

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

1 st Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Introduction to Gastronomy and Culinary Arts	3	0	4	EN
	Food Science and Technology	2	2	5	EN
	Basic Art Education in Gastronomy	2	2	5	EN
	Tourism Industry	3	0	3	EN
	French-I	2	0	2	FR
	Professional French-I	4	0	4	FR
	Professional English-I	4	0	4	EN
	Turkish Language-I	2	0	2	TR
	Elective Course	3	0	4	EN
Total		25	10	33	

2 nd Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Principals of Nutrition	3	0	4	EN
	Food Safety, Hygiene and Sanitation	2	2	4	EN
	Cutting and Cooking Techniques	1	4	5	EN
	Introduction to Pastry	1	4	5	EN
	French-II	2	0	2	FR
	Professional French-II	4	0	4	FR
	Professional English-II	4	0	4	EN
	Turkish Language-II	2	0	2	TR
	Elective Course	1	2	3	EN
Total		20	16	33	

3 rd Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Sauces, Stocks and Soups	2	2	5	EN
	Art of Ornamentation in Pastry	1	3	4	EN
	Gastronomy Mathematics	3	0	3	EN
	Food History and Geography	3	0	5	EN
	Atatürk's Principles and Revolutions-I	2	0	2	TR / EN
	Manifest of IstinYE-I	1	0	1	EN
	French-III	2	0	2	FR
	Professional French-III	4	0	4	FR
	Elective Course	4	0	4	EN
Total		22	14	30	

4 th Semester*					
C. Code	Course	T	P	ECTS	Language of Instruction
	Turkish Cuisine	1	4	4	EN
	Advanced Pastry	1	4	5	EN
	Food Trends	2	2	4	EN
	French-IV	2	0	2	FR
	Professional French-IV	4	0	4	FR
	Food Styling and Photography	2	2	4	EN
	Atatürk's Principles and Revolutions-II	2	0	2	TR / EN
	Manifest of IstinYE-II	1	0	1	EN
	Elective Course	4	0	4	EN
Total		19	17	30	

5 th Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Practices of Breadmaking	1	4	5	EN
	Regional Cuisines-I	1	4	5	EN
	International Cuisines-I	1	4	5	EN
	Spices and Herbs	3	0	4	EN
	French-V	2	0	2	FR
	Professional French-V	4	0	4	FR
	Manifest of IstinYE-III	1	0	1	EN
	Elective Course	4	0	4	EN
Total		17	12	30	

6 th Semester*					
C. Code	Course	T	P	ECTS	Language of Instruction
	Regional Cuisines-II	1	4	5	EN
	International Cuisines-II	1	4	5	EN
	Ottoman Cuisine	2	2	4	EN
	Menu Planning and Menu Engineering	2	2	5	EN
	French-VI	2	0	2	FR
	Professional French-VI	4	0	4	FR
	Manifest of IstinYE-IV	1	0	1	EN
	Elective Course	4	0	4	EN
Total		17	18	30	

7 th Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Garde Manger	1	4	5	EN
	Chocolate and Dessert Art	2	2	4	EN
	Food Formulations and Sensory Analysis	2	2	4	EN
	Research Techniques	3	0	3	EN
	Beverages and Mixology	3	0	4	EN
	French-VII	2	0	2	FR
	Professional French-VII	4	0	4	FR
	Banquet Organization	3	0	3	EN
	Elective Course	4	0	4	EN
Total		24	8	33	

8 th Semester					
C. Code	Course	T	P	ECTS	Language of Instruction
	Intern Gastronom (4 day)	0	30	15	EN
	Graduation Project	4	8	15	EN
Total		4	38	30	

DESCRIPTION
T: Theoric
P: Practice
ECTS: European Credit Transfer System

*It is an obligation to do 40 workday-internship at the end of 4. and 6. semestr.

Elective Courses					
C. Code	Course	T	P	ECTS	Language of Instruction
	Basis Principles of Gastro Economy	3	0	4	EN
	Occupational Health and Safety	2	0	3	EN
	Service Techniques and Etiquette	1	2	3	EN
	Food Legislation and Occupational Ethic	2	0	2	EN
	Professional English-III	4	0	4	EN
	Food Sociology	3	0	3	EN
	Professional English-IV	4	0	4	EN
	Food Beliefs and Rituals in Anatolian Folklore	3	0	3	EN
	Professional English-V	4	0	4	EN
	Ottoman Turkish	3	0	3	TR
	Professional English-VI	4	0	4	EN
	Food and Beverage Operations Management	3	0	3	EN
	Professional English-V	4	0	4	EN
	Place Design and Settlement	3	0	3	EN