

ISTINYE UNIVERSITY
VOCATIONAL SCHOOL
DEPARTMENT OF CULINARY ARTS
COURSE DESCRIPTIONS

1st SEMESTER

ASC111-Introduction To Gastronomy And Culinary Arts

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

ASC112-Principles Of Nutrition

Definitions of 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

ASC113-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,

ASC114-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.

ASC115-Service Techniques And Etiquette

Food and beverage service systems, service utensils, table setting, presentation techniques, rules of conduct, personal hygiene and etiquette, protocol rules.

ASC116-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.

TURK111-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

ATA111-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.

ENG111-English For Specific Purposes-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

ASC121-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

ASC122-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

ASC123-Hygiene And Sanitation

Cleaning and disinfection in food premises, principles of hygiene and sanitation, food pathogens, food-borne diseases, food hygiene, rules of cleaning and disinfection, food safety systems.

ASC124-Food Science And Technology

Technological production of food and application on gastronomy.

ATA121-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.

TURK121-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

ENG121-English For Specific Purposes-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.

ASC125-Beverages And Mixology

Beverages, history of beverages, production methods of beverages, roles of beverages on food systems

ASC126-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

3rd SEMESTER

ASC211-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

ASC212-International Cuisine-I

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

ASC213-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

ASC214-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

ASC215-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

ISU211-Manifest Of Istinye-I

ENG211-English For Specific Purposes-III

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

ASC216-Tourism Industry

Concept and scope of tourism industry, historical development, importance of tourism industry in economy, tourism market, characteristics of tourism supply, factors affecting tourism. Tourism demand, characteristics, demand creating factors, supply and demand elasticity in tourism. The concept of tourism as a product, elements of the tourism industry, protection of touristic assets and sustainability.

Gastronomy as a tourism product. Development of the concept of gastronomy tourism, gastronomy as a destination marketing tool. Effects of globalization on gastronomy tourism and world cuisines. Tourism marketing, marketing mix, distribution channels and intermediary organizations. Touristic concentration, types of concentration, causes and consequences of concentration. International competition in tourism, competitive potential.

Tourism policy and planning, definition of tourism policy, characteristics and objectives. The role of the Government in tourism policy. Tourism policies in our country. The scope and characteristics of tourism planning, types of tourism planning and problems caused by being unplanned. Tourism planning, by the scale of country, region and destination.

4th SEMESTER

ASC221-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,

ASC222-International Cuisine-II

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

ASC223-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

ASC224-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.

ASC225-Spices And Herbs

Definition and geographical distribution of spices and herbs, effects of spices and herbs on taste, smell and aroma, medicinal and aromatic spices and herbs, cultivation of spices and herbs, phytochemical properties of spices and herbs, use of spices and herbs in terms of flavor and aroma, use of spices and herbs in meat, soup, salads and beverages, storage, packaging and drying of spices and herbs, traditional consumption of spices and herbs

ISU211-Manifest Of Istinye-II

ENG221-English For Specific Purposes-IV

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

İSG221-Prepare For A Vertical Transfer Examination

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