

T.C

**ANTALYA AKEV ÜNİVERSİTESİ**

**DEPARTMENT OF GASTRONOMY AND CULINARY ARTS COURSE CONTENTS**

**FIRST YEAR**

**TUR101 Turkish Language I**

**ECTS:2**

The content of this course; comprehending what language is and its importance, the place of Turkish language among world languages, sounds and classification in Turkish, phonetic features of Turkish and rules about phonetics, Turkish affixes and inflections, plan and application to be used in composition writing, petition and CV writing consists of spelling and punctuation marks

**ATA101 Ataturk's Principles and History of Revolution I**

**ECTS:2**

The basic concepts of the history of the Revolution, the renewal movements in the Ottoman Empire and the reasons for the decline, the developments in Europe, the First Constitutional Monarchy, the Union and Progress Period, the Second Constitutional Monarchy, the Tripoli and Balkan Wars, the First World War, the National Struggle: Preparation period (Associations and Kuvay- ı Milliye), Congresses (Regional Congresses, Erzurum and Sivas Congresses) and the opening of the Grand National Assembly of Turkey, Fronts in the National Struggle, Comparison of the Treaty of Sevres

**KYP001 Information Technology**

**ECTS:3**

The aim of this course; To make students comprehend the importance of basic information technologies, to gain problem solving and analysis skills, to create an infrastructure for research and learning needs, to develop their learning skills by making them comprehend the importance of technology and science in their education and professional lives.

**GAS101 Basic Principles of Gastronomy**

**ECTS:5**

Understands the multi-disciplinary nature of the concept of gastronomy; evaluate within the framework of history, geography, culture and nutrition sciences. Learns the international professional kitchen organization, basic gastronomy concepts, theoretical cooking techniques, names of cutting techniques and general material. Learns culinary jargon and international gastronomy literature.

**GAS103 Food Hygiene and Sanitation**

**ECTS:6**

The aim of this course is to provide students with basic topics such as hygiene and sanitation concepts, food-borne hazards, food-microorganism relationship, hygiene in the kitchen area and food flow process, and to enable them to learn the causes of food-borne infections and poisonings and the ways to prevent them. Within the scope of the course, issues related to ensuring occupational health and safety in food and beverage businesses are also discussed.

**GAS105 Principles of Nutrition****ECTS:5**

The content of this course is to cover the definitions and concepts related to nutrition, sciences related to nutrition, food groups, milk and dairy products, meat group foods, cereals, legumes, oilseeds, vegetables, fruits, preparation and cooking methods of foods, chemical properties of vitamins and minerals. Sources, digestion, absorption, energy content of foods, determination of energy needs, problems due to unbalanced and excessive nutrition, nutrition and health interaction.

**GAS107 General Tourism****ECTS:5**

Within the scope of this course, students will be taught the general concepts of tourism, the relationship of tourism with the environment will be explained, they will be able to analyze the future trends of tourism and make predictions about the future of tourism.

**ING101 English I****ECST:2**

At the end of the first semester, students of the program of European languages common framework A1 to understand and use basic everyday expressions determined by the level of the ability to participate in the exchange of personal information verbally and in writing, communicate in a simple way, able to explain the basic statements and tie up with ideas, basic grammar and sentence structure in a way that aims to enable read and write.

**TUR102 Turkish Language II****ECTS:2**

The content of this course; Noun and verb conjugations in Turkish, word types (nouns-adjectives-Adverbs -pronouns-verbs-prepositions), sentence elements, sentence analysis, reading and examining works related to literature and world of thought.

**ATA102 Ataturk's Principles and History of Revolution II****ECTS:2**

Political Revolutions, Constitutional Movements, Revolutions in the Field of Law, Revolutions in Education and Social Fields, Revolutions in the Economic Field, Turkish Foreign Policy in the Atatürk Era, Atatürk's Principles, Atatürk's Principles and Integrative Principles and Turkey in the Post-Atatürk Period constitute the content of the course.

**GAS102 Basic Food Knowledge****ECTS:6**

Students will use when preparing food and drinks, meat, poultry meat, eggs, seafood, vegetable oils, fruit and vegetable products, cereals and cereal products, as well as basic food items such as sugar, tea, coffee, cocoa and special foods such as chocolate, have some knowledge on the properties of the production technology and, thus, is intended to contribute their culinary skills.

**GAS104 Basic Culinary Techniques I****ECTS:6**

Understanding the duties and responsibilities of the starter kitchen in the international professional main kitchen structure, they learn basic stock cutting techniques, national and international soups, main course garnishes, starchy products, fresh pasta dough and application methods. Develops presentation skills by experiencing basic and modern applications with case studies.

**GAS106 Menu Planning****ECTS:5**

Contents of this course, methods and principles of menu planning, menu design, standard recipes, the creation of which, according to the characteristics of different age groups and risk groups for menu planning, menu control, menu costs, Planning, Organization and work flow includes invitation, menu preparation and creation of a plan.

**GAS108 Introduction to Business Science****ECTS:5**

The aim of this course is to learn the basic concepts, tools, types, classification and relations of businesses with their environment in order to understand how a business works and what units it consists of. By considering the business as a system and examining it together with its functions, the level of awareness of the students about business administration will be increased. In addition, concepts related to moral and social responsibility will be introduced to students and feasibility studies on how to establish a business will be taught.

**GAS110 Mathematics for Gastronomy****ECTS:2**

Within the scope of this course, students are provided with the mathematical knowledge necessary for a successful career in the field of Gastronomy and Culinary Arts. To manage food service, accurate calculations of ingredients and portions are necessary. This course imparts practicality with the basic calculations needed to plan, purchase, prepare and present an adequate amount of food and to design the recipes.

**ING102 English II****ECTS:2**

The content of this course covers the ability of students to form sentences in the past tense and future tense determined according to the A2 level of the Common European Framework of Reference for Languages at the end of the first semester; adjectives, adverbs, prepositions and conditional sentences.

**KRP102 Career Planning****ECTS:2**

The aim of the course is to introduce modern career planning methods that are compatible with real life problems in the rapidly changing economic, social, cultural, ethical and legal conditions of the business world and to provide students with the ability to adapt them to their own lives.

## SECOND YEAR

### **GAS201 Basic Art Education**

**ECTS:3**

The aim of the course is to develop the creative aspects of the students and to gain the ability to make basic drawings, to learn basic art concepts such as form, pattern, composition, theme, layout, color, texture.

### **GAS213 Gastronomy and Food History**

**ECTS:5**

Course content, Food and agriculture in prehistoric times; Ancient Greek and Roman Cuisine; Turkish Culinary History; Anatolian Culinary Traditions; It covers information about Ottoman Cuisine.

### **GAS203 Basic Culinary Techniques II**

**ECTS:6**

Understanding the basic applications and sample applications of the cold kitchen department within the international professional main kitchen structure, it makes cold buffet studies with theoretical and practical examples including cold kitchen responsibilities. With the education he received, he improves his presentation and decoration skills along with preparing delicatessen, sweet and cold hors d'oeuvres.

### **GAS205 Bread Practice**

**ECTS:5**

Learns basic bread dough, leavened and unleavened dough practices. Makes the fermentation processes, the types of ovens in bread practices and their use, basic mixtures and practice of foreign techniques.

### **GAS207 Behavioral Sciences**

**ECTS:4**

The aim of the behavioral sciences course is to teach subjects such as the psychological and sociological aspects of human behavior, interpersonal interactions in small groups and the effects of these characteristics on business life. In this context, topics such as motives and emotions, personality, attitudes, groups, conflict, culture-management relationship will be included.

### **GAS211 Basic Communication Information**

**ECTS:4**

In the globalizing world, communication is one of the basic dynamics that shape societies. The definition of communication, its types and basic information necessary for effective communication constitute the content of this course. Verbal, written and nonverbal dimensions of personal communication, which are among the types of communication, and information about corporate and mass communication stand out as other topics to be covered in this course.

### **ING201 English III**

**ECTS:3**

Within the scope of this course, it aims to provide students with skills such as noun and tense sentences, passive sentence structures, perfect tense, and formal letter writing at A2 and B1 levels.

**GAS202 Basic Culinary Techniques III****ECTS:6**

Learn the station practices in professional kitchens and the technical elements that make up the Hot kitchen, prepare basic main dish sauces, clean red meat, poultry meat and seafood and process them in accordance with culinary practices. He/she is able to read, write and apply recipes using international culinary jargon. It improves modern presentation practices by reinforcing roast, grilling, stewing and steaming techniques with practicals.

**ING202 English IV****ECTS:3**

With this course, students will be able to communicate, read, write, give advice and suggestions at A2 and B1 levels; It includes skills such as talking about plans and intentions for the future, making reservations, making appointments, responding to messages, complaining or apologizing.

**GAS204 Color and Design in Gastronomy****ECTS:4**

The content of this course, the choice of materials and colors in accordance with different purposes of use, the psychological effect of color: the relationship of color with the spaciousness and pressure of the space; choice of venue for the restaurant; design according to the restaurant theme; kitchen design principles; distribution of production and service areas; includes the selection of table top materials and table linens.

**GAS206 Introduction to Beverage****ECTS:5**

This course aims to provide students with basic knowledge about the historical and cultural interaction of beverages, the production and storage of alcoholic and non-alcoholic beverages, and the selection of appropriate beverages to be served with food.

**GAS208 Marketing Principles of Food and Beverage Businesses****ECTS:5**

The content of this course covers developing marketing strategies in the service sector, diversifying the service based on customer profile, marketing functions, marketing mix, market segmentation and social media marketing.

**GAS200 Internship 1 (45 work day)****ECTS:5**

Students will complete their real business life experiences during the summer months in the kitchen departments of hotels, resorts and restaurants under the supervision of their academics and internship coordinator.

## THIRD YEAR

### **GAS301 Basic Pastry**

**ECTS:5**

Learns the history of pastry, basic equipment and materials used in pastry, cake molding, adapting measurements. Learns cake and basic doughs, sponge cake and other pastry dough, cream sauces, fruit sauces and jelly making techniques. Comprehends the practical applications of hot and cold desserts and basic filling mixtures.

### **YDLING301 Vocational English I**

**ECTS:4**

With the content of this course, it is aimed to provide students with English note-taking skills, English correspondence, English CV creation, English Presentation Skills, English Job Interview, use of English terminology related to the field, reading, writing and speaking skills.

### **GAS303 Turkish cuisine I**

**ECTS:4**

Learns the basic elements of Turkish cuisine theoretically and practically. Understands the basic dishes and cooking techniques that make up the Turkish cuisine. Gains knowledge of Turkish food culture, basic equipment used in cooking and presentation. Reinforces material knowledge by recognizing contemporary Turkish regional cuisine features by region practically.

### **GAS210 Turkish Desserts**

**ECTS:5**

It examines the basic confectionery culture from the Ottoman Folk and Palace Cuisine to the present day, acquires theoretical knowledge on Turkish delight, akide, jam, marmalade, jelly, halva, desserts with milk and sherbet, and reinforces it with practical examples. Learns the updated presentations and practices of Turkish pastry culture by following the process of being influenced by international pastry basic techniques and ingredients.

### **GAS305 Service Management**

**ECTS:5**

Within the scope of this course, information is given about the organization of food and beverage service, its principles, preparations for service, service methods within the framework of general service terminology and concepts.

### **GAS302 Turkish Cuisine II**

**ECTS: 4**

Learns the ethnic differentiation in Turkish cuisine, the quality of regional and local materials and the usage areas of these materials in Turkish cuisine, learns the right cooking technique according to the material properties and applies them correctly. In the light of this basic information, he interprets the forgotten recipes in today's modern kitchen understanding.

**GAS310 Food and Beverage Management****ECTS:5**

Within the scope of this course, students will be able to comprehend the factors that play a role in the development of the food and beverage industry and will learn the difference in the management of food and beverage businesses. In addition, they will learn how the food-beverage cycle is formed and how sales-marketing activities are carried out.

**YDLING302 Professional EnglishII****ECTS:3**

The content of this course covers the technical English knowledge necessary for the students who will work in food and beverage businesses to fulfill the requirements of the job. The content of this course covers the universal standards of technical knowledge required for international gastronomy careers in food and beverage businesses. It is aimed to provide technical English knowledge that will be sufficient for students to work in international cuisines.

**GAS304 Advanced Pastry****ECTS:5**

The aim of this course is to teach basic concepts, theories, processes of capital markets and the techniques that are used in capital. General Structure and Function of Capital Markets, Stock Exchange Systems, Capital Market Instruments, Turkish Capital Market, Relationship between Risk and Return, Bond and Stock Valuation, Fundamental Analysis, Technical Analysis, Efficient Market Hypothesis and Portfolio Theory topics will be covered.

**ELECTIVE COURSES****GAS307 Gastronomy Trends****ECTS:4**

It gives information about the latest trends and innovations in the field of gastronomy. It prepares students for new trends in gastronomy.

**GAS313 Fermented Foods****ECTS:4**

The definition of fermentation, main fermentation methods, fermented food products: beer, wine, distilled beverages, yoghurt, cheese, pickles, vinegar, olives, bread making and traditional fermented foods are the main topics of the course. In addition to comprehending the technology and characteristics of fermented products, it is aimed to develop students' ability to evaluate and use these products in a healthy way in the field of gastronomy and culinary arts.

**GAS315 Culinary Herbs and Spices****ECTS:4**

Within the scope of this course, it is aimed to give information about recognizing and defining aromatic herbs, spices and mixtures, and to give information about their usage areas and possibilities in the kitchen.

**GAS317 Entrepreneurship****ECTS:4**

Definition of the concept of entrepreneurship, the phenomenon of entrepreneurship and the reasons for its gaining importance, innovation and creativity in the phenomenon of entrepreneurship, searching for new business opportunities and creating new business ideas, the basic dynamics of intrapreneurship in creating competitive advantage, business ethics and social responsibility, problems experienced by entrepreneurs in Turkey, the topics of the course constitutes the content.

**GAS319 Vegetarian And Diet Cuisine****ECTS:4**

The concept of vegetarianism, types of vegetarianism and veganism approaches are discussed theoretically. Vegetarian eating habits are handled in cultural, religious and sociological senses and awareness is provided on the subject. In vegetarianism, substitute products and cooking techniques are reinforced with applied recipes. In addition, the basic concepts of "Nutrition and Diet Habits" are conveyed. Conscious, healthy and adequate nutrition concepts are examined and supported by practical menu applications, depending on the basic criteria in the daily nutritional needs of special groups such as childhood, adolescence, old age, illness, and athletes.

**GAS321 Art History****ECTS:4**

Students who take the Art History course are a science that examines the material cultural assets arising from the historical conditions; It aims to examine the formation, function and logic of visual arts in different places in a historical process, and to contribute to the understanding of art by making comments on artists and works.

**GAS306 The Science of Wine****ECTS:4**

Students will be informed about how to prepare a wine menu, the places where wine is produced in the world and in Turkey, and the general characteristics of Turkish and World wines. Wine tasting techniques; will gain knowledge on wine production, grape varieties, wine and food pairing, and wine quality assessment.

**GAS308 Sensory Analysis****ECTS:4**

Sensory properties (taste, texture, aroma, appearance) of food and beverages and analysis methods applied to measure these properties, panel methods, panelist selections, research on the development of sensory properties of food and beverages, etc. Topics constitute the content of this course.



**GAS314 Human Resources Management****ECTS:4**

Definition of Human Resources Management, its scope, its place and importance in the organizational structure, personnel management, functions that form the basis of human resources management; job analysis and job design, human resources planning, human resources procurement process, performance evaluation system, wage concept; wage systems, job valuation, job security and employee health, manager's characteristics; working principles, corporate culture and new formations in human resources are covered

**GAS316 Brand Creation****ECTS:5**

In this course, it is planned to transfer the necessary theoretical knowledge and practice studies for students to create brand strategies and use brand creation processes.

**GAS316 Literature Review****ECTS:4**

The aim of this course is students to have an idea about the studies in the related disciplines as a researcher. In this context, it is aimed that the students who complete the course know how they can benefit from the literature review.

**GAS320 Gastronomy Tourism****ECTS:4**

Within the scope of general information about the promotion and marketing of countries and cities in gastronomy, it is aimed to give basic information about which countries define and market their own cuisines and gastronomic features.

**FOURTH YEAR****GAS401 French Cuisine****ECTS:5**

In general, the use of equipment and materials in the French Cuisine, the techniques of the French Cuisine and the main production processes are introduced in a professional sense. It aims to convey the classical and regional French Cuisine features with the tradition of the culinary hierarchy.

**GAS403 Cost Management in Food and Beverage Businesses****ECTS:4**

With this course, it is aimed to teach cost control and efficiency-productivity analysis based on cost calculations in food and beverage businesses. To be able to comprehend the concept of food and beverage cost control; Analytical approaches to keep costs under control in achieving economic goals and to help in cost control constitute the content of the course.

**GAS413 Gastro Culture and Media****ECTS:4**

Consumption activity and a life universe surrounded by images are the main features of postmodern culture. In this area, the act of eating and drinking, which is the vital activity of human beings, has become an object of demonstration by adapting to this structure. The process from the preparation of food to its marketing and consumption in the global capitalist market is a part of today's dominant relations process. In the world citizenship defined as cosmopolitan in the urban area, a global culture of taste and pleasure is circulated with the images and lifestyles created in the media. Discussing the new shape of culture at the intersection of gastronomy and media in the transformation of societies in a theoretical perspective constitutes the content of this course.

**GAS415 Research Methods****ECTS:5**

Scientific Research Process: Selection of research area, Definition of research problem, Literature review, Research process: Theoretical Framework, Hypothesis Formation and Research Elements, Research Report, Measurement of Variables: Scales, Validity and Reliability, Data Collection Methods, Data Analysis and Presentations will be processed.

**GAS402 International Cuisine****ECTS:5**

This course; Turkish Cuisine, French Cuisine, Italian Cuisine, Chinese Cuisine, British Cuisine, American Cuisine, Russian Cuisine, Mexican Cuisine, German Cuisine, Indian Cuisine, Greek Cuisine, Spanish Cuisine, Lebanese Cuisine, Thai Cuisine, cooking techniques, historical development of culinary cultures, cuisine To gain the above-mentioned contents theoretically and practically by learning the food and beverages of their cultures, the traditions of their culinary cultures and the material knowledge of these cuisines, by making their practical applications within the framework of international cuisine rules.

**GAS404 Food Legislation****ECTS:4**

Within the scope of this course, besides Turkish Food Legislation, EFSA (European Food Safety Authority), FDA (Food and Drug Administration), FAO (Food and Agriculture Organization of the United States) recommendations, international food laws and systems, genetic modification, Information on food imports, food additives, establishment and operation processes of food safety management systems is given.

**GAS406 Graduation Project****ECTS:4**

It includes students doing research on the subjects they have seen in their classes for 4 years, organizing the theoretical information obtained as information and documents through literature review, supported by practice, and turning it into a thesis to contribute to others.

**GAS412 Ottoman Cousine****ECTS:4**

Ottoman Palace and Public Kitchens are evaluated periodically. Ottoman Cuisine Palace Menus are studied theoretically. Considering Matbah-ı Amire and Helvahane sections, special banquet menu recipes are mainly examined. In the light of the basic information about the cooking techniques and materials that come to the fore periodically, applications are made by considering the recent European influences that have changed the characteristics of the Ottoman Cuisine.

**ELECTIVE COURSES****GAS407 Mixology****ECTS:4**

The content of the course covers the glasses, decorations and garnishes required for the bar, Bar equipment, Bar organization and working techniques, technical information about the production, storage, preparation and presentation of all alcoholic and non-alcoholic beverages.

**GAS409 Sourdough Rustic Breads****ECTS:4**

Traditional sourdough cultures are examined, bread applications are made on experimental sourdough types. The concept of rustic bread and accordingly international traditional dough and bread types are examined in detail. Oven features, oven usage and baking practices in enriched breads and rustic breads are taught practically.

**GAS411 Functional Foods****ECTS:4**

Within the scope of this course, students are informed about functional food components and their properties, functional food groups according to their production and usage purposes, functional food production, the benefits of functional foods, the future of functional foods, and the importance of functional foods in the food industry.

**UNI401 Social Psychology****ECTS:4**

It introduces the general topics, terms and concepts of social psychology based on scientific explanations and theories and teaches them theoretically.

**GAS414 Chocolate****ECTS:4**

The general history of cocoa and chocolate is examined. By transferring the transition process to today's refined chocolate making studies through the chocolate culture and development, theoretical and practical studies are carried out on chocolate types, chocolate tempering and production techniques. Processed chocolate types are taught in detail.

**GAS410 Catering Management****ECTS:4**

Within the scope of this course, students will be informed about catering management applications, different production and distribution system applications, sales and marketing techniques, and processes of controlling operations.

**GAS416 Recipe Development and Creative Presentation Techniques****ECTS:4**

Revising existing prescriptions using professional knowledge, skills and creativity; It is aimed that students make a difference in the sector by bringing together new recipes and original presentations.

**GAS417 Banquet Management****ECTS:4**

A'la Cart and banquet working systems, table layout and preparation techniques, the importance of teamwork and customer satisfaction in the food industry, and how to analyze the food service systems used to ensure these are taught. Preparing banquet meals and making them ready for presentation, catering organization, getting feedback after catering activity, preparing breakfast buffet, preparing meals and cocktails are taught.

**GAS418 Automation Systems in Food and Beverage Businesses****ECTS:4**

Within the scope of this course, it is aimed to teach students the importance of computer technology in food and beverage businesses, its functions and areas of use, software and sample applications used in purchasing, receiving, storage, production and sales stages, software and applications related to cost control.

**GAS419 Management Organization****ECTS:4**

The aim of the course is to observe the historical processes of business management theories and to explain the basic functions of management and to make the student competent in contemporary management concepts and practices.

**GAS422 Food Sociology****ECTS:4**

The aim of the sociology of food course is to enable the students of the gastronomy and culinary arts department to evaluate the social and cultural meanings of eating and drinking activities, which are a part of our daily life, in terms of social science and human science. In this way, students will have a general perspective on the application areas of their professions based on society and people.

**GAS420 Food Stylist and Photography****ECTS:4**

Understands the basic photography concept and exposure techniques. Knows all the processes related to food and beverage production from the production stage to the presentation stage. They can deeply understand food processing trends and new approaches in this field, and learn stylistic tricks to reduce the visually negative effects of cooking by redesigning foods.