dishes, main and intermediate sauces used in kitchen, basic white meat juice preparation, basic brown meat juice preparation, Blanching, Boiling and Stewing methods,

ASC103-PRINCIPLES OF NUTRITION

Definitions of nutrition and nutrition, historical development, daily energy requirement calculations, nutrition pyramid, food component; carbohydrates, lipids, proteins, water and minerals, vitamins, energy metabolism, digestion, absorption and transport, food groups, preparation, storage and processing of foods, nutrition in special situations

ASC107-PASTRY AND BAKING

Staff hygiene, quality and hygiene practices in food and food business, equipment, basic dough preparation techniques, preparation of dough varieties and products, bread varieties and applications, pandispanya production techniques, cake assortments, cookie types, milky desserts, fruity sweeties, confectionery and chocolate decoration techniques.

ASC111-GASTRONOMY TOURISM

Basic concepts about gastronomy and gastronomy, tourism, tourism effects, gastronomic tourism, gastronomy with production and consumption dimension, the role of local products in gastronomy, gastronomy as tourism products, tourism and gastronomy, international gastronomy and tourism

İSG113-OCCUPATIONAL HEALTH AND SAFETY

Basic concepts of occupational health and safety, risk factors and varieties, surveillance of environment, occupational and occupational diseases causes, preventive measures and occupational safety culture.

TURK101-TURKISH LANGUAGE-I

Definition of language, the place and prominence in the life of the nation, language and culture relation, the place of Turkish Language among the world languages, development of Turkish Language, sounds and classification, audio features, phonetic rules, syllable, bookmarking rules and application, punctuation marks and its application, construction supplements and functions, forms of word usage, practices in literary texts

TCT101-HISTORY OF TURKISH REPUBLIC-I

The reasons leading to the collapse of the Ottoman Empire, the efforts to stop the collapse and the quest for reform, the reasons leading to World War I, the participation in the war and its consequences, the Mondros Armistice, the Societies, the beginning of the National Struggle.

İNG 101-FOREIGN LANGUAGE – I

Students will be able to understand English, use it effectively, and compare basic grammar rules of English. Through this course, students can interpret simple dialogue in English and use the new structure and words they have learned in their daily lives.

2nd SEMESTER

ASC102-TURKISH CUISINE

Turkish cuisine culture and historical development, Turkish soups and pilavs, Turkish hot vegetables and cold vegetable meals, hot and cold meals with dry legumes, beefy, turkish olive oil dolma and sarma, turkish noodles, turkish meats foods, compotes

BLT102-COMPUTER TECHNOLOGIES-II

Computer Technology-1I Lesson is Included Examination of Methods Techniques of Accessing Information and Acquisition of Use Skill Them. Computer Technology is Compose That Basic Concepts of Information Technology, Such As; Computer Information, Technological Development, Professional Concepts And Applications, Current Software Applications (Windows, Word, Excel, Power Point)

İNG 102-FOREIGN LANGUAGE – II

Students will be able to understand English, use it effectively, and compare basic grammar rules of English. Through this course, students can interpret simple dialogue in English and use the new structure and words they have learned in their daily lives.

ASC106-HYGIENE AND SANITATION

Cleaning and disinfection in food premises

ASC104-ADVANCED PASTRY

General rules and properties of paving, nutritive value, sponge cake, pastry cream, cream shot application levels, ganache preparation and chocolate cake application, fruit cake pastry applications, sugar hamuru production, modeling and coating techniques and applications, cup cake applications covered with sugar paste

ASC108-INTERNSHIP-I

Students complete internship training in public or private sector organizations working in the field of culinary arts.

ASC110-FOOD SCIENCE AND TECHNOLOGY

Technological production of food and application on gastronomy.

ASC112-FOOD LEGISLATION AND OCCUPATIONAL ETHIC

Definition and historical development of quality, quality system documents (TS ISO EN 9001-2000, TS ISO 22000, TS ISO EN 14001, TS 18001), certification, quality-efficiency relationship, Law 5179 on the Production Consumption and Inspection of Foods and related regulations, Examining the results of the Turkish Food Codex and its annexes (product notifications), expertise and other professional laws, ethical theories, examination of professional ethics, professional corruption and unethical behavior in professional life

MYO104-DISASTER CULTURE

Kinds of disasters, Disaster and practices for surviving, things to do before, during and after a disaster, search and rescue activities, field coordination system, the disaster planning.

TCT102-HISTORY OF TURKISH REPUBLIC-II

Information on the Concept of Revolution, Preparation, Action, Reformation Stages of the Turkish Revolution as well as Basic Principles and Characteristics of the Turkish Revolution, Domestic and foreign policy of Turkey after the period of Ataturk.

TURK102-TURKISH LANGUAGE-II

Definition of language, the place and prominence in the life of the nation, language and culture relation, the place of Turkish Language among the world languages, development of Turkish Language, sounds and classification, audio features, phonetic rules, syllable, bookmarking rules and application, punctuation marks and its application, construction supplements and functions, forms of word usage, practices in literary texts

3rd SEMESTER

ASC201-REGIONAL CUISINE

Central Anatolia Cuisine and Meals, Eastern Anatolia Cuisine and Meals, Southeast Anatolia Cuisine and Meals, Mediterranean Cuisine and Meals, Aegean Cuisine and Meals, Black Sea Cuisine and Meals, Thrace Cuisine and Meals

İNG201-VOCATIONAL ENGLISH – I

Translation Rules from Turkish to English, Technical Vocabulary, Translation Examples, Professional Practices.

ASC203-WORLD CUISINE

General Features of the World Cuisine, French Cuisine, Properties, Food and Drink Culture and Practices, Italian Cuisine, Properties, Food and Drink Culture and Practices Spanish Cuisine, Properties, Food and Drink Culture and Practices, Russian Cuisine, Properties, Food and Drink Culture and Practices, English Cuisine Properties, Food and Drink Culture and Practices

ASC205-FOOD HISTORY AND GEOGRAPHY

Introduction to Food History and Geography, Early Age Period, Exploitation of Agriculture, History of Asian Cuisine and Geography, Central Asian Cuisine History and Geography, Renaissance Period, European Cuisine History and Geography, South American Cuisine Geography, Industrial Revolution, Technological Developments

ASC207-FOOD TRENDS

Food production and population growth, food price policies, chronic hunger policy, famine, fast-food current, slow food current, agriculture and organic agriculture, local cuisine, city kitchens, themed restaurant and michelin star restaurants, food and beverage stylistics and edible decorations, presentation techniques, food safety and genetically modified foods.

ASC211-FOOD STYLING AND PHOTOGRAPHY

Food styling and photography, the development, importance and styles of food photography, basic photo info, separating food photography from other types of photography, general structure of camera, considerations when taking food photographs, materials used in photograph, illumination in food photography, lenses more attractive display of products, preparations before shooting, after shooting processes, studio work

MYO203-EMOTIONAL INTELLIGENCE

The concept of Emotional Intelligence will be defined and the relationship with other concepts will be examined. The concept of Emotional Intelligence will be evaluated by emphasizing the importance of work and social life.

4th SEMESTER

ING202-VOCATIONAL ENGLISH – II

Preparing Transactions in English Preparing Official Transcripts, Preparing CVs, Writing Mail, Preparing Training Presentations, Preparing Academic Publications and Seminars, Creating Reports, Record Keeping Professional Requirements

ASC202-GARDE MANGER

Garde manger definition, sauces and their using, salads place on the menu and its importance, points to consider in preparing salad, salad varieties, definition of hors d'oeuvre and place in the menu, preparing the hors d'oeuvre, varieties of appetizers, cold soup, olive oil foods,

ASC204-WORLD CUISINE-II

Indian Kitchen Properties, Food and Drink Culture and Practices, Middle Eastern Cuisine Properties, Food and Drink Culture and Practices, Far East Cuisine Properties, Food and Drink Culture and Practices, Central and North Africa Cuisine Properties, Food and Drink Culture and Practices, Overseas Country Cuisine Properties, Food and Drink Culture and Practices

ASC206-RESTAURANT MANAGEMENT

Restaurant Concept, Historical Development of the Restaurant and First Restaurants in History, Restaurant Flows, Restaurants in Turkey, Service Processes in Restaurants, Traditional Restaurants, Quick Dining Restaurants, Examples from traditional and fast food restaurants, New Applications in Restaurants, Restaurants include Hygiene, Sanitation and Food Security Systems, Behavior in restaurants, Employee and Customer Behavior

ASC208-MENU PLANNING AND MENU ENGINEERING

Menu, historical development and importance, concept of menu engineering and historical development, menu types, menu planning in mass feeding systems, factors affecting menu planning, menu suggestions for different purposes, menu creation

ASC210-INTERNSHIP-II

Students complete internship training in public or private sector organizations working in the field of culinary arts.

ISG212-PREPARE FOR A VERTICAL TRANSFER EXAMINATION

Strengthening the relationship between concepts, developing problem-solving ability, gaining verbal and numerical skills.

ISG214-ENTREPRENEURSHIPS

Entrepreneurship and Importance of Entrepreneurship, Entrepreneur and Characteristics of Successful Entrepreneur, Creativity and Innovation in Entrepreneurship, Conversion of a Business Idea to the Project and Investment, Entrepreneurship in the World, Developments in the Entrepreneurship and

Suggestions to the Young Entrepreneurs, Environmental Factors and Industry Analysis in Business Plan Preparation, Marketing Plan, Production Plan, Management Plan, Finance Plan and Risk Analysis.

MYO204-KNOWLEDGE RENEAWAL

Knowledge Concept, Knowledge Exchange, Knowledge Economy, Industry 4.0, Application of Knowledge, Legal, Social and Academic Developments in the Field.