

## 8 - INFORMATION ON THE NATIONAL HIGHER EDUCATION SYSTEM

### Structure and Degree System

The basic structure of the Turkish National Education System consists of stages of non-compulsory pre-school education; compulsory primary (elementary and middle school) and secondary (high school) education; and higher education. Primary education begins at the age of 5.5 (66 months), lasts eight years and comprises elementary and middle school education, four years each. Secondary education is also four years and divided into two categories as "General High School Education" and "Vocational and Technical High School Education". The entry into these categories is through composite scores obtained from a centralized exam for secondary schools.

Higher education system in Türkiye is managed by the Council of Higher Education (CöHE, Yükseköğretim Kurulu-YÖK) which is an autonomous public body responsible for the planning, coordination, governance and supervision of higher education within the provisions set forth in the Constitution of the Turkish Republic and the Higher Education Law. Both state and non-profit foundation universities are founded by law and subjected to the Higher Education Law and to the regulations enacted in accordance with it.

Higher education in Türkiye comprises all post-secondary higher education programmes, consisting of short, first, second, and third cycle degrees in terms of the terminology of the European Higher Education Area (EHEA). Undergraduate level of study consists of short cycle (associate's-ön lisans derecesi) and first cycle (bachelor's-lisans derecesi) degrees which are awarded after successful completion of full-time two-year (120 EC TS) and four-year (240 EC TS) study programmes, respectively. The structure of first and second cycles is separate except for dentistry, pharmacy, medicine and veterinary programmes which are one-tier systems (lisans ve yüksek lisans bütünlük programları). The duration of these one-tier programmes is five years (300 EC TS) except for medicine which lasts six years (360 EC TS). The level of qualifications in these one-tier programmes is equivalent to that of second cycle including first cycle.

Graduate level of study consists of second cycle (master's-yüksek lisans derecesi) and third cycle (doctorate-doktora derecesi) degree programmes.

Second cycle degrees are divided into two sub-types named as master with thesis and master without thesis. The master programmes with thesis require 120 EC TS credits, which consist of courses, a seminar, and a thesis. Master programmes without thesis require 60 to 90 EC TS credits and consist of courses and a semester project. These programmes do not give direct access to third-cycle doctoral studies; for access to third-cycle programmes candidates should fulfil the thesis and other requirements of master programmes with thesis. 60 EC TS non-thesis master programmes are exceptional and exist in a few disciplines. Third cycle (doctorate with master degree) degree programmes are completed having earned 240 EC TS credits, which consist of completion of courses, a seminar, passing a scientific proficiency examination and a doctoral thesis. Third cycle (doctorate with bachelor degree) degree programmes are completed having earned 300 EC TS credits, which consist of completion of courses, a seminar, passing a scientific proficiency examination and a doctoral thesis. Proficiency in art, specialisation in medicine and in dentistry are accepted as equivalent to third cycle programmes, the last two being carried out within the faculties of medicine and dentistry, university hospitals and the training hospitals operated by the Ministry of Health.

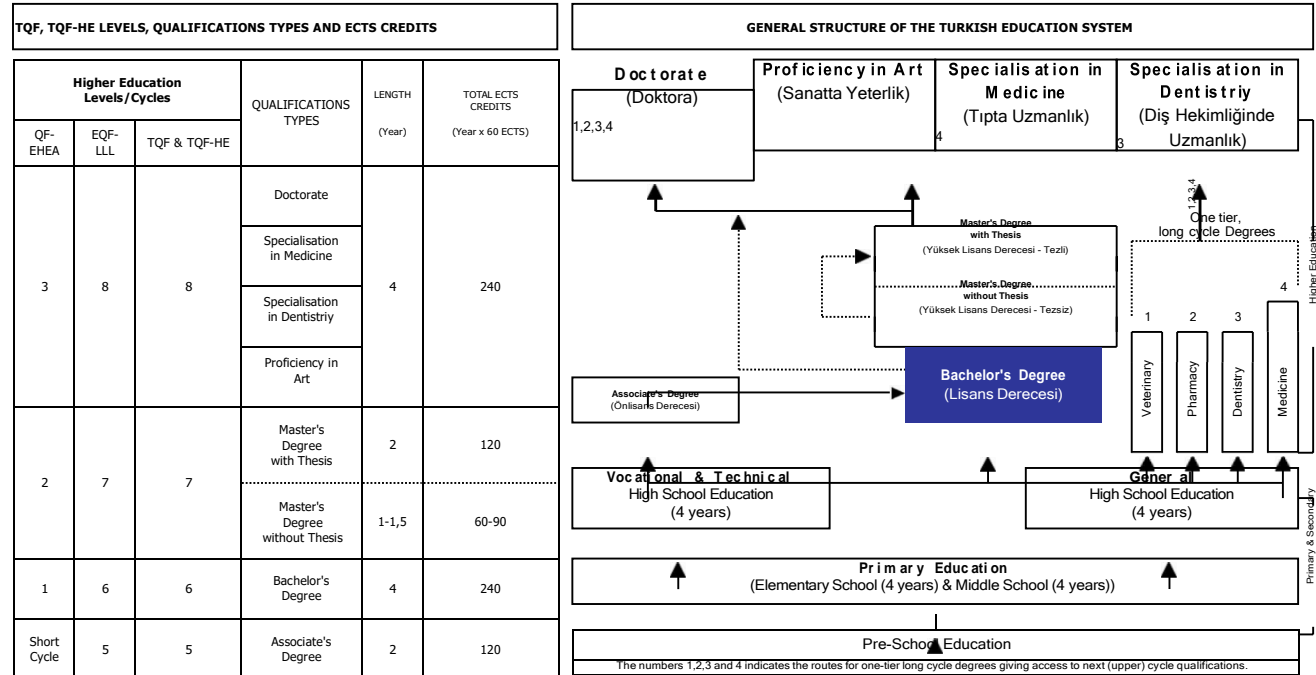
Universities consist of graduate schools (Institutes) offering second cycle and third cycle degree programmes, faculties offering first cycle programmes, four-year professional higher education schools offering first cycle degree programmes and two-year vocational schools offering short cycle degree programmes.

**Admission requirements:** Admission of national students to short and first cycle degree programmes is centralised and based on a nationwide one/two-stage examination(s) conducted by an autonomous public body (Assessment, Selection and Placement Centre-ÖSYM). Candidates gain access to institutions of higher education based on their composite scores consisting of the scores on the selection examination and their high school grade point averages. Admission to graduate programmes is directly conducted by the higher education institutions (HEIs) within the frameworks of the publicly available national and institutional regulations. Admission of international students to programmes at all levels of higher education can be done by direct applications of candidates to HEIs based on publicly available national and institutional regulations.

**Turkish National Qualifications Frameworks:** The National Qualifications Framework for Higher Education in Türkiye (TQF-HE, TYÇ in Turkish) developed with reference to the QF for European Higher Education Area and the EQF for lifelong learning was adopted by the CöHE in 2010. Later in 2015, the framework became a part of Turkish Qualifications Framework (TQF, TYÇ in Turkish) which was designed as a single framework in harmony with the European Qualifications Framework and displays all qualifications gained through vocational, general and academic programs including primary, secondary and higher education or other learning environments. The framework was referenced with the EQF in 2017.

TQF consists of 8 levels in which the higher education lies from 5 to 8. The levels of TQF and TQF-HE with reference to the European Overarching Qualifications Frameworks as well as that to EC TS credits and student workload are shown below.

**Turkish Quality Assurance System:** The Higher Education Quality Council of Türkiye (THEQC) was founded as an autonomous public legal entity in 2015, and since then it has been operating at the national level for evaluating the quality levels of higher education institutions' education and research activities and administrative services at institutional level in accordance with the national and international quality standards, and coordinating the processes of institutional accreditation, internal and external quality assurance as well as authorization of independent external evaluation and accreditation organizations. THEQC is a full member of ENQA (The European Association for Quality Assurance in Higher Education) since April of 2017.



# ANTALYA AKEV UNIVERSITY DIPLOMA SUPPLEMENT



europass

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Diploma Date :  
Diploma No :

The purpose of the Diploma Supplement is to provide sufficient independent data to improve the international "transparency" and fairacademic and professional recognition of qualifications (diplomas, degrees, certificates, etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It is free from any value judgements, equivalence statements or suggestions about recognition. This Diploma Supplement model was developed by European Commission, Council of Europe and UNESCO.

## 1 - INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1. Last name(s) :  
1.2. First name(s) :  
1.3. Date of birth (day/month/year) :  
1.4. Student identification number or code (if available) :

## 2 - INFORMATION IDENTIFYING THE QUALIFICATION

2.1. Name of the qualification and (if applicable) title conferred:  
Gastronomi ve Mutfak Sanatları, Lisans Derecesi

2.2. Main field(s) of study for the qualification:  
Gastronomy and Culinary Arts

2.3 Name and status of awarding institution:  
Antalya AKEV Üniversitesi/Kar Amacı Gütmeyen ve Devlet Tarafından Tanınan Vakıf Üniversitesi  
Antalya AKEV University/Non-profit and State Recognized Foundation University

2.4. Name and status of institution (if different from 2.3) administering studies:  
Same as 2.3

2.5 Language of instruction/examination:  
Turkish

## 3 - INFORMATION ON THE LEVEL AND DURATION OF THE QUALIFICATION

3.1. Level of qualification:  
First Cycle (Bachelor's Degree)

3.2 Official duration of programme in credits and/or years:  
4 years (240 EC TS), 8 Semesters, 16-18 weeks per semester

3.3. Access requirement(s):  
**For Turkish Citizens:**  
(1) High School Diploma, (2) Placement through a centralised, nation-wide student selection and placement examination organized by Assessment, Selection and Placement Centre (ÖSYM). Candidates gain access to the programmes based on their composite scores consisting of the scores on the centralized exam and high school grade point averages.  
**For International Students**  
High School Diploma and its 'Certificate of Equivalency' granted by the Turkish Ministry of National Education (MoNE). Candidates gain Access to the programmes based on their high school grade point averages.

## 4 - INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED

4.1. Mode of Study:  
Full-time

4.2. Programme learning outcomes:  
**Aims:**  
The main aim of the Department of Gastronomy and Culinary Arts is to train specialist individuals who are equipped with the theoretical and applied knowledge and skills needed in the food and beverage industry, who can compete in the national and international arena and who will serve the food and beverage industry. Another aim of the department is to graduate people who know Turkish and World Cuisine and are equipped to mediate the promotion of Turkish Cuisine. In addition, this department will contribute to the preservation of the rich Turkish Culinary culture by researching it in an academic environment and to the promotion of this culture in the international arena.  
**Objectives:**  
**Key Learning Programme Outcomes:**  
Analyse topics with professional knowledge in the field of gastronomy. Develop strategic approaches on topics related with gastronomy. Comply with ethical and social values in the field of gastronomy. Graduates of the department constantly improve themselves in their fields. To be able to have detailed information about the professions and business areas related to gastronomy. Have sufficient knowledge and awareness of environmental protection issues, job security, worker health, social security rights, quality control and management; follow and act in accordance with gastronomy's relevant legislation (laws, regulations, circulars, etc.), fundamental values and principles. Assignment as participants in the projects, take responsibility appropriate for project objectives and conduct project in the field of gastronomy.  
**Graduation Requirements:**  
A student is required to have a minimum CGPA of 2.00 / 4.00 and no falling grades.

#### 4.3 Programme details and individual credits gained, and grades/marks obtained:

Course Code	Course Title	Course Category	Institutional Credits	ECTS Credits	Grade
<b>Semester 1</b>					
ATA 101	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION - I	C	2	2	EX
GAS 101	FUNDAMENTAL PRINCIPLES OF GASTRONOMY	C	3	5	BA
GAS 103	FOOD HYGIENE AND SANITATION	C	3	6	BA
GAS 105	PRINCIPLES OF NUTRITION	C	3	5	BA
GAS 107	GENERAL TOURISM	C	3	5	BB
ING 101	ENGLISH- I	C	2	2	EX
KYP 001	INFORMATION TECHNOLOGY	C	1	3	BB
TUR 101	TURKISH PHILOLOGY- I	C	2	2	EX
<b>Semester 2</b>					
TUR 102	TURKISH PHILOLOGY- II	C	2	2	EX
KRP 102	CAREER PLANNING	C	1	2	AA
ING 102	ENGLISH- II	C	2	2	EX
GAS 108	INTRODUCTION TO MANAGEMENT	C	3	5	AA
GAS 110	MATHEMATICS FOR GASTRONOMY	C	2	2	AA
GAS 104	BASIC KITCHEN TECHNIQUES - I	C	4	6	AA
GAS 102	BASIC FOOD PRINCIPLES	C	3	5	AA
ATA 102	ATATURK'S PRINCIPLES AND HISTORY OF TURKISH REVOLUTION - II	C	2	2	EX
GAS 106	MENU PLANNING	C	3	5	BB
<b>Semester 3</b>					
GAS 201	BASIC ART EDUCATION	C	2	3	BB
GAS 203	BASIC KITCHEN TECHNIQUES-II	C	4	6	AA
GAS 205	BREAD PRACTICES	C	4	6	BB
GAS 207	BEHAVIOURAL SCIENCES	C	3	5	CC
GAS 211	BASIC CONCEPTS OF COMMUNICATION	C	3	5	BA
GAS 311	GASTRONOMY AND FOOD HISTORY	E	3	5	BA
ING 201	ENGLISH III	C	3	3	AA
<b>Semester 4</b>					
GAS 210	TURKISH DESSERTS	C	3	5	AA
ING 202	ENGLISH IV	C	3	3	AA
GAS 206	INTRODUCTION TO BEVERAGES	C	3	5	AA
GAS 208	MARKETING PRINCIPLES IN FOOD AND BEVERAGE ENTERPRISES	C	3	5	CB
GAS 202	BASIC KITCHEN TECHNIQUES III	C	4	6	AA
GAS 200	INTERNSHIP I(45 WORKDAYS)	C	0	2	S
GAS 204	COLOR AND DESIGN IN GASTRONOMY	C	3	5	AA
<b>Semester 5</b>					
GAS 209	FERMENTED FOODS	C	3	5	BA
GAS 301	BASIC PASTRY	C	4	6	BB
GAS 303	TURKISH CUISINE I	C	4	6	AA
GAS 307	TRENDS IN GASTRONOMY	E	3	4	BB
GAS 325	VOCATIONAL ENGLISH I	C	3	4	AA
GAS 327	SERVICE MANAGEMENT	C	3	5	AA
ISL 209	ENTREPRENEURSHIP	E	3	5	BA
<b>Semester 6</b>					
GAS 316	BRAND CREATION	E	3	4	BB
YDLING 302	VOCATIONAL ENGLISH II	C	3	3	AA
GAS 413	GASTRO CULTURE AND MEDIA	E	3	5	BA
GAS 304	ADVANCED PASTRY	C	4	5	BA
GAS 302	TURKISH CUISINE II	C	4	5	AA
GAS 306	WINE SCIENCE	E	3	4	AA
<b>Semester 7</b>					
GAS 401	FRENCH CUISINE	C	4	5	BB
GAS 403	COST MANAGEMENT IN FOOD AND BEVERAGE ENTERPRISES	C	3	4	CB
GAS 409	SOURDOUGH RUSTIC BREADS	E	3	4	AA
GAS 415	RESEARCH METHODS	C	3	5	AA
GAS 419	MANAGEMENT ORGANIZATION	E	3	4	AA
UNI 401	SOCIAL PSYCHOLOGY	E	3	4	AA
<b>Semester 8</b>					
GAS 406	GRADUATION PROJECT	C	2	4	AA
GAS 410	CATERING MANAGEMENT	E	3	4	AA
GAS 404	FOOD LEGISLATION	C	3	3	BA
GAS 412	OTTOMAN CUISINE	E	3	5	AA
ALM 2	GERMAN II	C	3	4	AA
GAS 402	WORLD CUISINE	C	4	5	AA
GAS 416	RECIPE DEVELOPMENT AND CREATIVE PRESENTATION TECHNIQUES	E	3	4	AA
<b>Semester 9</b>					
GAS 310	FOOD AND BEVERAGE MANAGEMENT	E	3	5	BA

**Total Credits Obtained : 156(Institutional), 246 ECTS Cumulative Grade Point Average (CGPA) : 3.62 out of 4.00**

C : Compulsory ; E : Elective

#### 4.4. Grading system and (if available) grade distribution table:

For each course taken, the student is given one of the following grades by the course teacher. The letter grades, grade points and percentage equivalents are given below:

Letter Grade	Grade Point	Score	Definition
AA	90-100	4,00	Successful
BA	88,33-89,99	3,50	Successful
BB	76,66-88,32	3,00	Successful
CB	65,23-76,65	2,50	Successful
CC	53,33-65,22	2,00	Successful
DC	41,66-53,32	1,50	Conditional Successful
DD	31-41,65	1,00	Conditional Successful
FD	21-30	0,50	Unsuccessful
FF	0-20	0	Unsuccessful
NA	-	0	Non-attendance
I	-	0	Incomplete
S	-	0	Successful
U	-	0	Unsatisfactory
EX	-	0	Exempt
W	-	0	Withdrawal
NI	-	0	Not included

#### 4.5. Overall Classification of the qualification:

Genel Not Ortalaması : 3.62 / 4.00 ; Başarılı, YÜKSEK ONUR

Cumulative Grade Point Average (CGPA): 3.62 / 4.00 ; Successful, HIGH HONOUR

### 5 - INFORMATION ON THE FUNCTION OF THE QUALIFICATION

#### 5.1. Access to further study

: Upon successful completion of this programme, students may apply to second cycle degree or directly to integrated third cycle (doctorate) programmes.

#### 5.2. Access to regulated profession (if applicable):

:

### 6 - ADDITIONAL INFORMATION

#### 6.1. Additional information :

#### 6.2. Further information sources

University web site : <https://www.akev.edu.tr/>  
 University's ECTS Course Catalogue :  
 YÖK/CoHE website : <https://www.yok.gov.tr>  
 YÖKAK/THEQC website : <https://yokak.gov.tr>  
 The Turkish ENIC-NARIC website : <https://denklik.yok.gov.tr/enic-naric-tr-tanima-ofisi>  
 TYÇ/TQF website : <https://www.myk.gov.tr/index.php/en/turkiye-yeterlilikler-cercevesi>  
 TYÇ/TQF-HE website : <http://www.tyyc.yok.gov.tr>

### 7 - CERTIFICATION OF THE SUPPLEMENT

7.1 Date :

7.2 Name and Signature :

7.3 Capacity : Head of the student Registrar's Office

7.4 Official stamp or seal