

ISTINYE UNIVERSITY
FACULTY OF FINE ARTS, DESIGN AND ARCHITECTURE
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS
COURSE DESCRIPTIONS

1ST SEMESTER

... – 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

... – Food Science And Technology

Technological production of food and application on gastronomy.

... – Basic Art Education In Gastronomy

2 and 3 dimensional design principles, which describe basic design concepts with form, pattern, color, composition, texture and shadow principles through abstract and short-term projects in order to develop application and design ability in a studio environment that enhances creativity, is a basic studio course that aims to introduce the formal bases of design practice to be shown as a decisive factor.

... – 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.

... – French-I

... – Professional French-I

... - Professional English-I

... - Turkish Language-I

It is aims to be able to comprehend the structure and functioning characteristics of main language of each young person that has completed higher education, to gain the ability to use Turkish language properly and correctly as a means of written and oral expression, to make a unifying and integrative language in education, to educate young people with main language consciousness.

2nd SEMESTER

... - 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

... – Food Safety, Hygiene And Sanitation

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

... – 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

... – Introduction To Pastry

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.

... – French-II

... – Professional French-II

... - Professional English-II

... - Turkish Language-II

It is aims to be able to comprehend the structure and functioning characteristics of main language of each young person that has completed higher education, to gain the ability to use Turkish language properly and correctly as a means of written and oral expression, to make a unifying and integrative language in education, to educate young people with main language consciousness.

3rd SEMESTER

... - Sauces, Stocks And Soups

Basic sauces, stocks and soups in gastronomy, using the sauces in different meals, practices about sauces, stocks and soups.

... - Art Of Ornamentation In Pastry

Ornamentation techniques, sugar paste, practices with sugar paste, sugar paste modelling, edible ornamental materials

... - Gastronomy Mathematics

Mathematics used for gastronomic calculation

... - 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

Ata101 – Ataturk's Principles And History Of Turkish Revolution I

Atatürk's Principles and History of Turkish Revolution aims to introduce the following subjects/concepts: The meaning of concepts such as revolution, reform, political reforms and constitutional monarchy; the similarities and differences between the concepts, the historical examples of these concepts and the analysis of the examples according to the contents of the concepts. In the context of recognizing the historical bases of the Turkish Revolution; the crisis of the Ottoman Empire, the internal and external dynamics that affected this crisis, the analysis of the dynamics and their effects on the Turkish Revolution. Efforts to modernize the Ottoman Empire in order to preserve its existence; political reforms, reforms and constitutional processes within the scope of these efforts; the subconscious structure of the modernization process and Ottomanism, Islamism, Turkism and Westernism in this context; effects of these intellectual movements on the Turkish Revolution and today. The dissolution process of the Ottoman Empire; political, social, economic and cultural dynamics that were effective in this process; The Tripoli War, the Balkan Wars, the First World War and the Mondros Armistice in the process of dissolution. "The Eastern Question" in the Ottoman period and during the transition to the Republic; the emergence of this subject; the politics of the states in the scope of this issue, the implications of these policies on the Ottoman Empire and "The Eastern Question" during the transition period to Republic / in the first years of the Republic. Developments after the signing of the Mondros Armistice; Anatolian occupations, reactions to occupations and the first organizations in the National Struggle; Redd-i İlhak (denial of annexation) and national sentiments shaped around this concept; the effects of these occupations on the emergence of the National Struggle and the Kuva-yı Millîye (national forces), the spirit of the National Struggle; Mustafa Kemal and his leadership in the process; the state of the country and the reaction of Mustafa Kemal Pasha against the occupations; Mustafa Kemal's quest for a political solution to occupations and political / intellectual activities in Istanbul; Mustafa Kemal Pasha's disembarking at Samsun. The first step for the National Struggle is organizing through congresses: Amasya, Erzurum and Sivas congresses. The emergence of the Misak-ı Milli (national pact) text, the elements that make up this text, the legal status of the text. The place of the text of the national pact in the establishment of the Republic of Turkey and its place and importance in the internal and external politics of the Republic of Turkey today.

... - Manifest Of Istinye-I

... – French-III

... – Professional French-III

4th SEMESTER

... - Turkish Cuisine

Turkish Cuisine Culture and Historical Development, Turkish Soups and Rices, Turkish Hot Vegetables and Cold Vegetable Meals, Hot and Cold Meals with Dry Legumes, Beefy, Turkish Olive Oil Stuffed and Wrapping, Turkish Noodles, Turkish Meats Foods, Compotes

... - 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 Dough, Production, Modeling and Coating Techniques and Applications, Cup Cake Applications Covered with Sugar Dough, Chocolate Melting, Dipping; Filled, Truffle Chocolate Applications, Chocolate Decorations, Decorating Techniques Applications

... - 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

... – French-IV

... – Professional French-IV

... - 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

Ata102 – Atatürk's Principles And History Of Turkish Revolution II

Atatürk's Principles and History of Turkish Revolution Revolution aims to introduce the following subjects/concepts: The meaning of concepts such as revolution, reform, political reforms and constitutional monarchy; the similarities and differences between the concepts, the historical examples of these concepts and the analysis of the examples according to the contents of the concepts.

In the context of recognizing the historical bases of the Turkish Revolution; the crisis of the Ottoman Empire, the internal and external dynamics that affected this crisis, the analysis of the dynamics and their effects on the Turkish Revolution. Efforts to modernize the Ottoman Empire in order to preserve its existence; political reforms, reforms and constitutional processes within the scope of these efforts; the subconscious structure of the modernization process and Ottomanism, Islamism, Turkism and Westernism in this context; effects of these intellectual movements on the Turkish Revolution and today. The dissolution process of the Ottoman Empire; political, social, economic and cultural dynamics that were effective in this process; The Tripoli War, the Balkan Wars, the First World War and the Mondros Armistice in the process of dissolution. "The Eastern Question" in the Ottoman period and during the transition to the Republic; the emergence of this subject; the politics of the states in the scope of this issue, the implications of these policies on the Ottoman Empire and "The Eastern Question" during the transition period to Republic / in the first years of the Republic. Developments after the signing of the Mondros Armistice; Anatolian occupations, reactions to occupations and the first organizations in the National Struggle; Redd-i İlhak (denial of annexation) and national sentiments shaped around this concept; the effects of these occupations on the emergence of the National Struggle and the Kuva-yı Millîye (national forces), the spirit of the National Struggle; Mustafa Kemal and his leadership in the process; the state of the country and the reaction of Mustafa Kemal Pasha against the occupations; Mustafa Kemal's quest for a political solution to occupations and political / intellectual activities in Istanbul; Mustafa Kemal Pasha's disembarking at Samsun. The first step for the National Struggle is organizing through congresses: Amasya, Erzurum and Sivas congresses. The emergence of the Misak-ı Milli (national pact) text, the elements that make up this text, the legal status of the text. The place of the text of the national pact in the establishment of the Republic of Turkey and its place and importance in the internal and external politics of the Republic of Turkey today.

... - Manifest Of Istinye- II

5th SEMESTER

... - Practices Of Breadmaking

History of breadmaking, Breadmaking practices

... - Regional Cuisines-I

Central Anatolia Cuisine and Meals, Eastern Anatolia Cuisine and Meals, Southeast Anatolia Cuisine and Meals

... - International Cuisines-I

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

... - 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

... – French-V

... – Professional French-V

... - Manifest Of Istinye- III

6th SEMESTER

... - Regional Cuisines-II

Mediterranean Cuisine and Meals, Aegean Cuisine and Meals, Black Sea Cuisine and Meals, Thrace Cuisine and Meals

... - International Cuisines-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

... - Ottoman Cuisine

Introduction to the culinary culture of the Ottoman period. Introduction of printed sources about Ottoman cuisine. Foundation years and transition to palace kitchen. Palace kitchen organization and staff. Sultans' meals, meals and table arrangement. Soups, dishes, kebabs, pastries, pilafs etc belongs to Ottoman cuisine.

... - 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

... – French-VI

... – Professional French-VI

... - Manifest Of Istinye- IV

7th SEMESTER

... - Garde Manger

It is aimed to teach students how to prepare foods in garde manger and to gain proficiency by application.

... - Chocolate And Dessert Art

The content of this course is an indispensable raw material and product in the kitchen, the emergence of chocolate, the changes followed, the geographies in which it is spread and the application areas in the kitchen with practical stages. By researching different products in the world where chocolate is used, the production and tasting of these products in the pastry sector will be realized and basic and advanced knowledge and techniques about chocolate making will be taught.

... - Food Formulations And Sensory Analysis

Importance of authenticity in the food and beverage industry, special products, requirements, studies to be carried out for the purpose of obtaining various specialties, food quality characteristics. Sensory evaluation panel room, product and panel controls, panelist selection Scales used in subjective evaluation, creation of flavor profile diagrams Analysis of texture profile, use of sensory tests in consumer choice studies. An example of sensory evaluation program in food and beverage businesses.

... - Research Techniques

Making Observations, Experimental Design and Interpretation, Library Search, Visual Library Search, Uses of Tables and Figures, Types of Research, Research Papers, Scientific Misconduct, Error and Fraud, Ethics in Science.

... - Beverages And Mixology

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

... – French-VII

... – Professional French-VII

... - Banquet Organization

Banquet and banquet organizations, service types, banquet management

8th SEMESTER

... Intern Gastronom

In this course, students will work in gastronomy sector as an intern for 4 months.

... - Graduation Project

Graduation project includes to ensure that large-scale projects are properly analyzed from every aspect, combined with a unique approach and a professional attitude.

ELECTIVE MAJOR AREA COURSES

... - Basic Principles Of Gastro Economy

The concept and definition of gastro-economy, Supply-Demand, Consumer preference, Market types, GDP and balance of payments, employment unemployment and inflation, Gastronomic Destinations in Economic Growth and Development, Economic Geography and Gastronomic Identity, Geographical

Indication, Creative Economy and Slow Food-Cittaslow, Cyclic Economy in the food and beverage sector, Effects of Economy on Ecosystem and Eco-Gastronomy.

... - 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.

... - Service Techniques And Etiquette

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

... - 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.

... - Professional English-III

... - FOOD SOCIOLOGY

During this course, we will reveal the relationship between food and issues appear to be not directly related to food such as social memory, identity, social change, inequality and social movements with a critical perspective.

... - Professional English-IV

... - Food Beliefs And Rituals In Anatolian Folklore

Food culture in Anatolian folklore, beliefs about food culture, eating rituals, importance of food in Anatolian people's life, tradition of eating and drinking, dining ceremonies for Anatolian people.

... - Professional English-V

... - Ottoman Turkish

Ottoman letters, combination of letters, printed writing and handwriting features, types of writing and places where they are used, speed reading and writing skills, the structure of the Arabic and Persian words, introducing grammar and shooting features.

... - Professional English-VI

... - Food And Beverage Operations 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

... - Professional English-VII

... - Place Design And Settlement

Place design and settlement for restaurants and kitchens.