

| TOURISM FACULTY | | | | | |
|---|---|--------------------|-----------------|--------------|-------------|
| DEPARTMENT OF GASTRONOMY AND CULINARY ARTS | | | | | |
| LESSON PLAN | | | | | |
| DAYTIME EDUCATION | | | | | |
| 0. SEMESTER | | | | | |
| COURSE UNIT CODE | COURSE UNIT TITLE | THEORETICAL | PRACTICE | TOTAL | ECTS |
| 2906001 | PREPARATORY CLASS | 0 | 0 | 0 | 0 |
| 1. SEMESTER | | | | | |
| COURSE UNIT CODE | COURSE UNIT TITLE | THEORETICAL | PRACTICE | TOTAL | ECTS |
| 2906109 | General Tourism | 3 | 0 | 3 | 4 |
| 2906110 | Gastronomy and Food History | 2 | 0 | 2 | 4 |
| 2906111 | Introduction to Gastronomy and Orientation | 3 | 0 | 3 | 5 |
| 2906112 | Turkish Language I | 2 | 0 | 2 | 2 |
| 2906113 | Ataturk's Principles and History of Revolution I | 2 | 0 | 2 | 2 |
| 2906114 | English I | 5 | 0 | 5 | 7 |
| 2906115 | Food Chemistry | 2 | 0 | 2 | 2 |
| Elective Foreign Language I (One Courses Must Be Selected) * | | | | | |
| 2906120 | German I | 3 | 0 | 3 | 4 |
| 2906121 | Arabic I | | | | |
| 2906122 | Chinese I | | | | |
| 2906123 | French I | | | | |
| 2906124 | Russian I | | | | |
| TOTAL | | 22 | 0 | 22 | 30 |
| 2. SEMESTER | | | | | |
| 2906209 | Tourism Economy | 2 | 0 | 2 | 3 |
| 2906210 | Basic Cuisine Knowledge and Terminology | 3 | 0 | 3 | 6 |
| 2906211 | Food and Beverage Services Production and Service | 2 | 0 | 2 | 3 |
| 2906212 | Nutrition Principles and Menu Planning | 3 | 0 | 3 | 3 |
| 2906213 | Turkish Language II | 2 | 0 | 2 | 2 |
| 2906214 | Ataturk's Principles and History of Revolution II | 2 | 0 | 2 | 2 |
| 2906215 | English II | 5 | 0 | 5 | 7 |
| Elective Foreign Language II (One Courses Must Be Selected) * | | | | | |
| 2906220 | German II | 3 | 0 | 3 | 4 |
| 2906221 | Arabic II | | | | |
| 2906222 | Chinese II | | | | |
| 2906223 | French II | | | | |
| 2906224 | Russian II | | | | |
| TOTAL | | 22 | 0 | 22 | 30 |
| 3. SEMESTER | | | | | |
| 2906309 | Food Microbiology | 3 | 0 | 3 | 4 |
| 2906310 | Tourism Management | 2 | 0 | 2 | 3 |
| 2906311 | Introduction to Cuisine Applications | 3 | 1 | 4 | 6 |
| 2906312 | Hygiene and Sanitation | 3 | 0 | 3 | 4 |
| 2906313 | Reading and Speaking in Foreign Language | 5 | 0 | 5 | 7 |
| 2906314 | Food Legislation | 2 | 0 | 2 | 2 |
| Elective Foreign Language III (One Courses Must Be Selected) * | | | | | |

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|--|---|--------------------------|----------|-----------|-----------|
| 2906320 | German III | | | | |
| 2906321 | Arabic III | | | | |
| 2906322 | Chinese III | 3 | 0 | 3 | 4 |
| 2906323 | French III | | | | |
| 2906324 | Russian III | | | | |
| TOTAL | | 21 | 1 | 22 | 30 |
| 4. SEMESTER | | | | | |
| 2906408 | Marketing in Food and Beverage Businesses | 3 | 0 | 3 | 4 |
| 2906409 | Cuisine Application I | 2 | 2 | 4 | 6 |
| 2906410 | Cuisine Culture | 2 | 0 | 2 | 3 |
| 2906411 | Food Technology | 2 | 1 | 3 | 4 |
| 2906412 | Vocational Foreign Language I (English) | 5 | 0 | 5 | 7 |
| 2906413 | Occupational Health and Safety | 2 | 0 | 2 | 2 |
| Elective Foreign Language IV (One Courses Must Be Selected) * | | | | | |
| 2906420 | German IV | | | | |
| 2906421 | Arabic IV | | | | |
| 2906422 | Chinese IV | 3 | 0 | 3 | 4 |
| 2906423 | French IV | | | | |
| 2906424 | Russian IV | | | | |
| TOTAL | | 19 | 3 | 22 | 30 |
| 4. SEMESTER | | | | | |
| SUMMER SEASON | | | | | |
| 2906414 | Internship I ** | 30 (Thirty) WORKING DAYS | | | 9 |
| 5. SEMESTER | | | | | |
| 2906506 | Cuisine Application II | 3 | 2 | 5 | 6 |
| 2906507 | Cuisine of Garde-Manger And Art of Decoration | 2 | 1 | 3 | 4 |
| 2906508 | Food and Beverage Business Accounting | 3 | 0 | 3 | 3 |
| 2906509 | Professional Foreign Language II (English) | 5 | 0 | 5 | 7 |
| Elective Foreign Language V (One Courses Must Be Selected) * | | | | | |
| 2906520 | German V | | | | |
| 2906521 | Arabic V | | | | |
| 2906522 | Chinese V | 3 | 0 | 3 | 4 |
| 2906523 | French V | | | | |
| 2906524 | Russian V | | | | |
| Elective Course I (One Course Must Be Selected) | | | | | |
| 2906530 | Supply Chain in Food Production | | | | |
| 2906531 | Molecular Gastronomy | 2 | 0 | 2 | 3 |
| 2906532 | Sea Products | | | | |
| 2906533 | Banquet and Catering Services | | | | |
| Elective Course II (One Course Must Be Selected) | | | | | |
| 2906540 | Sustainable Destination Management | | | | |
| 2906541 | Bread Making | 2 | 0 | 2 | 3 |
| 2906542 | Consumer Behavior in Tourism | | | | |
| TOTAL | | 20 | 3 | 23 | 30 |
| 6. SEMESTER | | | | | |
| 2906605 | Turkish Cuisine Applications | 3 | 2 | 5 | 6 |
| 2906606 | Food and Beverage Cost Analysis and Control | 2 | 0 | 2 | 3 |
| 2906607 | Food and Beverage Automation | 2 | 1 | 3 | 4 |

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|---|---|--------------------------|----------|-----------|-----------|
| 2906608 | Professional Foreign Language II (English) | 5 | 0 | 5 | 7 |
| Elective Foreign Language VI (One Courses Must Be Selected)* | | | | | |
| 2906620 | German VI | 3 | 0 | 3 | 4 |
| 2906621 | Arabic VI | | | | |
| 2906622 | Chinese VI | | | | |
| 2906623 | French VI | | | | |
| 2906624 | Russian VI | | | | |
| Elective Course III (One Course Must Be Selected) | | | | | |
| 2906630 | Publicity in Tourism | 2 | 0 | 2 | 3 |
| 2906631 | Tourism Geography of Turkey | | | | |
| 2906632 | Gastronomy Writing | | | | |
| 2906633 | Industrial Food Production Applications | | | | |
| Elective Course IV (One Course Must Be Selected) | | | | | |
| 2906640 | Sweet, Cake and Dough Works | 2 | 0 | 2 | 3 |
| 2906641 | Alternative Tourism | | | | |
| 2906642 | Fusion Cuisine | | | | |
| 2906643 | Meat and Meat Products | | | | |
| 2906644 | Protocol Information and Ethics | | | | |
| TOTAL | | 19 | 3 | 22 | 30 |
| 6. SEMESTER | | | | | |
| SUMMER SEASON | | | | | |
| 2906609 | Internship II ** | 30 (Thirty) WORKING DAYS | | | 9 |
| 7. SEMESTER | | | | | |
| Elective Course V (Two Courses Must Be Selected) | | | | | |
| 2906730 | World Cuisine-I | 3 | 0 | 3 | 5 |
| 2906731 | Eco-Gastronomy | 3 | 0 | 3 | 5 |
| 2906732 | Entrepreneurship | 3 | 0 | 3 | 5 |
| 2906733 | Tourism Sociology | 3 | 0 | 3 | 5 |
| Elective Course VI (Two Course Must Be Selected) | | | | | |
| 2906740 | Scientific Research Methods | 3 | 0 | 3 | 5 |
| 2906741 | Food Style and Photography | 3 | 0 | 3 | 5 |
| 2906742 | Vegetarian and Diet Cuisine | 3 | 0 | 3 | 5 |
| 2906743 | Leadership and Organizational Culture | 3 | 0 | 3 | 5 |
| 2906744 | Ottoman Palace Cuisine | 3 | 0 | 3 | 5 |
| 2906745 | New Trends in Gastronomy | 3 | 0 | 3 | 5 |
| Elective Course VII (Two Course Must Be Selected) | | | | | |
| 2906750 | Professional Foreign Language IV (English) | 3 | 0 | 3 | 5 |
| 2906751 | Gastronomy and Media | 3 | 0 | 3 | 5 |
| 2906752 | Food Additives | 3 | 0 | 3 | 5 |
| 2906753 | General Health Information and First Aid | 3 | 0 | 3 | 5 |
| 2906754 | Sensory Analysis in Food | 3 | 0 | 3 | 5 |
| TOTAL | | 18 | 0 | 18 | 30 |
| 8. SEMESTER | | | | | |
| Elective Course VIII (Two Courses Must Be Selected) | | | | | |
| 2906830 | World Cuisine II | 3 | 0 | 3 | 5 |
| 2906831 | Diet Food Production | 3 | 0 | 3 | 5 |
| 2906832 | Human Resources Management in Tourism Enterprises | 3 | 0 | 3 | 5 |

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|--|--|-----------|----------|-----------|-----------|
| 2906833 | Spice and Coffee Culture | 3 | 0 | 3 | 5 |
| Elective Course IX (Two Courses Must Be Selected) | | | | | |
| 2906840 | The Art of Advanced Pastry and Chocolate | 3 | 0 | 3 | 5 |
| 2906841 | Concept and Design in Food and Beverage Business | 3 | 0 | 3 | 5 |
| 2906842 | Community Service Practices | 3 | 0 | 3 | 5 |
| 2906843 | Beverage Technology | 3 | 0 | 3 | 5 |
| 2906844 | Local Cuisine | 3 | 0 | 3 | 5 |
| Elective Course X (Two Courses Must Be Selected) | | | | | |
| 2906850 | English For Business Life | 3 | 0 | 3 | 5 |
| 2906851 | Current Problems and Approaches in Gastronomy | 3 | 0 | 3 | 5 |
| 2906852 | Ethics in Tourism Business | 3 | 0 | 3 | 5 |
| 2906853 | Academic and Professional Development Project | 3 | 0 | 3 | 5 |
| 2906854 | Sustainable Food and Waste Management | 3 | 0 | 3 | 5 |
| TOTAL | | 18 | 0 | 18 | 30 |

*: The student who takes the relevant foreign language (Elective Foreign Language) course will choose the same foreign language course for 6 (four) semesters.

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