

ISTINYE UNIVERSITY
CULINARY ARTS

1st SEMESTER					
CODE	COURSE	T	P	ECTS	Language of Instruction
ASC101	Introduction to Gastronomy and Culinary Arts	3	0	4	TR
DIL101	General English 1	2	0	2	EN
ASC106	Food and Occupational Safety, Hygiene and Sanitation	3	0	4	TR
ATA101	Ataturk's Principles and History of Turkish Revolution 1	2	0	2	TR/EN
ASC105	Pastry and Baking	1	4	4	TR
ASC103	Cutting and Cooking Techniques	1	4	5	TR
	University Elective(Professional English 1)	3	0	5	EN
	Program Elective (Service Techniques and Etiquette)			3	TR
TOTAL				29	

2nd SEMESTER					
CODE	COURSE	T	P	ECTS	Language of Instruction
ASC109	Nutrition Principles and Menu Planning	3	0	4	TR
ASC104	Advance Pastry	1	4	4	TR
ASC108	Food Science and Technology	2	1	3	TR
ASC181	Professional Work(Internship)	0	12	6	TR
DIL102	General English 2	2	0	2	EN
ASC102	Turkish Cuisine	1	4	5	TR
ATA102	Ataturk's Principles and History of Turkish Revolution 2	2	0	2	TR/EN
	University Elective(Professional English 2)	3	0	5	EN
	Program Elective			3	TR
TOTAL				34	

3rd SEMESTER					
CODE	COURSE	T	P	ECTS	Language of Instruction
TRK101	Turkish Language 1	2	0	2	TR
SEG001	Manifest of IstinYE 1	0	1	1	TR
ASC201	Regional Cuisines	1	4	5	TR
ASC203	International Cuisine 1	1	4	5	TR
ASC205	Food History and Geography	3	0	4	TR
ASC207	Alcoholic and Non-Alcoholic Beverages	2	1	4	TR
	University Elective	3	0	5	TR/EN
	Program Elective			3	TR
	Program Elective			3	TR
TOTAL				32	

4th SEMESTER					
CODE	COURSE	T	P	ECTS	Language of Instruction
TRK102	Turkish Language 2	2	0	2	TR
ASC202	Garde Mange	2	2	4	TR
SEG002	Manifest of IstinYE 2	0	1	1	TR
ASC206	Food and Beverage Business Management	3	0	4	TR
ASC204	International Cuisine 2	1	4	5	TR
	University Elective	3	0	5	TR/EN
	Program Elective			3	TR
	Program Elective			3	TR
TOTAL				27	

DESCRIPTION

T: Theoric

P: Practice

ECTS: European Credit Transfer System

Language of Instruction: Defines the medium of the course regardless of the language of instruction of the department.

Elective Major Area					
CODE	COURSE	T	P	ECTS	Language of Instruction
ASC001	Gastronomy Tourism	3	0	3	TR
ASC002	Mixology	1	2	3	TR
ASC004	Spices and Herbs	3	0	3	TR
ASC005	Food and Literature	3	0	3	TR
ASC006	Ottoman Palace Cuisine	1	2	3	TR
ASC007	Breakfast and Brunch Techniques	1	2	3	TR
ASC008	Food Legislation	3	0	3	TR
ASC009	Advanced Bakery and Bakery	1	2	3	TR
ASC010	Far East Culinary Cultures	1	2	3	TR
ASC011	Food and Beverage Automation Systems	2	0	3	TR
ASC012	Guest Relations Management	2	0	3	TR
ASC013	Industrial Kitchen and Mass Food Production	2	0	3	TR
ASC014	Health and Special Occasion Nutrition	1	2	3	TR
ASC015	Invitation and Banquet Management	2	0	3	TR
ASC016	Chocolate and Confectionery	1	2	3	TR
ASC017	Food Beliefs and Rituals in Anatolian Folklore	1	2	3	TR
ASC018	Food Beliefs and Rituals in Anatolian Folklore	2	0	3	TR
ASC019	Onology	2	0	3	TR
ASC020	Food Photography	2	0	3	TR
ASC107	Service Techniques and Etiquette	2	0	3	TR
ASC208	Culinary Trends	2	0	3	TR
TOTAL					