SELÇUK UNIVERSITY
FACULTY OF TOURISM
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS
CURRICULUM

CODE	COURSE TITLE	THEORY	PRACTICE	TOTAL	ECTS
2906060	PREPARATORY CLASS	0	0	0	0
	1. SEMESTER				
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906161	PRINCIPLES OF ATATÜRK AND HISTORY OF THE TURKISH REVOLUTION I	2	0	2	2
2906162	PRINCIPLES OF NUTRITION AND MENU PLANNING	2	1	3	4
2906163	HISTORY OF GASTRONOMY AND FOOD	3	0	3	4
2906164	INTRODUCTION TO GASTRONOMY AND ORIENTATION	2	1	3	5
2906165	GENERAL TOURISM	3	0	3	4
2906166	ENGLISH I	5	0	5	5
2906167	TURKISH LANGUAGE I	2	0	2	2
	Elective Foreign Language I	3	0	3	4
	TOTAL	**22**	**2**	**24**	**30**
Elective Foreign Language I (One course must be selected) *					
2906171	German I	3	0	3	4
2906172	Chinese I	3	0	3	4
2906173	French I	3	0	3	4
2906174	Spanish I	3	0	3	4
2906175	Italian I	3	0	3	4
2906176	Japanese I	3	0	3	4
2906177	Russian I	3	0	3	4
	2. SEMESTER				
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906261	PRINCIPLES OF ATATÜRK AND HISTORY OF THE TURKISH REVOLUTION II	2	0	2	2
2906262	FOOD CHEMISTRY	2	0	2	3
2906263	HYGIENE AND SANITATION	2	1	3	4
2906264	ENGLISH II	5	0	5	5
2906265	BASIC CULINARY SKILLS AND TERMINOLOGY	3	1	4	6
2906266	TURKISH LANGUAGE II	2	0	2	2
2906267	GASTRONOMIC AND TOURISM GEOGRAPHY OF TURKİYE	3	0	3	4
	Elective Foreign Language II	3	0	3	4
	TOTAL	**22**	**2**	**24**	**30**
Elective Foreign Language II (One course must be selected) *					
2906271	German II	3	0	3	4
2906272	Chinese II	3	0	3	4
2906273	French II	3	0	3	4
2906274	Spanish II	3	0	3	4
2906275	Italian II	3	0	3	4
2906276	Japanese II	3	0	3	4
2906277	Russian II	3	0	3	4
	3. SEMESTER				
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906361	FOOD SCIENCE AND TECHNOLOGY	2	1	3	4
2906362	ENGLISH III	5	0	5	5
2906363	CULINARY APPLICATIONS I	4	1	5	5
2906364	PASTRY AND BAKERY I	3	1	4	4
2906365	PROTOCOL AND ETIQUETTE	2	1	3	4
2906366	INTRODUCTION TO FOOD AND BEVERAGE SERVICES	2	1	3	4
	Elective Foreign Language III	3	0	3	4
	TOTAL	**21**	**5**	**26**	**30**
Elective Foreign Language III (One course must be selected) *					
2906371	German III	3	0	3	4
2906372	Chinese III	3	0	3	4
2906373	French III	3	0	3	4

2906374	Spanish III	3	0	3	4
2906375	Italian III	3	0	3	4
2906376	Japanese III	3	0	3	4
2906377	Russian III	3	0	3	4
4. SEMESTER					
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906461	ENGLISH IV	5	0	5	5
2906462	CULINARY APPLICATIONS II	4	1	5	5
2906463	PASTRY AND BAKERY II	3	1	4	4
2906464	SERVICE TECHNIQUES AND BEVERAGE KNOWLEDGE	3	0	3	3
2906465	HOT KITCHEN AND GARDE MANGER	3	1	4	4
2906466	INTERNSHIP I - 60 (SIXTY) WORKDAYS **	0	2	2	5
	Elective Foreign Language IV	3	0	3	4
	TOTAL	**21**	**5**	**26**	**30**
Elective Foreign Language IV (One course must be selected) *					
2906471	German IV	3	0	3	4
2906472	Chinese IV	3	0	3	4
2906473	French IV	3	0	3	4
2906474	Spanish IV	3	0	3	4
2906475	Italian IV	3	0	3	4
2906476	Japanese IV	3	0	3	4
2906477	Russian IV	3	0	3	4
5. SEMESTER					
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906561	WORLD CUISINES I	3	1	4	6
2906562	PASTRY AND BAKERY III	3	1	4	6
2906563	TURKISH CUISINE APPLICATIONS	3	1	4	6
	Elective Course I	3	0	3	4
	Elective Course II	3	0	3	4
	Elective Course III	3	0	3	4
	TOTAL	**18**	**3**	**21**	**30**
Elective Courses V (Three courses must be selected) *					
2906571	German V	3	0	3	4
2906572	Chinese V	3	0	3	4
2906573	French V	3	0	3	4
2906574	English V	3	0	3	4
2906575	Spanish V	3	0	3	4
2906576	Italian V	3	0	3	4
2906577	Japanese V	3	0	3	4
2906578	Russian V	3	0	3	4
2906579	Alternative Tourism	3	0	3	4
2906580	Anthropology of Nutrition	3	0	3	4
2906581	Tea, Coffee and Spice Culture	3	0	3	4
2906582	Experimental Food Preparation	3	0	3	4
2906583	Diet Food Production	3	0	3	4
2906584	Economics	3	0	3	4
2906585	Industrial Kitchen and Restaurant Design	3	0	3	4
2906586	Industrial Food Production Applications	3	0	3	4
2906587	Meat and Meat Products	3	0	3	4
2906588	General Business	3	0	3	4
2906589	General Accounting	3	0	3	4
2906590	Food Waste and Ethical Kitchen Practices	3	0	3	4
2906591	Food Microbiology	3	0	3	4
2906592	First Aid	3	0	3	4
2906593	Mixology and Beverage Design in Gastronomy	3	0	3	4
2906594	Cooking Methods I	3	0	3	4
2906595	Sauces and Binders in Professional Kitchens	3	0	3	4
2906596	Vegetable and Fruit Dishes	3	0	3	4
2906597	Tourism Management	3	0	3	4
2906598	Food and Beverage Accounting	3	0	3	4
2906599	Banquet and Catering Services	3	0	3	4
6. SEMESTER					
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
2906661	WORLD CUISINES II	4	1	5	6
2906662	INTERNSHIP II - 60 (SIXTY) WORKDAYS **	0	2	2	6
2906663	REGIONAL CUISINES	4	1	5	6
	Elective Course I	3	0	3	4

	Elective Course II	3	0	3	4
	Elective Course III	3	0	3	4
	TOTAL	**17**	**4**	**21**	**30**
Elective Courses VI (Three courses must be selected) *					
2906671	German VI	3	0	3	4
2906672	Chinese VI	3	0	3	4
2906673	French VI	3	0	3	4
2906674	English VI	3	0	3	4
2906675	Spanish VI	3	0	3	4
2906676	Italian VI	3	0	3	4
2906677	Japanese VI	3	0	3	4
2906678	Russian VI	3	0	3	4
2906679	Functional Foods	3	0	3	4
2906680	Gastronomy Seminars	3	0	3	4
2906681	Gastronomy Tourism	3	0	3	4
2906682	Product Development and Recipe Standardization in Gastronomy	3	0	3	4
2906683	Food Legislation and Quality Management	3	0	3	4
2906684	Food Supply Chain and Purchasing Management	3	0	3	4
2906685	Occupational Health and Safety	3	0	3	4
2906686	Menu Engineering	3	0	3	4
2906687	Kitchen Management	3	0	3	4
2906688	Hotel and Restaurant Management	3	0	3	4
2906689	Pastry and Bakery IV	3	0	3	4
2906690	Cooking Methods II	3	0	3	4
2906691	Healthy Cooking Practices	3	0	3	4
2906692	Seljuk and Ottoman Cuisine	3	0	3	4
2906693	Cereal and Grain-Based Dishes	3	0	3	4
2906694	Tourism Economics	3	0	3	4
2906695	Consumer Behavior in Tourism	3	0	3	4
2906696	Food and Culture	3	0	3	4
2906697	Edible Plants and Herbs	3	0	3	4
2906698	Human Resources and Team Management in Food and Beverage Enterprises	3	0	3	4
2906699	Marketing in Food and Beverage Enterprises	3	0	3	4
	7. SEMESTER				
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
	Elective Course I	2	1	3	5
	Elective Course II	2	1	3	5
	Elective Course III	2	1	3	5
	Elective Course IV	2	1	3	5
	Elective Course V	2	1	3	5
	Elective Course VI	2	1	3	5
	TOTAL	**12**	**6**	**18**	**30**
Elective Courses VII (Six courses must be selected) *					
2906770	German VII	2	1	3	5
2906771	Chinese VII	2	1	3	5
2906772	French VII	2	1	3	5
2906773	English VII	2	1	3	5
2906774	Spanish VII	2	1	3	5
2906775	Italian VII	2	1	3	5
2906776	Japanese VII	2	1	3	5
2906777	Russian VII	2	1	3	5
2906778	Fish and Seafood	2	1	3	5
2906779	Scientific Research Methods	2	1	3	5
2906780	Chocolate Making Techniques	2	1	3	5
2906781	Digital Automation and Software Packages in Gastronomy	2	1	3	5
2906782	Aesthetics in Gastronomy	2	1	3	5
2906783	Current Trends in Gastronomy	2	1	3	5
2906784	Gastronomy and Media	2	1	3	5
2906785	Sensory Analysis of Foods	2	1	3	5
2906786	Gluten-Free Products	2	1	3	5
2906787	Molecular Gastronomy	2	1	3	5
2906788	Social Responsibility and Professional Ethics	2	1	3	5
2906789	Milk and Dairy Products	2	1	3	5
2906790	Mass Catering and Ready-to-Eat Food Systems	2	1	3	5
2906791	Promotion in Tourism Enterprises	2	1	3	5
2906792	East Asian Cuisine	2	1	3	5

2906793	Food Styling and Photography	2	1	3	5
2906794	Food and Beverage Cost Analysis and Control	2	1	3	5
2906795	Food and Beverage Automation	2	1	3	5
2906796	Olive Oil Culture and Tasting	2	1	3	5
2906797	On-the-Job Training I ***	5	35	40	30
	8. SEMESTER				
CODE	**COURSE TITLE**	**THEORY**	**PRACTICE**	**TOTAL**	**ECTS**
	Elective Course I	2	1	3	5
	Elective Course II	2	1	3	5
	Elective Course III	2	1	3	5
	Elective Course IV	2	1	3	5
	Elective Course V	2	1	3	5
	Elective Course VI	2	1	3	5
	TOTAL	**12**	**6**	**18**	**30**
Elective Courses VIII (Six courses must be selected) *					
2906870	German VIII	2	1	3	5
2906871	Chinese VIII	2	1	3	5
2906872	French VIII	2	1	3	5
2906873	English VIII	2	1	3	5
2906874	Spanish VIII	2	1	3	5
2906875	Italian VIII	2	1	3	5
2906876	Japanese VIII	2	1	3	5
2906877	Russian VIII	2	1	3	5
2906878	Open Buffet Applications	2	1	3	5
2906879	Eco-Gastronomy	2	1	3	5
2906880	Meat Dishes	2	1	3	5
2906881	Fusion Cuisine	2	1	3	5
2906882	Gastrodiplomacy	2	1	3	5
2906883	Digital Marketing in Gastronomy	2	1	3	5
2906884	Current Issues and Approaches in Gastronomy	2	1	3	5
2906885	Gastronomy Writing	2	1	3	5
2906886	Food Biotechnology and Next-Generation Foods	2	1	3	5
2906887	Food Additives	2	1	3	5
2906888	Entrepreneurship and Business Start-Up	2	1	3	5
2906889	Career Planning and Professional Development	2	1	3	5
2906890	Neurogastronomy	2	1	3	5
2906891	Sustainable Destination Management	2	1	3	5
2906892	Sustainable Food and Waste Management	2	1	3	5
2906893	Sugar Paste Modeling Techniques and Applications	2	1	3	5
2906894	Community Service Practices	2	1	3	5
2906895	Vegetarian and Vegan Cuisine	2	1	3	5
2906896	Sociology of Food and Tourism	2	1	3	5
2906897	On-the-Job Training II ***	5	35	40	30

* : Students who select the relevant Foreign Language (Elective Foreign Language) course are required to choose the same foreign language course for 4 (four) consecutive semesters.

** : Summer Internship; shall be carried out in accordance with the Selçuk University Undergraduate Programs Summer Internship Directive.

*** : Students who register for the "On-the-Job Training" course cannot concurrently register for any other course. In accordance with the curriculum scope of the relevant course, students are required to either solely undertake this course or, alternatively, complete their course selection from the elective course pool totaling 30 ECTS credits.