T.C.
ADIYAMA UNIVERSITY
TOURISM FACULTY
GASTRONOMY AND CULINARY ARTS DEPARTMENT CURRICULUM (2024)

GASTRONOMY AND CULINARY ARTS DEPARTMENT CURRICULUM (2024)  15T SEMESTER 2ND SEMESTER 2ND SEMESTER											
CODE	COURSE NAME	ECTS	т	P	С	CODE	COURSE NAME	ECTS	т	Р	С
TD 101	TURKISH LANGUAGE I	2	2	0	2	TD 102	TURKISH LANGUAGE II	2	2	0	2
AİİT 101	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION I	2	2	0	2	AİİT 102	ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION II	2	2	0	2
YD 101	FOREIGN LANGUAGE I	3	2	0	2	YD 102	FOREIGN LANGUAGE II	3	2	0	2
ENF 101	BASICS OF INFORMATION TECHNOLOGIES	2	2	0	2	GMS 104	APPLIED OFFICE SOFTWARE	2	0	2	1
	ENGLISH I (MAIN COURSE I)	5	4	0	4		ENGLISH II (MAIN COURSE II)	5	4	0	4
GMS 105 GMS 107	INTRODUCTION TO TOURISM GASTRONOMY AND FOOD HISTORY	5	3	0	3	GMS 108 GMS 110	PRINCIPLES OF NUTRITION OCCUPATIONAL HEALTH AND SAFETY	2	2	0	2
	HEALTH AND FIRST AID	3	2	0	2		INTRODUCTION TO FOOD AND BEVERAGE MANAGEMENT	5	3	0	3
	GENERAL HEALTH INFORMATION AND FIRST AID	3	2	0	2		CULINARY QUALITY MANAGEMENT	4	2	0	2
Toplam		30	22	0	22	Toplam		30	20	2	21
	3RD SEMESTER						4TH SEMESTER				
CODE	COURSE NAME	ECTS	T	P	С	CODE	COURSE NAME	ECTS	Т	P	С
	CULINARY PRACTICES I	5	2	4	4	GMS 202	CULINARY PRACTICES II	5	1	4	3
GMS 203	FOOD AND BEVERAGE MANAGEMENT	4	2	0	2	GMS 204	BREAD AND PASTRY MAKING PRACTICES I	4	1	4	3
	GASTRONOMY TOURISM	4 5	3 4	0	3	GMS 206	MENU PLANNING ADVANCED ENGLISH II	4	2	0	2
GIVIS 207	ADVANCED ENGLISH I ELECTIVE COURSES (3 courses to be chosen)	12	6	0	6	GMS 208		5 12	6	0	6
Total	ELECTIVE COOKSES (5 Courses to be chosen)	30	17	4	19	Total	ELECTIVE COURSES (3 courses to be chosen)	30	14	8	18
ELECTIVE CO	DURSES	50		-	10	ELECTIVE C	DURSES	50	2-7	Ü	10
	FOOD MICROBIOLOGY	4	2	0	2		GASTRONOMY AND ART	4	2	0	2
	FOOD AND BEVERAGE SERVICE AND PRESENTATION TECHNIQUES	4	2	0	2	GMS 212	GASTRO GEOGRAPHY	4	2	0	2
GMS 213	GASTRONOMY AND E-COMMERCE	4	2	0	2	GMS 214	PHYSICAL DESIGN IN FOOD AND BEVERAGE BUSINESSES	4	2	0	2
GMS 215	EATING AND DRINKING CULTURE	4	2	0	2	GMS 216	PROTOCOL KNOWLEDGE AND ETIQUETTE	4	2	0	2
	FOOD ADDITIVES	4	2	0	2		FOOD CHEMISTRY AND TECHNOLOGY	4	2	0	2
	GEOGRAPHICAL INDICATION IN GASTRONOMY	4	2	0	2		TURKEY TOURISM GEOGRAPHY	4	2	0	2
GMS 221 GMS 223	SUSTAINABLE GASTRONOMY AND WASTE MANAGEMENT	4	2	0	2	GMS 222	HUMAN RESOURCES MANAGEMENT	4	2	0	2
	HISTORY OF ART SOCIOLOGY OF TOURISM	4	2	0	2	GMS 224	GASTRONOMY TOURISM AND RECREATION ECONOMICS OF TOURISM	4	2	0	2
	COMMUNICATION SKILLS	4	2	0	2		SOCIAL PSYCHOLOGY	4	2	0	2
55 221	and the same of th	7		- 0		0.1.3 220	OPTIONAL PEDAGOGICAL FORMATION COURSES			U	
						PFE 001	INTRODUCTION TO EDUCATION	4	3	0	3
	5TH SEMESTER						6TH SEMESTER				
CODE	COURSE NAME	ECTS	Т	P	С	CODE	COURSE NAME	ECTS	т	P	С
GMS 301	KITCHEN PRACTICES III	5	1	4	3	GMS 302	PRACTICES OF TURKISH CUSINE I	4	1	4	3
GMS 303	BREAD AND PASTRY MAKING PRACTICES II	4	1	4	3	GMS 304	GARDE MANGER PRACTICES	4	1	2	2
	SCIENTIFIC RESEARCH METHODS	3	2	0	2	GMS 306	COST CONTROL AND ANALYSIS IN FOOD AND BEVERAGE BUSINESSES	4	4	0	4
GMS 307	PROFESSIONAL ENGLISH I	5	4	0	4	GMS 308	PROFESSIONAL ENGLISH II	5	4	0	2
	ELECTIVE COURSES (1 courses to be chosen)	5	4	0	4		ELECTIVE COURSES (1 courses to be chosen)	5	4	0	4
	ELECTIVE COURSES (2 courses to be chosen)	8	4	0	4		ELECTIVE COURSES (2 courses to be chosen)	8	4	0	4
Total	DUDGE I	30	16	8	20	Toplam	OLIDERE	30	18	6	19
GMS 309		5	4	0	4	GMS 310	FRENCH II	5	4	0	4
GMS 311		5	4	0	4	GMS 312	GERMAN II	5	4	0	4
GMS 313		5	4	0	4	GMS 314		5	4	0	4
ELECTIVE CO					-	ELECTIVE C			-		
	FOOD STORAGE METHODS	4	2	0	2		COFFEE AND TEA CULTURE	4	2	0	2
GMS 317	STREET FOODS	4	2	0	2	GMS 318	ALCOHOL AND NON-ALCOHOLIC BEVERAGES	4	2	0	2
	ENTREPRENEURSHIP IN GASTRONOMY	4	2	0	2		ZIYAFET ORGANIZASYONU VE YÖNETİMİ	4	2	0	2
	EVENT MANAGEMENT	4	2	0	2	GMS 322	EDIBLE HERBS AND SPICE CULTURE	4	2	0	2
GMS 323	MARKETING IN FOOD AND BEVERAGE BUSINESSES	4	2	0	2	GMS 324	DIGITAL LITERACY	4	2	0	2
	LABOUR LAW AND SOCIAL SECURITY	4	2	0	2	GMS 326	ORGANIZATIONAL BEHAVIOR	4	2	0	2
GMS 327	SPECIAL INTEREST TOURISM	4		0	2	GMS 328	CULTURAL HERITAGE TOURISM OPTIONAL PEDAGOGICAL FORMATION COURSES	4	2	0	2
PFE 002	OPTIONAL PEDAGOGICAL FORMATION COURSES TEACHING PRINCIPLES AND METHODS	4	3	0	3	PFE 004	SPECIAL EUCATION METHODS	4	0	3	3
	CLASSROOM MANAGEMENT	3	2	0	2			4	0	3	3
112 003	PFE 003         CLASSROOM MANAGEMENT         3         2         0         2         PFE 005         GUIDANCE AND SPECIAL EDUCATION         4         0         3           7TH SEMESTER										
CODE	COURSE NAME	ECTS	Т	Р	С	CODE	COURSE NAME	ECTS	т	Р	С
	INTERNSHIP	5	0	0	0		TERM PROJECT	4	2	0	2
GMS 403	INTERNATIONAL CULINARY PRACTICES	5	2	4	4	GMS 404	CULINARY TRENDS	4	3	0	3
GMS 405	PRACTICES OF TURKISH CUSINE II	4	1	4	3	GMS 406	GASTRONOMY SENSORY ANALYSIS	4	1	2	2
GMS 407	CONSUMER BEHAVIORS IN GASTRONOMY	3	3	0	3	GMS 408	CREATIVE KITCHEN PRACTICES	5	1	4	3
	ELECTIVE COURSES I (1 courses to be chosen)	5	4	0	4		ELECTIVE COURSES I (1 courses to be chosen)	5	4	0	4
	ELECTIVE COURSES II (1 courses to be chosen)	4	2	0	2		ELECTIVE COURSES II (1 courses to be chosen)	4	2	0	2
Total	ELECTIVE COURSES III (1 courses to be chosen)	4 30	12	10	19	Total	ELECTIVE COURSES III (1 courses to be chosen)	30	1 14	2	2 18
Total ELECTIVE CO	DIDSEL	30	13	10	18	Total ELECTIVE C	DIIRSE I	30	14	8	18
GMS 409		5	4	0	4		FRENCH IV	5	4	0	4
	GERMAN III	5	4	0	4		GERMAN IV	5	4	0	4
GMS 413		5	4	0	4		ARABIC IV	5	4	0	4
ELECTIVE CO						ELECTIVE C	OURSE II				
	SOCIOLOGY OF FOOD	4	2	0	2		FOOD AND BEVERAGE SERVICES AUTOMATION	4	2	0	2
	FOOD PHOTOGRAPHY AND STYLING	4	2	0	2	GMS 418	GASTRONOMY GUIDANCE	4	2	0	2
GMS 419	NUTRITION FOR SPECIAL GROUPS	4	2	0	2	GMS 420	QUALITY MANAGEMENT SYSTEMS	4	2	0	2
GMS 421	ETHICS IN BUSINESS LIFE	4	2	0	2	FLECTIVE C	CRISIS MANAGEMENT IN FOOD AND BEVERAGE BUSINESSES	4	2	0	2
	LOCAL CUISINE OF ADIYAMAN	4	1	2	2	CEECHIVE C	FUSION CUISINE	4	1	2	2
	CAREER PLANNING	4	1	2	2		VOLUNTEERING STUDIES	4	1	2	2
	LOCAL CULINARY PRACTICES I	4	1	2	2		LOCAL CULINARY PRACTICES II	4	1	2	2
	OPTIONAL PEDAGOGICAL FORMATION COURSES						OPTIONAL PEDAGOGICAL FORMATION COURSES				
	ASSESSMENT AND EVALUATION IN EDUCATION	4	3	0	3	PFE 008	EDUCATION TECHNOLOGIES	3	2	0	2
PFE 007	EDUCATION PSYCHOLOGY	4	3	0	3	PFE 009	TEACHING PRACTICE	10	1	8	5
			GENER	AL TOTAL				240			
Summer Int	ernship will be carried out in accordance with the conditions stated in the ADY	/U Summer	Internsh	ips Directiv	e and the	e Faculty of T	ourism Internship Guide.				
The Second Foreign Language cannot be changed from the semester in which it was selected until graduation.											
Total Numb	er of Theoretical Lesson Hours= 132						·				
Total National Credit Hours= 155											
Toplam Uygulama Ders Saati= 46											
	ce Lesson Hours= 76										
Total Internship ECTS Credits= 5											
Total ECTS = 240											