

SELÇUK UNIVERSITY
TOURISM FACULTY
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS
COURSE DESCRIPTIONS
DAYTIME EDUCATION

COURSE UNIT CODE	COURSE UNIT TITLE	TYPE OF COURSE UNIT	T	P	TOTAL	ECTS	COURSE DESCRIPTIONS
1. SEMESTER (FALL)							
2906109	GENERAL TOURISM	Compulsory Course	3	0	3	4	This course in tourism and tourist concepts, types of tourism, tourism industry, tourism supply and demand, tourism, social-economic and interaction with the physical environment, the situation of tourism in Turkey are dealt with at the level of promotion of alternative tourism and varieties.
2906110	GASTRONOMY AND FOOD HISTORY	Compulsory Course	2	0	2	4	Nutrition in prehistoric times, the social history of eating and drinking and food from raw to cooked: Gathering and hunting, early settlements and the birth of society, early civilizations and food history, agricultural practices, farming: meats, dairy products, cereals.
2906111	INTRODUCTION TO GASTRONOMY AND ORIENTATION	Compulsory Course	3	0	3	5	In this course, how gastronomy is formed, in which areas it works, to whom it serves, and how basic culinary rules are shaped.
2906112	TURKISH LANGUAGE I	Compulsory Course	2	0	2	2	The features of language and its place in social life are conveyed; The historical periods of Turkish are taught, the sound and morphological structure of Turkish, the use of spelling-punctuation marks in place; The students are given the ability to make presentations in front of the public by explaining the words in terms of their meaning and functions.
2906113	ATATURK S PRINCIPLES AND HISTORY OF REVOLUTION I	Compulsory Course	2	0	2	2	Atatürk's works are examined, the basic characteristics of the Republic and its achievements are explained, and thus the value of Atatürk's principles is understood.
2906114	ENGLISH I	Compulsory Course	5	0	5	7	With this course, it is aimed that the students have basic grammar at the "European Language Portfolio Global Scale" B1 level, understand what they listen to, be able to speak mutually, understand what they read and express themselves in writing.
2906115	FOOD CHEMISTRY	Compulsory Course	2	0	2	2	To increase the health capacity of the employee, to measure, evaluate and take precautions for all health hazards that may arise from the working environment and its environment, to create jobs suitable for the anatomical, physiological and psychological characteristics of the employee or to ensure the compliance of employee characteristics with the characteristics of the job.
2906120	GERMAN I	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906121	ARABIC I	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906122	CHINESE I	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906123	FRENCH I	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906124	RUSSIAN I	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.

2. SEMESTER (SPRING)							
2906209	TOURISM ECONOMY	Compulsory Course	2	0	2	3	Will be able to give information about the basic concepts of tourism economy, and define tourism as an economic activity in terms of its economic importance. In addition to these, will be able to define the positive and negative effects of the tourism sector on national economies.
2906210	BASIC CUISINE KNOWLEDGE AND TERMINOLOGY	Compulsory Course	3	0	3	6	Concepts of gastronomy, cuisine planning, departments and work organization, hygiene, sanitation practices and safety measures in the cuisine, preparing technical specifications and developing standard tariffs, functions and features of cuisine equipment, chopping techniques and flavorings, factors affecting menu planning, menu creation, menu planning and its relationship with nutrition, developing a standard recipe.
2906211	FOOD AND BEVERAGE SERVICES PRODUCTION AND SERVICE	Compulsory Course	2	0	2	3	It is aimed to learn subjects such as food and beverage activities, management in the food and beverage industry, management functions, nutrition and menu management, standard cost analysis and pricing strategies in food and beverage businesses, production and service processes.
2906212	NUTRITION PRINCIPLES AND MENU PLANNING	Compulsory Course	3	0	3	3	Healthy nutrition, nutritional properties, healthy diet planning, food labels, digestion, absorption, transport, carbohydrates, fats, proteins, metabolism and energy balance, body composition, weight management, vitamins, antioxidants, water and major minerals, trace minerals, life nutrition, diet and health according to the cycle, factors affecting menu planning, menu creation, menu planning and its relationship with nutrition, standard recipe development, earnings tests process, menu design, writing and evaluation, menu features, menu and food services equipment analysis.
2906213	TURKISH LANGUAGE II	Compulsory Course	2	0	2	2	The features of language and its place in social life are conveyed; The historical periods of Turkish are taught, the sound and morphological structure of Turkish, the use of spelling-punctuation marks in place; The students are given the ability to make presentations in front of the public by explaining words in terms of their meaning and functions.
2906214	ATATURK S PRINCIPLES AND HISTORY OF REVOLUTION II	Compulsory Course	2	0	2	2	The modernization process in Turkey, political, economic, in the second part of this two-semester course that analyzes the social and cultural aspects of bipolar transition to democracy of the political regimes in the world; Import substitution industrialization implemented between 1960-1980; the "open economy" policies implemented in the 1980s, when this strategy ended, and the social, political and cultural results of these policies; relations with the European Union and the Republic of Turkey is referred to the effects of this process is the relation between state and society.
2906215	ENGLISH II	Compulsory Course	5	0	5	7	Through the basic structures in English and different uses in the language; It is aimed to bring students' English reading and comprehension skills to at least B1 level, to bring their English speaking skills to at least B1 level, and to bring their English writing skills to at least B1 level.
2906220	GERMAN II	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906221	ARABIC II	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906222	CHINESE II	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906223	FRENCH II	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
2906224	RUSSIAN II	Elective Course	3	0	3	4	This course mainly includes the use of this language by giving students a phonetic and grammatical structure. It includes the sound and written language of the language, syllable types, nouns and conjugation of nouns. It is aimed to learn sentence

							structures to be used in daily life such as greeting, meeting, introducing oneself, communicating, establishing simple dialogue.
3. SEMESTER (FALL)							
2906309	FOOD MICROBIOLOGY	Compulsory Course	3	0	3	4	Introduction to microbiology, terminology, classification, general characteristics of microorganism groups, general properties of microorganisms in foods.
2906310	TOURISM MANAGEMENT	Compulsory Course	2	0	2	3	By explaining what the management functions of the food and beverage business are and how these functions should be performed in harmony, it is aimed for the students to develop a sample menu, budgeting and cost control, meeting the employee needs of the restaurant, purchasing, bar and beverage control and management.
2906311	INTRODUCTION TO CUISINE APPLICATIONS	Compulsory Course	3	1	4	6	The management scheme of the cuisine according to the hierarchical structure and job and job descriptions of the employees in the cuisine departments are taught. It is aimed that the student know the concept of cuisine, explain the parts of the cuisine and know the tools and equipment used in the cuisine. General information about the cuisine, cuisine organization, cuisine culture, staff working in the cuisine, cuisine layout, equipment used in the cuisine, security in the cuisine, cuisine organization, purchasing and storage, planning of the business process, cuisine planning, determination of the basic factors in planning the cuisine, functional in the cuisine relationships, cuisine features, physical properties of the cuisine are taught.
2906312	HYGIENE AND SANITATION	Compulsory Course	3	0	3	4	This course examines the concepts of good hygiene practices in terms of purchasing, preparing, cooking and serving food. It deals with the hygiene and sanitation rules.
2906313	READING AND SPEAKING IN FOREIGN LANGUAGE	Compulsory Course	5	0	5	7	Words that can be used in daily life and business life are taught. In addition, students gain the ability to read and understand original texts.
2906314	FOOD LEGISLATION	Compulsory Course	2	0	2	2	Providing basic information about food legislation, definition and history of food legislation, Veterinary Services No 5996, Plant Health, Food and Feed Law, Turkish Food Codex (Regulations, Communiqués), Food safety and food legislation, Quality systems (ISO 22000, HACCP, GAP, GMP, GHP) regulations.
2906320	GERMAN III	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their reading, listening, speaking and writing skills in German at the next level of their learning in German II.
2906321	ARABIC III	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Arabic II.
2906322	CHINESE III	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Chinese II.
2906323	FRENCH III	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the French II course.
2906324	RUSSIAN III	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Russian II.
4. SEMESTER (SPRING)							
2906408	MARKETING IN FOOD AND BEVERAGE BUSINESSES	Compulsory Course	3	0	3	4	To be able to realize the marketing principles and general marketing practices for food and beverage businesses, to gain knowledge and skills.
2906409	CUISINE APPLICATION I	Compulsory Course	2	2	4	6	Cuisine tools, cutting techniques, knives and general shapes of chopping, hand tools used in the cuisine, practical cooking methods: grilling, steaming, frying, pan cooking, baking (Meats and pastries).
2906410	CUISINE CULTURE	Compulsory Course	2	0	2	3	The general structure of the Local Turkish Cuisine will be mentioned. The ingredients and applications used in Turkish Cuisine and the foods prepared using these ingredients. Historical and cultural elements specific to Turkish Cuisine and presentation of these elements on the plate.
2906411	FOOD TECHNOLOGY	Compulsory Course	2	1	3	4	Starting from the concepts of food science and technology, the chemical composition of foods, food preservation techniques and food quality control are taught. In addition, topics such as meat and meat products, fruits and vegetables, milk and dairy products, canned food production technology and grain processing technology are also included in the course.
2906412	VOCATIONAL FOREIGN LANGUAGE I (ENGLISH)	Compulsory Course	5	0	5	7	By using the English language professionally, they improve their reading, listening, speaking and writing skills and learn the correct language strategies used in creating meaning.
2906413	OCCUPATIONAL HEALTH AND SAFETY	Compulsory Course	2	0	2	2	Within the scope of the course, it is aimed to increase the health capacity of the employee, to measure, evaluate and take

							precautions for all health hazards that may arise from the work environment and its environment, to create jobs suitable for the anatomical, physiological and psychological characteristics of the employee or to ensure that the characteristics of the employee are in accordance with the characteristics of the job.
2906420	GERMAN IV	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in German III.
2906421	ARABIC IV	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Arabic III.
2906422	CHINESE IV	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in making meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Chinese III.
2906423	FRENCH IV	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their reading, listening, speaking and writing skills in German at the next level of their learning in French III.
2906424	RUSSIAN IV	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Russian III.
4. SEMESTER (SUMMER SEASON)							
2906414	INTERNSHIP I	30 (Thirty) WORKING DAYS				9	Students will complete their real business life experiences during the summer months, under the supervision of their academicians and internship coordinator, in hotels, restaurants, resorts, clubs, theme parks, airline food producing institutions, corporate food production companies or on a cruise ship.
5. SEMESTER (FALL)							
2906506	CUISINE APPLICATION II	Compulsory Course	3	2	5	6	Dairy products, basic egg use, milk and egg based recipes, vegetables, cooking vegetables, preparing sauce and meat / fish juices, various soups.
2906507	CUISINE OF GARDE-MANGER AND ART OF DECORATION	Compulsory Course	2	1	3	4	Salad and salad dressings, Hors d'oeuvres, appetizers and sandwiches, Cold soups and olive oil dishes, Cold plates and decorations.
2906508	FOOD AND BEVERAGE BUSINESS ACCOUNTING	Compulsory Course	3	0	3	3	Basic concepts of accounting, generally accepted accounting principles; balance sheet, income statement, trial balance, daily and general ledger records; the functioning of the accounting process, uniform chart of accounts; The functioning of asset and resource accounts, correction of registration errors are taught at a basic level.
2906509	PROFESSIONAL FOREIGN LANGUAGE II (ENGLISH)	Compulsory Course	5	0	5	7	By using the English language professionally, they improve their reading, listening, speaking and writing skills and learn the correct language strategies used in creating meaning.
2906520	GERMAN V	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the German IV course.
2906521	ARABIC V	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Arabic IV.
2906522	CHINESE V	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in making meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the Chinese IV course.
2906523	FRENCH V	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the French IV course.
2906524	RUSSIAN V	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Russian IV.
2906530	SUPPLY CHAIN IN FOOD PRODUCTION	Elective Course	2	0	2	3	Quality and effective factors in food processing, water activity, food processing and preservation methods, purchasing and storage, composition of foods and their importance in nutritional physiology.
2906531	MOLECULAR GASTRONOMY	Elective Course	2	0	2	3	The characteristics and history of molecular gastronomy, chemical structures, colloids, emulsions, food ingredients, sensory analysis and laboratory-based technologies in molecular gastronomy are taught.
2906532	SEA PRODUCTS	Elective Course	2	0	2	3	Fish, shellfish, cutting techniques, storage conditions, garnish selection and preparation.
2906533	BANQUET AND CATERING SERVICES	Elective Course	2	0	2	3	Planning and management of various organizations, meetings and banquets, banquet organization and management in hotel enterprises, organization execution-coordination and supervision functions in the management of banquet activities

							in hotel enterprises, buffet-cocktail and meeting organization, control of food production process in banquet organizations.
2906540	SUSTAINABLE DESTINATION MANAGEMENT	Elective Course	2	0	2	3	Within the scope of this course, students are taught approaches that affect the destination positively and negatively socially, politically and economically at national and international level.
2906541	BREAD MAKING	Elective Course	2	0	2	3	Basic tools and materials used in making bread and their applications, preparation, fermenting, baking, cutting and presentation techniques of bread dough are taught.
2906542	CONSUMER BEHAVIOR IN TOURISM	Elective Course	2	0	2	3	Consumer behavior, consumption and consumer concepts, market, supply, demand, price, quality, learning, memory and consumer behavior motivation, perception and consumer behavior, attitude formation and consumer behavior, social class and consumer behavior, culture, mass communication and consumption.
6. SEMESTER (SPRING)							
2906605	TURKISH CUISINE APPLICATIONS	Compulsory Course	3	2	5	6	The development of modern Turkish cuisine, other cuisines with which it interacts and 19th-20th. YY. Ottoman-Turkish cuisine is taught. Information is given about the techniques used in the cuisine, food materials, food habits and traditions, and the modernization of the Ottoman-Turkish cuisine. geographical regions of Turkey (Thrace, the Aegean, Central Anatolia, Southeastern Anatolia and Eastern Anatolia, the Black Sea and Mediterranean cuisines) Explanation of Turkish cuisine with culinary specialties and realization of various applications are taught.
2906606	FOOD AND BEVERAGE COST ANALYSIS AND CONTROL	Compulsory Course	2	0	2	3	Students will focus on determination of food and beverage cost control standards, development and follow-up of operating budgets, implementation of menu engineering, control of purchasing and receipt, control of storage and shipment activities, calculation, analysis and reporting of food and beverage costs and revenues.
2906607	FOOD AND BEVERAGE AUTOMATION	Compulsory Course	2	1	3	4	Definition of automation system, usage areas, their advantages and disadvantages, types of automation systems and automation usage in food and beverage businesses.
2906608	PROFESSIONAL FOREIGN LANGUAGE II (ENGLISH)	Compulsory Course	5	0	5	7	By using the English language professionally, they improve their reading, listening, speaking and writing skills and learn the correct language strategies used in creating meaning.
2906620	GERMAN VI	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their reading, listening, speaking and writing skills in German at the next level of their learning in the German V course.
2906621	ARABIC VI	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the Arabic V course.
2906622	CHINESE VI	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in Chinese V.
2906623	FRENCH VI	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used to create meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the French V course.
2906624	RUSSIAN VI	Elective Course	3	0	3	4	In this course, students learn the correct language strategies used in creating meaning by improving their German reading, listening, speaking and writing skills at the next level of their learning in the Russian V course.
2906630	PUBLICİTY IN TOURISM	Elective Course	2	0	2	3	In this course, basic information about promotion activities and processes in tourism is given. The features of the promotion mix, promotion purposes, appropriate media selection and promotion mix for tourism businesses and marketing mix are taught.
2906631	TOURISM GEOGRAPHY OF TURKEY	Elective Course	2	0	2	3	According to the Tourism Geography and describes the concept of Turkey's tourist appeal. It makes an idea about whether an area can have a touristic attraction feature and the importance of touristic attraction is taught among the reasons that direct consumers to tourism.
2906632	GASTRONOMY WRITING	Elective Course	2	0	2	3	Gastronomy writing, definitions and concepts, development of reading and understanding skills, text writing in gastronomy, creating and process steps of food recipes, designing, preparing, productions (production) of food and beverage visuals and their aesthetics of the day in terms of color, form, texture, movement and balance. It includes scrutinizing and constructing within its values. Transferring this preparation to the photo shooting set afterwards, combining the shooting, techniques with the basic photographic techniques such as objective and optical rules, writing cookbooks in gastronomy.
2906633	INDUSTRIAL FOOD PRODUCTION APPLICATIONS	Elective Course	2	0	2	3	It contains information about industrial food production. The art of cooking and its historical development, food preparation techniques, standard cooking methods, appropriate food

							preparation in standard food quality. Making red meats and poultry, pastries and desserts.
2906640	SWEET, CAKE AND DOUGH WORKS	Elective Course	2	0	2	3	In this course, students are taught basic information about cake and dough preparation techniques and how to apply them.
2906641	ALTERNATIVE TOURISM	Elective Course	2	0	2	3	With the diversification of the resources that emerged in order to increase the contribution of tourism to the economy, alternative tourism types were born. Alternative Tourism types are taught to students within the scope of this course.
2906642	FUSION CUISINE	Elective Course	2	0	2	3	Students are taught how to combine world cuisines from different cultures and geographies on a single plate and develop innovative and original dishes.
2906643	MEAT AND MEAT PRODUCTS	Elective Course	2	0	2	3	Veal, lamb and poultry and how to process and cook them are taught.
2906644	PROTOCOL INFORMATION AND ETHICS	Elective Course	2	0	2	3	The historical development of social behavior and protocol rules and the importance of knowing and applying the protocol rules in adapting to social life and business environment are explained. The importance of appearance and clothing, meeting and introduction, greetings and greetings, greetings and farewells are taught. The rules of conduct and relations with superiors in the office, the protocol on the phone, the appointment protocol, the protocol in written communication, job interviews and meeting protocol are explained. Official invitations, business dinners, giving gifts, sending flowers, thanking, and protocol rules applied in vehicles are also included in the course.
6. SEMESTER (SPRING) (SUMMER SEASON)							
2906609	INTERNSHIP II **	30 (Otuz) İŞ GÜNÜ				9	Students will complete their real business life experiences during the summer months, under the supervision of their academicians and internship coordinator, in hotels, restaurants, resorts, clubs, theme parks, airline food producing institutions, corporate food production companies or on a cruise ship.
7. SEMESTER (FALL)							
2906730	WORLD CUISINE -I	Elective Course	3	0	3	5	The general structure of Asian Cuisine. Materials used in Asian Cuisine and applications for developing food preparation skills with these ingredients. Historical and cultural elements unique to Asian Cuisine and food presentation and organization compatible with these elements.
2906731	ECO-GASTRONOMY	Elective Course	3	0	3	5	Definition and basic concepts of ecology (habitat, biotop, niche, etc.) World population dynamics and nutritional balance The concept of ecosystem, the classification of ecosystem and the distribution of large ecosystems and the emergence of plant and animal culture forms, the evolution of natural and nutritional ecosystem, environmental factors affecting organic nutrition and The effects of these on humans, the importance of ecology in sustainable agriculture and nutrition and its protection are taught.
2906732	ENTREPRENEURSHIP	Elective Course	3	0	3	5	The definition and importance of entrepreneurship, entrepreneur types and qualifications, entrepreneurship culture, creativity and opportunity analysis, innovative and accurate business idea development, feasibility analysis and business plan principles are taught. Theoretical information on industry and competition analysis, production and business model planning, market research techniques, marketing plan, production planning, management planning and financial planning are given.
2906733	TOURISM SOCIOLOGY	Elective Course	3	0	3	5	Students will learn the concept of globalization of tourism by interpreting the social, socio-cultural dimension of tourism.
2906740	SCIENTIFIC RESEARCH METHODS	Elective Course	3	0	3	5	Definition and objectives of scientific research / Basic concepts in scientific research / Preparation of research proposal / Data collection methods / Research Methods / Presentation of results / Keywords, source-footnote, tables and figures / Ethics in scientific studies.
2906741	FOOD STYLE AND PHOTOGRAPHY	Elective Course	3	0	3	5	It covers the theoretical and practical aspects of the food stylist's function, areas of work, features, photography techniques, composition and the expectations of the promotion industry. It includes the presentations of food and beverages, their visual effects, accessories, plates, compositions on the table and their editing according to the required medium. This preparation includes moving to the photo shooting set, shooting, techniques and post-shooting processes combined with basic photographic techniques such as camera, lens and optical rules.
2906742	VEGETARIAN AND DIET CUISINE	Elective Course	3	0	3	5	The definition of vegetarianism, reasons for preference, economic and health aspects, the place of vegetarianism in nutrition, the development of adequate and balanced recipes for vegetarians, and the arrangement of different culinary cultures in accordance with the vegetarian diet are taught.
2906743	LEADERSHIP AND ORGANIZATIONAL CULTURE	Elective Course	3	0	3	5	The concept of organizational behavior and the history of organizational research, organization and individual, values, attitudes and job satisfaction are discussed. Personality and emotions, perception and individual decision making, motivation, group, organizational communication, leadership,

							power and politics, organizational change and stress management, conflict in organizations, organizational learning, decision making in organizations, organizational citizenship behavior and organizational commitment are also taught in the course.
2906744	OTTOMAN PALACE CUISINE	Elective Course	3	0	3	5	Introduction to Ottoman culinary culture. Introducing printed sources on Ottoman cuisine. Central Asia, migrations and the effect of Islam on Ottoman culinary culture. Seljuk cuisine culture and Mevlevi cuisine. Foundation years and transition to the palace cuisine. Palace cuisine organization and staff. Dishes, meals and table setting of the Sultans. Utensils used in cuisine and service Tradesmen who produce and sell food and beverage. Food and beverage supply and eating habits of the people. Soups, stews, stews, egg dishes, pastries, and rice. Meat dishes, kebabs, fish etc. stuffed, wrapped. Salads, marinades, drinks, desserts and spices. Food preparation, cooking and storage / storage applications. Effects of ethnic groups and geographical discoveries on Ottoman cuisine. Foods, drinks and pastes used for therapeutic purposes during the period. Special daily meals and traditions from the Ottoman Empire to the present.
2906745	NEW TRENDS IN GASTRONOMY	Elective Course	3	0	3	5	Within the scope of the course, the changing food cultures in the developing world and new food items used in the tables are explained. It includes getting acquainted with food cultures in different geographies, new trends and trends in gastronomy, making ready meals, ready-made mixes and mortars.
2906750	PROFESSIONAL FOREIGN LANGUAGE IV (ENGLISH)	Elective Course	3	0	3	5	By using the English language professionally, they improve their reading, listening, speaking and writing skills and learn the correct language strategies used in creating meaning.
2906751	GASTRONOMY AND MEDIA	Elective Course	3	0	3	5	Students will examine the food and beverage world from a different perspective through the media, and learn how to evaluate their entrepreneurial and creative aspects, as well as their opportunities in the field of print and / or electronic media, which play an important role in the recognition and spread of the sector.
2906752	FOOD ADDITIVES	Elective Course	3	0	3	5	Classification of additives, intended use, place of use and legal regulations related to them. Evaluation of additives in terms of sensory properties and health of food. Antioxidants, acidity regulators, emulsifiers, stabilizers, gums, preservatives, colorants, flavors and sweeteners, anti-caking agents: classification, chemical structure, properties, functions.
2906753	GENERAL HEALTH INFORMATION AND FIRST AID	Elective Course	3	0	3	5	Information is given about the basic principles of first aid and basic life support. Students are trained to apply first aid in injuries, cuts, fractures, dislocations and sprains, to provide first aid management in other emergencies and to transport the sick or injured.
2906754	SENSORY ANALYSIS IN FOOD	Elective Course	3	0	3	5	The use of sensory techniques in the control of sensory properties in foods, preparation and development of new food formulations, application and sensory analysis related to the property of a product to be developed, creating reports.
8. SEMESTER (SPRING)							
2906830	WORLD CUISINE II	Elective Course	3	0	3	5	It includes teaching the cooking techniques used with European cuisines and dishes. Includes student applications for French cuisine, Italian cuisine, English cuisine, German cuisine, Austrian, Swiss cuisine, Spanish cuisine, Scandinavian and Russian cuisines.
2906831	DIET FOOD PRODUCTION	Elective Course	3	0	3	5	It is aimed to create awareness of healthy eating and teach vegetarian food. The principles of vegetarian nutrition include vegetarian meals suitable for adequate and balanced nutrition, tools and techniques used in vegetarian cuisine, vegetarian nutrition for special occasions (pregnant, elderly, children).
2906832	HUMAN RESOURCES MANAGEMENT IN TOURISM ENTERPRISES	Elective Course	3	0	3	5	Introduction to human resources management and basic concepts, job analysis and job descriptions, human resources planning, recruitment, selection and placement, job evaluation and job evaluation methods are taught. Employee training, development, career management, wage management and remuneration methods, employee motivation, discipline in human resources management, performance evaluation and employee-employer relations are also taught.
2906833	SPICE AND COFFEE CULTURE	Elective Course	3	0	3	5	Along with the historical process and cultural aspects of spices and coffee, the types of spice-coffee and how they are produced are taught.
2906840	THE ART OF ADVANCED PASTRY AND CHOCOLATE	Elective Course	3	0	3	5	In this course; The history of chocolate and sweets will be taught to students. Chocolate-based products created with different sweet perceptions in the world will be researched and produced. Students will work on detailing ice cream and cakes, artistic candy and chocolate craftsmanship, and will practice on various topics such as tempering chocolate.
2906841	CONCEPT AND DESIGN IN FOOD AND BEVERAGE BUSINESS	Elective Course	3	0	3	5	Bu ders misafir edilecek müşterilerin taleplerini karşılayabilecek bir yapıda tasarlanacak olan restoranın ve endüstriyel mutfağın sahip olması gereken özelliklerin, genel

							konseptinin ve kullanılacak sistemlerin belirlendiği ve örneklerle açıklandığı bir derstir.
2906842	COMMUNITY SERVICE PRACTICES	Elective Course	3	0	3	5	The importance of community service practices, determining the current problems of the society and preparing projects to produce solutions, voluntarily participating in various projects within the framework of social responsibility, and basic knowledge and skills for serving the society are taught.
2906843	BEVERAGE TECHNOLOGY	Elective Course	3	0	3	5	Introduction and basic principles of beverage technology and bar management, general information about alcoholic and non-alcoholic beverages, methods of alcohol and beverage production (beverages produced by fermentation, drinks produced by distillation, wine production), cocktail making, presentation and types. General information about the bar and its introduction, bar management and techniques, the characteristics and duties of the bar staff, the tools used in the bar, their cleaning and maintenance, and the stock control in the bar are taught.
2906844	LOCAL CUISINE	Elective Course	3	0	3	5	The importance of local products and features based on local products of the course are taught in Turkey.
2906850	ENGLISH FOR BUSINESS LIFE	Elective Course	3	0	3	5	You will be taught how to write or translate a good business letter, report, and email by familiarizing yourself with Business English.
2906851	CURRENT PROBLEMS AND APPROACHES IN GASTRONOMY	Elective Course	3	0	3	5	Subjects such as the present and prominent structural features of the tourism industry, the international tourism system and the problems related to this system, political problems, problems related to the international tourism system and international tourism system, environmental problems, problems of the enterprises and potential problem areas are taught.
2906852	ETHICS IN TOURISM BUSINESS	Elective Course	3	0	3	5	The concepts of ethics and morality, social rules, social norms, values, law and morality, ethical principles, professional ethics are explained.
2906853	ACADEMIC AND PROFESSIONAL DEVELOPMENT PROJECT	Elective Course	3	0	3	5	How to apply academic and professional development and its stages are taught.
2906854	SUSTAINABLE FOOD AND WASTE MANAGEMENT	Elective Course	3	0	3	5	Within the scope of this course, a modern perspective on an integrated waste management approach is given to decision makers, producers and disposers within the framework of waste management theory and practice.

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