

TOURISM FACULTY					
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS					
LESSON PLAN					
EVENING EDUCATION					
0. SEMESTER					
COURSE UNIT CODE	COURSE UNIT TITLE	THEORETICAL	PRACTICE	TOTAL	ECTS
2907001	PREPARATORY CLASS	0	0	0	0
1. SEMESTER					
COURSE UNIT CODE	COURSE UNIT TITLE	THEORETICAL	PRACTICE	TOTAL	ECTS
2907109	General Tourism	3	0	3	4
2907110	Gastronomy and Food History	2	0	2	4
2907111	Introduction to Gastronomy and Orientation	3	0	3	5
2907112	Turkish Language I	2	0	2	2
2907113	Ataturk's Principles and History of Revolution I	2	0	2	2
2907114	English I	5	0	5	7
2907115	Food Chemistry	2	0	2	2
Elective Foreign Language I (One Courses Must Be Selected) *					
2907120	German I	3	0	3	4
2907121	Arabic I				
2907122	Chinese I				
2907123	French I				
2907124	Russian I				
TOTAL		22	0	22	30
2. SEMESTER					
2907209	Tourism Economy	2	0	2	3
2907210	Basic Cuisine Knowledge and Terminology	3	0	3	6
2907211	Food and Beverage Services Production and Service	2	0	2	3
2907212	Nutrition Principles and Menu Planning	3	0	3	3
2907213	Turkish Language II	2	0	2	2
2907214	Ataturk's Principles and History of Revolution II	2	0	2	2
2907215	English II	5	0	5	7
Elective Foreign Language II (One Courses Must Be Selected) *					
2907220	German II	3	0	3	4
2907221	Arabic II				
2907222	Chinese II				
2907223	French II				
2907224	Russian II				
TOTAL		22	0	22	30
3. SEMESTER					
2907309	Food Microbiology	3	0	3	4
2907310	Tourism Management	2	0	2	3
2907311	Introduction to Cuisine Applications	3	1	4	6
2907312	Hygiene and Sanitation	3	0	3	4
2907313	Reading and Speaking in Foreign Language	5	0	5	7
2907314	Food Legislation	2	0	2	2
Elective Foreign Language III (One Courses Must Be Selected) *					

2907320	German III				
2907321	Arabic III				
2907322	Chinese III	3	0	3	4
2907323	French III				
2907324	Russian III				
TOTAL		21	1	22	30
4. SEMESTER					
2907408	Marketing in Food and Beverage Businesses	3	0	3	4
2907409	Cuisine Application I	2	2	4	6
2907410	Cuisine Culture	2	0	2	3
2907411	Food Technology	2	1	3	4
2907412	Vocational Foreign Language I (English)	5	0	5	7
2907413	Occupational Health and Safety	2	0	2	2
Elective Foreign Language IV (One Courses Must Be Selected) *					
2907420	German IV				
2907421	Arabic IV				
2907422	Chinese IV	3	0	3	4
2907423	French IV				
2907424	Russian IV				
TOTAL		19	3	22	30
4. SEMESTER					
SUMMER SEASON					
2907414	Internship I **	30 (Thirty) WORKING DAYS			9
5. SEMESTER					
2907506	Cuisine Application II	3	2	5	6
2907507	Cuisine of Garde-Manger And Art of Decoration	2	1	3	4
2907508	Food and Beverage Business Accounting	3	0	3	3
2907509	Professional Foreign Language II (English)	5	0	5	7
Elective Foreign Language V (One Courses Must Be Selected) *					
2907520	German V				
2907521	Arabic V				
2907522	Chinese V	3	0	3	4
2907523	French V				
2907524	Russian V				
Elective Course I (One Course Must Be Selected)					
2907530	Supply Chain in Food Production				
2907531	Molecular Gastronomy	2	0	2	3
2907532	Sea Products				
2907533	Banquet and Catering Services				
Elective Course II (One Course Must Be Selected)					
2907540	Sustainable Destination Management				
2907541	Bread Making	2	0	2	3
2907542	Consumer Behavior in Tourism				
TOTAL		20	3	23	30
6. SEMESTER					
2907605	Turkish Cuisine Applications	3	2	5	6
2907606	Food and Beverage Cost Analysis and Control	2	0	2	3
2907607	Food and Beverage Automation	2	1	3	4

2907608	Professional Foreign Language II (English)	5	0	5	7
Elective Foreign Language VI (One Courses Must Be Selected)*					
2907620	German VI	3	0	3	4
2907621	Arabic VI				
2907622	Chinese VI				
2907623	French VI				
2907624	Russian VI				
Elective Course III (One Course Must Be Selected)					
2907630	Publicity in Tourism	2	0	2	3
2907631	Tourism Geography of Turkey				
2907632	Gastronomy Writing				
2907633	Industrial Food Production Applications				
Elective Course IV (One Course Must Be Selected)					
2907640	Sweet, Cake and Dough Works	2	0	2	3
2907641	Alternative Tourism				
2907642	Fusion Cuisine				
2907643	Meat and Meat Products				
2907644	Protocol Information and Ethics				
TOTAL		19	3	22	30
6. SEMESTER					
SUMMER SEASON					
2907609	Internship II **	30 (Thirty) WORKING DAYS			9
7. SEMESTER					
Elective Course V (Two Courses Must Be Selected)					
2907730	World Cuisine-I	3	0	3	5
2907731	Eco-Gastronomy	3	0	3	5
2907732	Entrepreneurship	3	0	3	5
2907733	Tourism Sociology	3	0	3	5
Elective Course VI (Two Course Must Be Selected)					
2907740	Scientific Research Methods	3	0	3	5
2907741	Food Style and Photography	3	0	3	5
2907742	Vegetarian and Diet Cuisine	3	0	3	5
2907743	Leadership and Organizational Culture	3	0	3	5
2907744	Ottoman Palace Cuisine	3	0	3	5
2907745	New Trends in Gastronomy	3	0	3	5
Elective Course VII (Two Course Must Be Selected)					
2907750	Professional Foreign Language IV (English)	3	0	3	5
2907751	Gastronomy and Media	3	0	3	5
2907752	Food Additives	3	0	3	5
2907753	General Health Information and First Aid	3	0	3	5
2907754	Sensory Analysis in Food	3	0	3	5
TOTAL		18	0	18	30
8. SEMESTER					
Elective Course VIII (Two Courses Must Be Selected)					
2907830	World Cuisine II	3	0	3	5
2907831	Diet Food Production	3	0	3	5
2907832	Human Resources Management in Tourism Enterprises	3	0	3	5

2907833	Spice and Coffee Culture	3	0	3	5
Elective Course IX (Two Courses Must Be Selected)					
2907840	The Art of Advanced Pastry and Chocolate	3	0	3	5
2907841	Concept and Design in Food and Beverage Business	3	0	3	5
2907842	Community Service Practices	3	0	3	5
2907843	Beverage Technology	3	0	3	5
2907844	Local Cuisine	3	0	3	5
Elective Course X (Two Courses Must Be Selected)					
2907850	English For Business Life	3	0	3	5
2907851	Current Problems and Approaches in Gastronomy	3	0	3	5
2907852	Ethics in Tourism Business	3	0	3	5
2907853	Academic and Professional Development Project	3	0	3	5
2907854	Sustainable Food and Waste Management	3	0	3	5
TOTAL		18	0	18	30

*: The student who takes the relevant foreign language (Elective Foreign Language) course will choose the same foreign language course for 6 (four) semesters.

** : Summer internship; Selcuk University Undergraduate Programs will be carried out in line with the Summer Internship Directive and the Tourism Faculty Internship Guide.