SELÇUK UNIVERSITY
FACULTY OF TOURISM
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS
COURSE CONTENTS (ENGLISH)

2906060	PREPARATORY CLASS		0	0	0	0	
1st SEMESTER (FALL)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906161	PRINCIPLES OF ATATÜRK AND HISTORY OF THE TURKISH REVOLUTION I	Compulsory	2	0	2	2	This course examines the foundational philosophy of the Republic of Turkey, its historical transformation processes, Atatürk's nationalism, and reforms from a historical, sociological, and political perspective. It thoroughly covers the structural disintegration of the late Ottoman Empire, the geopolitical consequences of World War I, the occupations following the Armistice of Mudros, and the National Struggle period. Key historical milestones such as the Amasya Circular, the Erzurum and Sivas Congresses, the opening of the Grand National Assembly of Turkey (GNAT), military and diplomatic victories in the War of Independence, and the process leading to the Treaty of Lausanne are analyzed to foster objective and critical historical evaluation skills.
2906162	PRINCIPLES OF NUTRITION AND MENU PLANNING	Compulsory	2	1	3	4	This course covers basic nutritional concepts, macronutrients and micronutrients (carbohydrates, proteins, lipids, vitamins, minerals, and water) and their relationship with human health, alongside food groups and balanced nutrition principles. It examines energy metabolism, basal metabolic rate, daily energy requirement calculations, and the effects of preparation and cooking methods on nutritional value. Furthermore, it analyzes the definition, importance, and strategic role of menu planning in food and beverage operations, evaluating various menu types (à la carte, cyclic, table d'hôte, banquet) in terms of nutritional balance, demographic factors, cost control, seasonality, gastronomic harmony (color, flavor, texture, aroma), special dietary requirements (vegetarian, gluten-free, low-sodium, allergen management), institutional foodservice systems, and menu engineering.
2906163	HISTORY OF GASTRONOMY AND FOOD	Compulsory	3	0	3	4	This course explores the evolution of dietary habits, culinary cultures, and culinary arts from prehistoric times to the present within a historical, cultural, and geographical context. It covers the transition from hunter-gatherer societies to settled agriculture, ancient civilizations' cuisines, and culinary shifts during the Middle Ages and the Renaissance. Palace cuisines, the impact of geographical discoveries on world cuisines, Ottoman culinary heritage, the transformation of eating habits following the Industrial Revolution, and the historical roots of contemporary culinary movements are evaluated.
2906164	INTRODUCTION TO GASTRONOMY AND ORIENTATION	Compulsory	2	1	3	5	This course introduces students to the fundamental concepts, scope, historical development, and professional standards of the gastronomy and culinary arts discipline, providing sectoral orientation. It covers professional kitchen organization (the brigade system), kitchen hierarchy, workplace safety, occupational health, hygiene rules, and the identification of basic culinary equipment. Culinary terminology, food safety standards, career opportunities in the food and beverage industry, and emerging gastronomic trends are examined to build professional awareness.
2906165	GENERAL TOURISM	Compulsory	3	0	3	4	This course examines the definition, historical development, fundamental concepts, and structural components of the tourism industry at national and international levels. It covers tourist motivations, types of tourism (cultural, gastronomic, congress tourism, etc.), and the roles of accommodation, transportation, travel agencies, and food and beverage enterprises within the tourism system. The economic, sociocultural, and environmental impacts of tourism, sustainable tourism approaches, and destination management principles are evaluated.
2906166	ENGLISH I	Compulsory	5	0	5	5	This course aims to develop fundamental English grammatical structures, reading, writing, listening, and speaking skills required in students' academic and professional lives. Alongside everyday communication patterns, it covers basic professional terminology related to the food, beverage, and tourism sectors, including hospitality and culinary terms. Students gain competencies in comprehending professional texts, communicating with international guests at a basic level, drafting simple business correspondence, and developing oral expression skills.

2906167	TURKISH LANGUAGE I	Compulsory	2	0	2	2	This course scientifically examines the historical origins, structural characteristics, phonetics, morphology, rich vocabulary, and current status of the Turkish language. Alongside the definition of language, the nation-language relationship, its place among world languages, and Turkish dialects, it covers spelling rules and punctuation. Oral and written expression types, composition rules, academic writing skills, and expression disorders are analyzed to cultivate the conscious, accurate, and effective use of Turkish.
2906171	GERMAN I	Elective	3	0	3	4	This course aims to build the foundational elements of the German language, covering phonetic rules, basic grammar structures, and everyday communication patterns. Fundamental oral and written skills such as introductions, greetings, describing oneself and family, daily routines, numbers, and telling time are addressed to enable communication in basic social and professional settings.
2906172	CHINESE I	Elective	3	0	3	4	This course examines the Pinyin phonetic system, the tonal system, and basic character stroke-order writing techniques of Mandarin Chinese. Frequently used daily vocabulary, greetings, introductory phrases, numbers, and simple sentence structures are covered to develop beginner-level listening, comprehension, and basic speaking skills.
2906173	FRENCH I	Elective	3	0	3	4	This course covers the fundamental rules, pronunciation features, basic grammatical structures, and everyday communication patterns of the French language. Topics such as self-introduction, professions, family members, shopping, and basic daily actions are taught to build beginner-level reading, writing, listening, and speaking proficiency.
2906174	SPANISH I	Elective	3	0	3	4	This course addresses the basic phonetic rules, foundational grammar structures, and everyday communication patterns of the Spanish language. Introductory phrases, regular verb conjugations, daily activities, and concepts of time and space are examined to support beginner-level reading comprehension, listening, and basic oral communication.
2906175	ITALIAN I	Elective	3	0	3	4	This course introduces the basic phonetic structure, foundational grammar rules, and everyday conversational patterns of the Italian language. Greetings, introductions, daily life, numbers, time expressions, and basic verb structures are covered to enable students to understand and write simple texts and engage in basic daily dialogues.
2906176	JAPANESE I	Elective	3	0	3	4	This course covers the Hiragana and Katakana writing systems, basic phonetic rules, and orthographic foundations of the Japanese language. Everyday greetings, basic sentence patterns, numbers, time, and family concepts are taught to build beginner-level listening, basic reading-writing, and everyday communication skills.
2906177	RUSSIAN I	Elective	3	0	3	4	This course examines the Cyrillic alphabet, phonetic rules, basic pronunciation guidelines, and foundational grammatical structures of the Russian language. Basic introductory phrases, everyday expressions, noun cases (nominative and basic cases), and simple sentence construction techniques are covered to develop beginner-level reading, writing, and basic oral communication skills.
2nd SEMESTER (SPRING)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906261	PRINCIPLES OF ATATÜRK AND HISTORY OF THE TURKISH REVOLUTION II	Compulsory	2	0	2	2	This course examines the fundamental reforms carried out following the establishment of the Republic of Turkey, the transition attempts toward a multi-party political system, the basic principles of Turkish foreign policy, and political developments in the post-Atatürk era. Revolutions in political, legal, educational, social, and economic fields, alongside the construction of a secular and contemporary Republic of Turkey, are covered. Atatürk's system of thought (Atatürkism) and the peaceful foundations of Turkish foreign policy are evaluated to reinforce students' historical consciousness.
2906262	FOOD CHEMISTRY	Compulsory	2	0	2	3	This course covers the chemical structures, properties, and chemical changes of major food components—water, carbohydrates, lipids, proteins, vitamins, and minerals—during food processing operations. Enzymatic and non-enzymatic browning reactions in foods, food additives, aroma compounds, and chemical factors affecting the nutritional value of foods are analyzed. Students understand the chemical behavior of food components in culinary applications and food production.

2906263	HYGIENE AND SANITATION	Compulsory	2	1	3	4	This course encompasses hygiene, sanitation, and food safety standards applied in food and beverage enterprises and professional kitchens to protect human health. Fundamentals of microbiology, causes and prevention methods of foodborne illnesses, personal hygiene rules, and cleaning-disinfection procedures for kitchen equipment and working areas are addressed. The HACCP (Hazard Analysis Critical Control Point) system and international food safety management systems are examined to foster safe production awareness.
2906264	ENGLISH II	Compulsory	5	0	5	5	This course aims to build upon the foundational language and communication skills acquired in the first semester, enabling students to communicate more fluently within the food, beverage, and tourism sectors. Sector-specific scenarios such as professional correspondence, guest relations, menu presentation, taking orders, and kitchen communication are addressed. Reading comprehension, listening, and oral expression proficiencies are advanced.
2906265	BASIC CULINARY SKILLS AND TERMINOLOGY	Compulsory	3	1	4	6	This course practically examines cooking techniques, knife skills, the proper use of kitchen equipment, and international culinary terminology that form the foundation of professional kitchen operations. Basic stocks, sauces, soups, meat, fish, and vegetable preparation methods, alongside kitchen organization principles, are covered. Students develop manual dexterity, apply standard recipes accurately, and master culinary language.
2906266	TURKISH LANGUAGE II	Compulsory	2	0	2	2	This course covers written and oral expression rules of the Turkish language, composition genres, and methods of analyzing literary and academic texts. Sentence structure, expression disorders, petition, report, and academic essay writing rules are addressed. Students' competencies in expressing their thoughts correctly, effectively, fluently, and in accordance with rules in both written and oral forms are developed.
2906267	GASTRONOMIC AND TOURISM GEOGRAPHY OF TURKİYE	Compulsory	3	0	3	4	This course examines regional culinary cultures and tourism potential shaped by Türkiye's rich geographical location, climate, agricultural diversity, and cultural heritage. Traditional dishes, geographically indicated products, traditional cooking techniques of Türkiye's seven geographical regions, and their relationship with tourism movements are covered. Gastronomy tourism routes and the tourist attraction power of regional cuisines are evaluated.
2906271	GERMAN II	Elective	3	0	3	4	This course aims to consolidate foundational proficiency in the German language, introducing past tense structures, adjective declensions, and the ability to engage in more complex everyday dialogues. Social and professional dialogues regarding shopping, traveling, asking for directions, ordering at restaurants, and accommodation are addressed.
2906272	CHINESE II	Elective	3	0	3	4	This course aims to expand the foundational character vocabulary in Mandarin Chinese, introducing more complex sentence structures, time expressions, and everyday communication patterns. Practical exercises focus on shopping, food ordering, giving directions, and basic social interactions.
2906273	FRENCH II	Elective	3	0	3	4	This course ensures the acquisition of basic grammatical structures (such as past and future tenses) in French and develops everyday life and tourism-oriented communication skills. Accommodation, travel, food and beverage terminology, and beginner-level professional dialogues are covered.
2906274	SPANISH II	Elective	3	0	3	4	This course covers past tense moods, irregular verb conjugations, and more fluent everyday conversational patterns in Spanish. Expressions related to travel planning, shopping, social relations, and basic food and beverage services are developed.
2906275	ITALIAN II	Elective	3	0	3	4	This course aims to expand Italian grammar structures, utilize past and future tense conjugations, and establish more fluent communication in daily life. Restaurant, hotel, travel, and shopping dialogues, alongside basic professional terminology, are examined.
2906276	JAPANESE II	Elective	3	0	3	4	This course introduces the Kanji writing system, advanced grammar structures, and adjective-verb conjugations in Japanese. Expressions related to everyday life, social relations, travel, and basic food and beverage culture are covered.
2906277	RUSSIAN II	Elective	3	0	3	4	This course covers noun and adjective cases (case declensions), verb conjugations, and past tense structures in Russian. Communication patterns regarding everyday life, hotels, transportation, shopping, and the foundational food and beverage sector are developed.

3rd SEMESTER (FALL)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906361	FOOD SCIENCE AND TECHNOLOGY	Compulsory	2	1	3	4	This course covers the structural composition of food components, the causes of food spoilage, and modern food preservation, processing, and storage technologies used to prevent deterioration. Fundamental food technology methods such as thermal processing, chilling, freezing, dehydration, canning, and fermentation are examined. Quality control processes, packaging technologies, and food safety applications within the food industry are thoroughly analyzed to provide students with a scientific understanding of food production and preservation.
2906362	ENGLISH III	Compulsory	5	0	5	5	This course aims to integrate the language and communication skills acquired in previous semesters into a professional business environment and advanced sectoral terminology. Food and beverage management, international culinary terms, hospitality management, job interviews, and sectoral presentation techniques are addressed. Students develop the ability to critically read and report on professional texts while communicating fluently with international guests and colleagues.
2906363	CULINARY APPLICATIONS I	Compulsory	4	1	5	5	This course practically examines the core operations of professional kitchens, hot and cold kitchen preparations, international recipes, and foundational cooking techniques. Fundamental sauces, soups, meat, poultry, seafood, and vegetable cooking methods are covered alongside plating aesthetics and presentation standards. Kitchen hygiene, time management, and station organization skills are developed through hands-on culinary practices.
2906364	PASTRY AND BAKERY I	Compulsory	3	1	4	4	This course encompasses the fundamental techniques, raw material characteristics, and production processes of pastry and bakery arts. Baked goods, bread varieties, yeast-leavened and unleavened doughs, basic pastries, cakes, biscuits, and foundational creams are covered. Equipment usage, measurement standards, kneading, fermentation, and baking stages are practically examined to build core patisserie competencies.
2906365	PROTOCOL AND ETIQUETTE	Compulsory	2	1	3	4	This course examines protocol, courtesy, etiquette, and communication rules required in social, institutional, and professional life. Behavioral norms in official and corporate relations, title and rank protocols, seating arrangements, and procedures for welcoming, hosting, and bidding farewell to guests are addressed. Managing guest relations in the food, beverage, and tourism sectors, organizing banquet layouts, and international protocol standards are evaluated.
2906366	INTRODUCTION TO FOOD AND BEVERAGE SERVICES	Compulsory	2	1	3	4	This course covers the organizational structure of food and beverage enterprises, the operational workflow of service departments, and fundamental service techniques. Restaurant layouts, mise-en-place preparations, identification and proper use of service equipment, guest welcoming, and order-taking processes are addressed. Various service styles (such as American, French, and Russian service) and operational coordination between kitchen and service teams are analyzed.
2906371	GERMAN III	Elective	3	0	3	4	This course covers intermediate-to-advanced grammatical structures in German, including modal verbs, subordinate clauses, and professional tourism terminology, developing the ability to engage in more complex dialogues regarding hospitality, restaurant services, and travel organizations.
2906372	CHINESE III	Elective	3	0	3	4	This course aims to expand advanced vocabulary, complex sentence structures, and communication patterns for daily and professional life in Mandarin Chinese, incorporating practical dialogue exercises specific to the tourism, hospitality, and food and beverage sectors.
2906373	FRENCH III	Elective	3	0	3	4	This course examines complex sentence structures, passive voice constructions, and professional culinary and tourism terminology in French, focusing on restaurant reservations, handling guest complaints, and detailed hospitality dialogues.
2906374	SPANISH III	Elective	3	0	3	4	This course covers the detailed use of past tenses, imperative mood structures, and fluent tourism-oriented communication skills in Spanish, developing practical dialogues for scenarios encountered in business and travel environments.
2906375	ITALIAN III	Elective	3	0	3	4	This course addresses intermediate-to-advanced grammatical structures, conjunctions, and professional terminology for the gastronomy and tourism sectors in Italian, practicing complex dialogues on restaurant management, culinary culture, and travel planning.

2906376	JAPANESE III	Elective	3	0	3	4	This course examines advanced grammatical structures, honorific expressions (Keigo), and communication patterns for social and professional life in Japanese, covering essential sectoral expressions related to guest hospitality, hotels, and food and beverage services.
2906377	RUSSIAN III	Elective	3	0	3	4	This course covers verb aspects (verbs of motion), degrees of adjectives, and complex sentence structures in Russian, advancing professional communication skills in hospitality, food and beverage services, travel, and customer relations.
4th SEMESTER (SPRING)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906461	ENGLISH IV	Elective	5	0	5	5	This course aims to enable students to communicate at an advanced international level in the fields of tourism, hospitality, and gastronomy, follow professional literature, and conduct academic-level correspondence. Sectoral marketing, international guest relations, crisis management, and advanced professional presentation techniques are addressed. Students' competencies in analyzing professional texts, reporting, and expressing themselves fluently are elevated to the highest level.
2906462	CULINARY APPLICATIONS II	Elective	4	1	5	5	This course builds upon first-level culinary applications, practically addressing advanced cooking techniques of international cuisines alongside complex regional and global recipes. Modern plating trends, game meats, seafood, fusion cuisine applications, and special banquet menu preparation processes are examined. Culinary cost management, organization, and operational efficiency skills are cultivated.
2906463	PASTRY AND BAKERY II	Elective	3	1	4	4	This course practically covers advanced patisserie, chocolate tempering and processing techniques, sugar paste modeling, and the fundamentals of ice cream and dessert production. Special occasion cakes, international desserts, French baking techniques, sourdough varieties, and boutique bakery production stages are addressed. Aesthetic presentation, hygiene standards, and recipe standardization are examined in depth.
2906464	SERVICE TECHNIQUES AND BEVERAGE KNOWLEDGE	Elective	3	0	3	3	This course encompasses advanced service styles in food and beverage enterprises, hospitality management, and the characteristics, storage, and presentation techniques of alcoholic and non-alcoholic beverages. Wine culture, grape varieties, viticulture, cocktail preparation techniques, bar management, and coffee and tea knowledge are covered. Service management aimed at enhancing guest satisfaction and menu-beverage pairing are evaluated.
2906465	HOT KITCHEN AND GARDE MANGER	Elective	3	1	4	4	This course practically examines the operational integration of hot and cold kitchen departments in large-scale food and beverage establishments, covering hors d'oeuvres, buffet preparations, sauces, and specialized cooking techniques. Cold buffet design (garde manger), terrines, galantines, mousses, and main course production processes in the hot kitchen are addressed. Food safety, aesthetic presentation, and mass production planning skills are developed.
2906466	INTERNSHIP I - 60 (SIXTY) WORKDAYS	Elective	0	2	2	5	This course enables students to apply the theoretical and practical knowledge acquired during their education on a full-time basis in tourism or food and beverage enterprises, experiencing sectoral operations firsthand. Participation in daily operational processes in kitchen and service departments, work discipline, stress management, time planning, and professional adaptation skills are developed. The reporting and evaluation processes of the experiences gained during the internship are addressed.
2906471	GERMAN IV	Elective	3	0	3	4	This course aims to consolidate advanced grammatical structures in German, comprehend complex business and tourism texts, and communicate fluently in the sectoral field, examining guest relations, complaint management, and advanced tourism-oriented dialogues.
2906472	CHINESE IV	Elective	3	0	3	4	This course aims to develop advanced vocabulary, complex business and tourism dialogues, and sectoral marketing terminology in Mandarin Chinese, incorporating advanced communication practices for business relations and hotel-restaurant management.
2906473	FRENCH IV	Elective	3	0	3	4	This course covers the ability to read and comprehend complex literary and professional texts in French and utilize advanced culinary and tourism terminology, addressing business and travel-oriented professional communication practices.
2906474	SPANISH IV	Elective	3	0	3	4	This course addresses advanced grammatical structures, idioms, and professional communication patterns for the tourism and gastronomy sectors in Spanish, focusing on job interviews, customer relations, and sectoral presentations.
2906475	ITALIAN IV	Elective	3	0	3	4	This course aims to develop advanced speaking, writing, and professional terminology usage skills in Italian, examining techniques for establishing professional-level dialogues in the fields of gastronomy, hospitality, and tourism.

2906476	JAPANESE IV	Elective	3	0	3	4	This course covers reading complex texts in Japanese, using advanced honorific expressions (Keigo), and establishing professional communication for business life, addressing sectoral relations and guest hospitality culture in depth.
2906477	RUSSIAN IV	Elective	3	0	3	4	This course examines advanced grammatical structures, professional correspondence techniques, and professional communication patterns for the tourism and hospitality sector in Russian, developing skills to manage complex customer requests and sectoral dialogues.
5th SEMESTER (FALL)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906561	WORLD CUISINES I	Compulsory	3	1	4	6	This course covers the theoretical and practical examination of culinary traditions, characteristic ingredients, traditional cooking techniques, and regional flavors belonging to different geographical regions and cultures of the world. The historical origins, menu structures, and modern culinary interpretations of distinguished food cultures across Asia, Europe, or the Americas are addressed. Students gain the ability to execute diverse international flavors at professional standards and comprehend global culinary diversity.
2906562	PASTRY AND BAKERY III	Compulsory	3	1	4	6	This course encompasses advanced patisserie, boutique dessert design, confectionery arts, chocolate tempering, and advanced bakery applications. Complex recipes specifically designed for industrial and boutique establishments, ice cream and sorbet varieties, modern cake decoration, and special occasion presentations are practically addressed. Product standardization, hygienic production, and aesthetic presentation skills are developed.
2906563	TURKISH CUISINE APPLICATIONS	Compulsory	3	1	4	6	This course aims to practically examine Turkish culinary culture spanning from Ottoman palace cuisine to traditional Anatolian cuisine, including regional dishes, authentic recipes, and cooking techniques. The preparation and presentation processes of regional soups, olive oil dishes (zeytinyağlılar), meat dishes, pastries, and traditional desserts are covered. Preservation of Turkish culinary heritage and its presentation at international standards are ensured.
2906571	GERMAN V	Elective	3	0	3	4	This course covers advanced professional terminology in German, sectoral correspondence, and the ability to establish fluent communication for complex business processes.
2906572	CHINESE V	Elective	3	0	3	4	This course develops the competency to negotiate and communicate in professional environments using advanced commercial and sectoral terminology in Mandarin Chinese.
2906573	FRENCH V	Elective	3	0	3	4	This course examines advanced professional terminology specific to the gastronomy and tourism sectors in French, alongside the ability to analyze literary and technical texts.
2906574	ENGLISH V	Elective	3	0	3	4	This course addresses the ability to follow advanced academic and sectoral literature in English, establish managerial communication at an international level, and conduct professional reporting.
2906575	SPANISH V	Elective	3	0	3	4	This course covers advanced fluent speaking, negotiation, and written communication techniques in professional and sectoral contexts in Spanish.
2906576	ITALIAN V	Elective	3	0	3	4	This course aims to develop advanced professional terminology and communication skills focused on gastronomy, art, and tourism in Italian.
2906577	JAPANESE V	Elective	3	0	3	4	This course examines business culture, sectoral terminology, and advanced professional communication rules (honorific and business language) in Japanese.
2906578	RUSSIAN V	Elective	3	0	3	4	This course covers advanced commercial correspondence and professional dialogues oriented toward the tourism, hospitality, and food and beverage sectors in Russian.
2906579	ALTERNATIVE TOURİSM	Elective	3	0	3	4	This course examines the theoretical infrastructure, planning principles, and management processes of sustainable tourism types—such as ecotourism, highland tourism, rural tourism, adventure tourism, and health tourism—developed as alternatives to mass tourism.
2906580	ANTHROPOLOGY OF NUTRITION	Elective	3	0	3	4	This course addresses food and nutrition phenomena from a cultural, social, historical, and anthropological perspective, examining the relationships between food and societal beliefs, rituals, identity, and stratification.
2906581	TEA, COFFEE AND SPICE CULTURE	Elective	3	0	3	4	This course covers the historical origins, geographical distributions, production, processing, roasting, brewing techniques, and sensory analysis (tasting) characteristics of tea, coffee, and spices consumed worldwide.
2906582	EXPERIMENTAL FOOD PREPARATION	Elective	3	0	3	4	This course is an applied field that scientifically examines the physical and chemical changes occurring during the preparation and cooking of foods, addressing new recipe development and the fundamentals of molecular gastronomy.
2906583	DIET FOOD PRODUCTION	Elective	3	0	3	4	This course examines food and meal production techniques, raw material selection, and nutritional calculation methods suitable for individuals with special dietary requirements (such as celiac disease, diabetes, and hypertension).

2906584	ECONOMICS	Elective	3	0	3	4	This course addresses fundamental microeconomic and macroeconomic concepts, market equilibrium, supply-demand relationships, and the correlation of basic economic indicators such as inflation, unemployment, and economic growth with the food, beverage, and tourism sectors.
2906585	INDUSTRIAL KITCHEN AND RESTAURANT DESIGN	Elective	3	0	3	4	This course examines kitchen layout, workflow optimization, equipment selection, hygienic space planning, and restaurant interior design principles in food and beverage establishments.
2906586	INDUSTRIAL FOOD PRODUCTION APPLICATIONS	Elective	3	0	3	4	This course addresses large-scale meal production, standard recipe management, cost control, and mass production planning processes in mass catering systems and industrial kitchens.
2906587	MEAT AND MEAT PRODUCTS	Elective	3	0	3	4	This course covers the anatomical structure of red meat, poultry, and game meats, post-mortem changes, quality criteria, storage conditions, and processing methods alongside various cooking techniques.
2906588	GENERAL BUSINESS	Elective	3	0	3	4	This course examines the core functions of businesses (management, production, marketing, finance, etc.), establishment objectives, organizational structures, and business management principles specifically within the food, beverage, and tourism sectors.
2906589	GENERAL ACCOUNTING	Elective	3	0	3	4	This course addresses the fundamental principles of recording, classifying, and summarizing financial transactions of businesses and preparing financial statements (balance sheet, income statement).
2906590	FOOD WASTE AND ETHICAL KITCHEN PRACTICES	Elective	3	0	3	4	This course examines food waste prevention, waste management, the "zero waste" philosophy, upcycling practices, and ethical responsibilities in the kitchen within the framework of sustainable culinary management.
2906591	FOOD MICROBIOLOGY	Elective	3	0	3	4	This course covers the characteristics, growth conditions, and control methods of microorganisms (bacteria, molds, yeasts, viruses) that cause food spoilage and foodborne illnesses.
2906592	FIRST AID	Elective	3	0	3	4	This course addresses life-saving basic first aid interventions and emergency management for accidents (such as burns, cuts, and poisonings) that may occur in kitchen and business environments.
2906593	MIXOLOGY AND BEVERAGE DESIGN IN GASTRONOMY	Elective	3	0	3	4	This course examines bar management, cocktail preparation techniques, the harmony of alcoholic and non-alcoholic beverages, mixology trends, and modern beverage menu design processes.
2906594	COOKING METHODS I	Elective	3	0	3	4	This course covers fundamental and advanced heat transfer methods used in the kitchen, dry-heat and moist-heat cooking techniques, and their effects on meat, vegetables, and other foods.
2906595	SAUCES AND BINDERS IN PROFESSIONAL KITCHENS	Elective	3	0	3	4	This course addresses the scientific foundations of mother sauces, derivative sauces, emulsions, modern thickening/binding agents, and sauce preparation techniques in classical and modern kitchens.
2906596	VEGETABLE AND FRUIT DISHES	Elective	3	0	3	4	This course examines the nutritional values, seasonality characteristics, preliminary preparation techniques, cooking methods applied across different world cuisines, and plating principles of vegetables and fruits.
2906597	TOURISM MANAGEMENT	Elective	3	0	3	4	This course addresses the management principles, marketing strategies, and operational structures of accommodation enterprises, travel agencies, and food and beverage businesses within the tourism market.
2906598	FOOD AND BEVERAGE ACCOUNTING	Elective	3	0	3	4	This course covers cost accounting systems specific to food and beverage operations, food and beverage cost ratios, portion cost calculation, and profitability analysis methods.
2906599	BANQUET AND CATERING SERVICES	Elective	3	0	3	4	This course examines the planning of banqueting organizations, menu design, service layouts, guest hosting protocols, and the management of large-scale catering services.
6th SEMESTER (SPRING)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906661	WORLD CUISINES II	Compulsory	4	1	5	6	This course practically examines the traditional ingredients, authentic recipes, and cooking techniques of distinct world cuisines beyond those covered in the first term, such as Far Eastern, Latin American, Middle Eastern, or African culinary cultures. Global gastronomic movements, international culinary trends, and the modern interpretation of flavors from diverse cultures are addressed. Students' competencies in global menu design and culinary management are developed.
2906662	INTERNSHIP II - 60 (SIXTY) WORKDAYS	Compulsory	0	2	2	6	This course enables students to undertake a full-time internship for 60 workdays in professional kitchen and tourism enterprises, assuming advanced responsibilities to consolidate their sectoral experience. Kitchen operations management, cost control, menu planning, active participation in banquet and à la carte service processes, crisis management, and leadership skills are cultivated. Reporting on the internship process and evaluating professional performance are addressed.

2906663	REGIONAL CUISINES	Compulsory	4	1	5	6	This course practically examines local culinary cultures belonging to different regions of the country and the world, geographically indicated products, traditional cooking methods, preservation techniques, and endangered regional recipes. The gastronomic potential of local ingredients, preservation of cultural heritage, and adaptation processes into modern gastronomy are addressed. Students gain a comprehensive understanding of regional culinary diversity and develop the ability to design authentic regional menus.
2906671	GERMAN VI	Elective	3	0	3	4	This course covers advanced professional correspondence, sectoral reporting, and the ability to negotiate at a professional level in the tourism and gastronomy fields in German.
2906672	CHINESE VI	Elective	3	0	3	4	This course develops the competency to comprehend complex texts oriented toward the business and tourism worlds, deliver professional-level presentations, and establish sectoral communication in Mandarin Chinese.
2906673	FRENCH VI	Elective	3	0	3	4	This course addresses the ability to critically analyze advanced academic and professional literature in the fields of gastronomy and tourism, and to manage complex sectoral dialogues in French.
2906674	ENGLISH VI	Elective	3	0	3	4	This course encompasses the highest level of language and communication skills in English aimed at leadership, strategic management, and developing international projects within the global gastronomy and tourism industry.
2906675	SPANISH VI	Elective	3	0	3	4	This course examines techniques for managing complex business processes, delivering sectoral presentations, and establishing fluent professional dialogues in commercial and sectoral domains in Spanish.
2906676	ITALIAN VI	Elective	3	0	3	4	This course aims to develop advanced professional communication skills and conduct sectoral negotiations in the fields of culinary arts, hospitality, and tourism management in Italian.
2906677	JAPANESE VI	Elective	3	0	3	4	This course covers corporate business culture, sectoral correspondence techniques, and establishing high-level professional communication in the hospitality and gastronomy sectors in Japanese.
2906678	RUSSIAN VI	Elective	3	0	3	4	This course examines strategic management, high-level customer relations, and commercial correspondence techniques in tourism and hospitality enterprises in Russian.
2906679	FUNCTIONAL FOODS	Elective	3	0	3	4	This course examines the production, characteristics, and culinary applications of foods containing bioactive components that provide physiological benefits beyond basic nutrition and exert positive effects on human health and disease prevention.
2906680	GASTRONOMY SEMINARS	Elective	3	0	3	4	This course aims to broaden students' vision by sharing current developments in gastronomy and culinary arts, sectoral trends, academic research, and the professional experiences of industry experts.
2906681	GASTRONOMY TOURISM	Elective	3	0	3	4	This course examines the integration of tourism movements with food and beverage culture, planning gastronomy routes, destination marketing, and the role of culinary heritage as a primary tourist attraction.
2906682	PRODUCT DEVELOPMENT AND RECIPE STANDARDİZATION IN GASTRONOMY	Elective	3	0	3	4	This course practically addresses new product design, innovative recipe development, and the establishment of portion and cost standards (standard recipes) in food and beverage operations.
2906683	FOOD LEGISLATION AND QUALITY MANAGEMENT	Elective	3	0	3	4	This course encompasses food safety laws, national and international food regulations, hygiene standards (HACCP, ISO 22000), and the implementation of quality assurance systems in food enterprises.
2906684	FOOD SUPPLY CHAIN AND PURCHASING MANAGEMENT	Elective	3	0	3	4	This course examines food and raw material supply chain processes, purchasing principles, inventory control, supplier relations, warehousing, and logistics management specifically within the food and beverage sector.
2906685	OCCUPATIONAL HEALTH AND SAFETY	Elective	3	0	3	4	This course covers the prevention of occupational accidents, risk assessment, emergency planning, and legal workplace safety regulations in industrial kitchens and tourism establishments.
2906686	MENU ENGINEERING	Elective	3	0	3	4	This course addresses the evaluation of restaurant menus based on profitability and popularity analysis, alongside menu design, pricing strategies, and menu optimization techniques.
2906687	KITCHEN MANAGEMENT	Elective	3	0	3	4	This course examines organizational structures, leadership skills, staff management, kitchen budgeting, cost control, and operational efficiency principles in professional kitchens.
2906688	HOTEL AND RESTAURANT MANAGEMENT	Elective	3	0	3	4	This course encompasses general management principles, interdepartmental coordination, marketing strategies, and business performance enhancement processes in hotel and food and beverage enterprises.
2906689	PASTRY AND BAKERY IV	Elective	3	0	3	4	This course addresses advanced industrial production techniques in pastry and bakery arts, specialty cake design, sugar paste architecture, chocolate artistry, and boutique bakery applications.

2906690	COOKING METHODS II	Elective	3	0	3	4	This course examines modern and advanced cooking techniques (such as sous-vide and molecular gastronomy applications), the advanced effects of heat transfer on foods, and precision cooking fundamentals.
2906691	HEALTHY COOKING PRACTICES	Elective	3	0	3	4	This course addresses the preparation and cooking techniques of modern dishes aligned with healthy nutrition principles, featuring low-calorie, low-fat, gluten-free, organic, and functionally enriched ingredients.
2906692	SELJUK AND OTTOMAN CUISINE	Elective	3	0	3	4	This course examines the historical origins, written archival recipes, traditional cooking vessels, and flavor profiles of palace and folk cuisines belonging to the Seljuk and Ottoman Empire eras.
2906693	CEREAL AND GRAIN-BASED DISHES	Elective	3	0	3	4	This course covers the historical development, nutritional values, culinary uses across world cuisines, and preparation techniques of traditional cereal and legume-based dishes.
2906694	TOURISM ECONOMICS	Elective	3	0	3	4	This course examines the macroeconomic and microeconomic foundations of the tourism sector, tourism supply and demand, its contributions to the national economy, and foreign exchange-generating impacts.
2906695	CONSUMER BEHAVIOR IN TOURISM	Elective	3	0	3	4	This course addresses tourists' travel decision-making processes and the psychological, sociological, and cultural factors influencing their dining and accommodation preferences.
2906696	FOOD AND CULTURE	Elective	3	0	3	4	This course examines the connection between food and cultural identity, rituals, food taboos, the influence of religious beliefs on culinary culture, and culinary exchanges between civilizations.
2906697	EDİBLE PLANTS AND HERBS	Elective	3	0	3	4	This course covers the identification, geographical distribution, culinary applications, and role in regional dishes of foraged edible wild herbs, as well as medicinal and aromatic plants.
2906698	HUMAN RESOURCES AND TEAM MANAGEMENT IN FOOD AND BEVERAGE ENTERPRISES	Elective	3	0	3	4	This course addresses staff recruitment, training, motivation, performance evaluation, shift scheduling, and interdepartmental human resources management between kitchen and service teams in food and beverage enterprises.
2906699	MARKETING IN FOOD AND BEVERAGE ENTERPRISES	Elective	3	0	3	4	This course examines marketing strategies, market research, consumer expectation analysis, digital marketing, social media management, and public relations activities in food and beverage enterprises.
7th SEMESTER (FALL)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906770	GERMAN VII	Elective	2	1	3	5	This course covers advanced professional terminology oriented toward international gastronomy and tourism management in German, alongside academic and sectoral text analyses, corporate correspondence techniques, and professional-level oral presentation and negotiation skills.
2906771	CHINESE VII	Elective	2	1	3	5	This course develops the competency to manage advanced terminology specific to international trade, tourism, and the food and beverage sector in Mandarin Chinese, as well as professional business correspondence and complex sectoral dialogues.
2906772	FRENCH VII	Elective	2	1	3	5	This course encompasses critically examining advanced culinary arts and gastronomy literature in French, establishing high-level communication in international hotel and restaurant management, and conducting professional reporting.
2906773	ENGLISH VII	Elective	2	1	3	5	This course aims to elevate advanced reading, writing, and professional presentation skills in English to the highest level, focusing on global gastronomy trends, international business strategies, and academic research.
2906774	SPANISH VII	Elective	2	1	3	5	This course addresses advanced professional terminology in the fields of gastronomy, culture, and tourism management in Spanish, covering sectoral project presentations and techniques for establishing fluent business communication.
2906775	ITALIAN VII	Elective	2	1	3	5	This course aims to develop advanced written and oral expression competencies in Italian regarding gastronomy history, regional culinary cultures, and international food and beverage management.
2906776	JAPANESE VII	Elective	2	1	3	5	This course covers advanced business language (Keigo), international guest hospitality protocols, and professional communication strategies oriented toward the gastronomy and tourism sectors in Japanese.
2906777	RUSSIAN VII	Elective	2	1	3	5	This course examines high-level managerial communication in the tourism and food and beverage industry in Russian, covering international customer relations, contracts, and commercial correspondence terminology.
2906778	FISH AND SEAFOOD	Elective	2	1	3	5	This course practically examines the biological structures, freshness criteria, cleaning, filleting, and storage techniques of freshwater and marine fish, crustaceans, and mollusks. Fundamental and modern cooking methods specific to seafood, sauce pairings, and hygiene standards are thoroughly addressed.

2906779	SCIENTIFIC RESEARCH METHODS	Elective	2	1	3	5	This course covers the stages of the scientific research process in the fields of gastronomy and tourism, including problem definition, literature review, hypothesis formulation, and quantitative and qualitative research designs. Data collection instruments, sampling methods, data analysis, and reporting techniques in accordance with academic ethical rules are covered.
2906780	CHOCOLATE MAKING TECHNIQUES	Elective	2	1	3	5	This course practically addresses the transformation process of cocoa beans into couverture chocolate, the chemical structure of chocolate, tempering (pre-crystallization) methods, molding, filling (ganache, praline) preparation, and artistic chocolate decoration techniques.
2906781	DIGITAL AUTOMATION AND SOFTWARE PACKAGES IN GASTRONOMY	Elective	2	1	3	5	This course examines digital automation systems used in food and beverage and hospitality enterprises, focusing on the operational use of POS (Point of Sale) software, inventory and cost tracking programs, recipe management software, and reservation systems.
2906782	AESTHETICS IN GASTRONOMY	Elective	2	1	3	5	This course addresses visual design principles in food presentation, color theory, texture harmony, balance, proportion, plate selection, and modern plating techniques. The evaluation of gastronomy as an art form and its aesthetic effects on sensory perception are examined.
2906783	CURRENT TRENDS IN GASTRONOMY	Elective	2	1	3	5	This course examines contemporary culinary movements emerging on a global scale, sustainable gastronomy approaches, plant-based nutrition trends, zero-waste kitchen practices, neurogastronomy, and future food technologies.
2906784	GASTRONOMY AND MEDIA	Elective	2	1	3	5	This course addresses the representation of gastronomic culture in traditional and digital media channels, covering food writing, gastronomy criticism, culinary broadcasting, social media content creation, and brand communication processes on digital platforms.
2906785	SENSORY ANALYSIS OF FOODS	Elective	2	1	3	5	This course encompasses the scientific evaluation of sensory properties of foods such as taste, aroma, color, appearance, and texture, alongside rules for establishing tasting panels, sensory testing techniques, and the statistical interpretation of obtained data.
2906786	GLUTEN-FREE PRODUCTS	Elective	2	1	3	5	This course practically examines the physiological foundations of celiac disease and gluten sensitivity, gluten-free grain and flour alternatives, methods for preventing cross-contamination risks, and the development of gluten-free bread, pastry, and culinary recipes.
2906787	MOLECULAR GASTRONOMY	Elective	2	1	3	5	This course addresses the physical and chemical transformations occurring during the preparation and cooking of foods on scientific grounds, examining modern culinary techniques such as spherification, gelation, foaming, emulsification, and the use of liquid nitrogen.
2906788	SOCIAL RESPONSIBILITY AND PROFESSIONAL ETHICS	Elective	2	1	3	5	This course evaluates business ethics, professional ethical principles, food safety responsibility, consumer rights, environmental sustainability, and corporate social responsibility projects within the gastronomy and tourism sectors.
2906789	MILK AND DAIRY PRODUCTS	Elective	2	1	3	5	This course covers the composition, microbiological and chemical properties, and thermal processing technologies of milk, alongside the production processes and culinary applications of fermented and traditional dairy products such as cheese, yogurt, butter, and cream.
2906790	MASS CATERING AND READY-TO-EAT FOOD SYSTEMS	Elective	2	1	3	5	This course examines large-scale meal production systems (cook-serve, cook-chill, cook-freeze) in institutions such as schools, hospitals, factories, and catering companies, covering menu planning, hygiene auditing, portioning, and logistics processes.
2906791	PROMOTION IN TOURISM ENTERPRISES	Elective	2	1	3	5	This course addresses the marketing communication mix in hospitality and food and beverage enterprises, focusing on the planning and execution processes of advertising, public relations, sales promotion, personal selling, and digital promotional campaigns.
2906792	EAST ASIAN CUISINE	Elective	2	1	3	5	This course practically examines the culinary cultures of East Asian countries—primarily China, Japan, Korea, and Thailand—covering foundational sauces and spices, traditional techniques such as wok and steam cooking, sushi preparation fundamentals, and presentation rituals.
2906793	FOOD STYLING AND PHOTOGRAPHY	Elective	2	1	3	5	This course encompasses the aesthetic preparation of food and beverages for visual media, menus, and commercial shoots (food styling), prop selection, lighting techniques, composition rules, and professional food photography methods.
2906794	FOOD AND BEVERAGE COST ANALYSIS AND CONTROL	Elective	2	1	3	5	This course examines cost control processes across purchasing, receiving, storage, production, and service stages in food and beverage operations, covering standard recipe costing, yield and waste calculations, break-even analysis, and profitability auditing.
2906795	FOOD AND BEVERAGE AUTOMATION	Elective	2	1	3	5	This course addresses the operation of information technologies and automation systems used in restaurant and hotel kitchens for order tracking, check management, inventory control, supply chain integration, and customer relationship management (CRM).

2906796	OLIVE OIL CULTURE AND TASTING	Elective	2	1	3	5	This course examines the historical and cultural significance of the olive, olive oil production technologies, quality classifications, chemical and sensory properties, professional olive oil tasting (degustation) techniques, and culinary pairings.
2906797	ON-THE-JOB TRAINING I	Elective	5	35	40	30	This course aims to enable students to apply the theoretical and practical professional knowledge acquired throughout their undergraduate education on a full-time basis in contracted tourism and food and beverage enterprises, managing sectoral workflows and gaining problem-solving skills and professional work discipline in an authentic working environment.
8th SEMESTER (SPRING)							
COURSE CODE	**COURSE NAME**	**COURSE STATUS**	**T**	**P**	**TOTAL**	**ECTS**	**COURSE CONTENT**
2906870	GERMAN VIII	Elective	2	1	3	5	This course covers the highest-level professional terminology regarding international gastronomy, hospitality, and tourism management in German, alongside sectoral project presentations, corporate communication strategies, and professional negotiation techniques.
2906871	CHINESE VIII	Elective	2	1	3	5	This course develops advanced commercial communication, sectoral report analysis, and the competency to negotiate fluently in international business environments oriented toward the global tourism and food and beverage sectors in Mandarin Chinese.
2906872	FRENCH VIII	Elective	2	1	3	5	This course addresses high-level written and oral expression skills, critical literature evaluation, and professional communication in the fields of gastronomy, culinary arts, and international hospitality management in French.
2906873	ENGLISH VIII	Elective	2	1	3	5	This course aims to perfect advanced professional presentation skills, strategic management, academic research, and international project development competencies in English within the global food, beverage, and tourism industry.
2906874	SPANISH VIII	Elective	2	1	3	5	This course encompasses advanced professional correspondence, sectoral presentations, and international business communication in the fields of gastronomy, culture, and tourism management in Spanish.
2906875	ITALIAN VIII	Elective	2	1	3	5	This course aims to develop advanced fluent speaking, writing, and professional negotiation skills in Italian regarding gastronomy history, culinary culture, and international restaurant and hotel management.
2906876	JAPANESE VIII	Elective	2	1	3	5	This course examines corporate business culture, advanced honorific and business language (Keigo) usage, and professional communication strategies oriented toward international guest hospitality and the gastronomy sector in Japanese.
2906877	RUSSIAN VIII	Elective	2	1	3	5	This course covers high-level managerial communication in the tourism and food and beverage sector in Russian, encompassing international customer and supplier relations, as well as commercial contract and correspondence terminology.
2906878	OPEN BUFFET APPLICATIONS	Elective	2	1	3	5	This course practically examines the planning of breakfast, lunch, dinner, and specially themed open buffets in accommodation and food and beverage enterprises, hot and cold buffet item preparation, visual presentation and decoration techniques, buffet hygiene, temperature control, and waste management processes.
2906879	ECO-GASTRONOMY	Elective	2	1	3	5	This course addresses sustainable food production and consumption models respecting ecological balance, the use of local and seasonal products, the preservation of biodiversity, the Slow Food philosophy, and environmentally friendly culinary practices through both theoretical and practical dimensions.
2906880	MEAT DISHES	Elective	2	1	3	5	This course encompasses the identification of anatomical cuts of beef, lamb, poultry, and game meats, aging (tenderization) and marinade techniques, cooking methods suited to meat quality, and the practical preparation of international meat dish recipes.
2906881	FUSION CUISINE	Elective	2	1	3	5	This course practically examines the principles of creatively combining cooking techniques, ingredients, and flavor profiles belonging to different cultures and geographies, modern plating aesthetics, and the development of innovative fusion recipes.
2906882	GASTRODIPLOMACY	Elective	2	1	3	5	This course addresses the strategic use of culinary culture and national food heritage as a soft power element in international relations, country promotion, cultural diplomacy, and destination branding.
2906883	DIGITAL MARKETING IN GASTRONOMY	Elective	2	1	3	5	This course covers digital marketing strategies, social media management, content marketing, digital advertising, online reputation management, and consumer engagement analyses for food and beverage enterprises and gastronomy brands.

2906884	CURRENT ISSUES AND APPROACHES IN GASTRONOMY	Elective	2	1	3	5	This course examines contemporary issues such as the global food crisis, the impacts of climate change on agriculture and culinary culture, food safety problems, supply chain disruptions, and sectoral labor dynamics, discussing innovative solution approaches.
2906885	GASTRONOMY WRITING	Elective	2	1	3	5	This course examines techniques for producing effective, original, and ethical content in the fields of food culture, restaurant criticism, recipe writing, gastronomy history, and travel writing across traditional and digital publishing mediums.
2906886	FOOD BIOTECHNOLOGY AND NEXT-GENERATION FOODS	Elective	2	1	3	5	This course addresses biotechnological methods used in food production, fermentation technologies, genetically modified organisms (GMOs), alternative protein sources, laboratory-grown foods, and future food trends from scientific and ethical dimensions.
2906887	FOOD ADDITIVES	Elective	2	1	3	5	This course examines the chemical structures, technological functions, legal usage limits, and human health impacts of food additives used in the food industry, such as preservatives, colorants, sweeteners, emulsifiers, and thickeners.
2906888	ENTREPRENEURSHIP AND BUSINESS START-UP	Elective	2	1	3	5	This course encompasses the entrepreneurship ecosystem in the gastronomy and food and beverage sector, innovative business idea development, business plan preparation, feasibility analysis, financing sources, legal establishment processes, and restaurant/cafe business start-up stages.
2906889	CAREER PLANNING AND PROFESSIONAL DEVELOPMENT	Elective	2	1	3	5	This course aims to enable students to recognize career opportunities in the gastronomy and tourism sector, develop resume and portfolio preparation skills, interview techniques, personal branding, professional networking, and lifelong learning competencies.
2906890	NEUROGASTRONOMY	Elective	2	1	3	5	This course examines how the brain and senses shape the dining experience, flavor perception, food preferences, and consumer behaviors on scientific grounds, analyzing the sensory and cognitive effects of color, sound, texture, aroma, and presentation elements.
2906891	SUSTAINABLE DESTINATION MANAGEMENT	Elective	2	1	3	5	This course addresses the planning of tourism destinations in line with environmental, economic, and sociocultural sustainability principles, the integration of local culinary heritage into destination identity, carrying capacity management, and stakeholder cooperation processes.
2906892	SUSTAINABLE FOOD AND WASTE MANAGEMENT	Elective	2	1	3	5	This course encompasses resource efficiency in the food supply and production chain, strategies for preventing food loss and waste, kitchen waste segregation, composting, upcycling, and circular economy applications.
2906893	SUGAR PASTE MODELING TECHNIQUES AND APPLCATIONS	Elective	2	1	3	5	This course covers the preparation and coloring of sugar paste used in boutique patisserie, cake covering techniques, three-dimensional figure and flower modeling methods, and artistic cake decoration applications.
2906894	COMMUNITY SERVICE PRACTICES	Elective	2	1	3	5	This course aims to enable students to develop social awareness toward societal issues, planning and implementing social responsibility projects in the field on topics such as healthy nutrition, food waste prevention, or the preservation of local culinary culture.
2906895	VEGETARIAN AND VEGAN CUISINE	Elective	2	1	3	5	This course practically examines the philosophy of vegetarian and vegan nutrition, plant-based protein and nutrient sources, animal product substitutes, and the preparation and presentation techniques of authentic vegetarian and vegan recipes from international cuisines.
2906896	SOCIOLOGY OF FOOD AND TOURISM	Elective	2	1	3	5	This course analyzes food and tourism phenomena within the framework of sociological theories regarding social structure, culture, identity, globalization, social class, gender, and consumption habits.
2906897	ON-THE-JOB TRAINING II	Elective	5	35	40	30	This course aims to enable students to work full-time in contracted food and beverage and tourism enterprises prior to graduation, assuming managerial and operational responsibilities, participating in sectoral decision-making processes, and achieving full adaptation to professional working life.