T.C.

GAZİANTEP UNIVERSITY FACULTY OF TOURISM DEPARTMENT OF

GASTRONOMY AND CULINARY ARTS COURSE CONTENTS

1ST GRADE FALL SEMESTER

GMS101 BASIC PRINCIPLES OF NUTRITION (3-0-3) ECTS 4 CREDITS 3

Food sources, recommended daily intake levels and potential public health issues for each macro and micronutrient are covered. Includes topics such as food groups, nutritional values and functions.

GMS103 GENERAL KITCHEN INFORMATION (3-0-3) ECTS 4 CREDITS 3

Criteria for kitchen layout, kitchen sections, definition of kitchen equipment, kitchen tools and equipment, kitchen staff and hierarchy, staff uniforms, food safety in the kitchen, simple preparation and cooking techniques, preservation and storage of food.

GMS105 BASIC ART EDUCATION (2-4-6) ECTS 7 CREDITS: 4

It covers the comprehension of line, point, texture, form, shape, three-dimensional, color elements. Starting from the drawings created with the observation method where objects are used as models, first single and then multiple formats are constructed and various coloring techniques are tried and applied on paper.

GMS107 HISTORY OF CIVILIZATION (2-0-2) ECTS 2 CREDITS: 2

The life of primitive man, his beliefs and creations, the first agricultural culture, the Neolithic period, the Great Kingdoms, the Aztecs, Incas and Mayans, Iron Age Civilizations, Anatolian Civilizations, the Hittites, Egypt, Mesopotamia, the Ancient Aegean Civilization, the Hellenistic Period, the Roman Imperial Age, Byzantium and Medieval Europe, the golden age of Islamic Civilization, the Renaissance, Europe in the 17th century, the French Revolution, the Industrial Revolution and Colonialism, Socialist governments, the transition to the Parliamentary System in England, the United States of America and the Bill of Rights, Today's and Global Problems.

GMS109 ART HISTORY-I (2-0-2) ECTS 2 CREDITS:

The content of this course is to examine the changes in art in a chronological manner, starting from prehistoric and primitive societies, from the first cultural products of mankind to the end

of Modern Art (the beginning of contemporary art), based on cause-effect relationships, and to comparatively address the art expressed in different geographies in the same periods.

GMS111 INTRODUCTION TO MARKETING (3-0-3) ECTS 3 CREDITS 3

The subject of marketing, its scope, development and modern marketing management; Marketing environment, strategic planning and the role of marketing; Marketing information system and marketing research; Consumer markets and consumer behavior; Industrial (organizational) markets and industrial buyer behavior; Market segmentation, target market selection and demand forecasts; Product; Price; Promotion; Personal selling; Advertising; Public relations and promotion; Sales development; Direct marketing; Distribution channels and physical distribution; Service Marketing subjects constitute the content of the course.

GMS113 WORK SAFETY AND FIRST AID IN THE KITCHEN (2-0-2) ECTS 2 CREDITS 2

The concept of human health and disease; worker health and factors affecting worker health; the concept of work safety; legal information on work safety; the concept of ergonomics in the kitchen; Anthropometric criteria; the use of kitchen equipment, tools and implements by ensuring work safety and basic first aid practices.

TURK101 TURKISH LANGUAGE-I (2-0-2) ECTS 2 CREDIT 2 (DISTANCE EDUCATION)

World language groups, the place of Turkish among world languages, the areas of spread of Turkish, punctuation marks, spelling rules, petition, sound characteristics of Turkish, sound events in Turkish, written expression, memoir type…

YDBI101 ENGLISH-I (2-0-2) ECTS 2 CREDIT 2 (DISTANCE EDUCATION)

General review of previously learned foreign language knowledge and level. Recognizing and introducing yourself, family members, stating your home address, reminding the words and sentences that should be used in class. Reminding simple words and sentences used in daily life and pronouncing these words and sentences. Reading, writing and speaking exercises. Counting up to (1-100). Saying and writing the names of days, months and seasons. Telling the hours.

TDP101 SOCIAL AWARENESS PROJECT-I (1-0-1) ECTS 1 CREDIT 1

The main objectives of Social Awareness Projects are to strengthen the ties between the university and the society, to raise students who are sensitive to social issues and have a sense of social responsibility, to prepare projects to determine and solve current problems of the society, to encourage volunteering in various projects within the framework of social

responsibility, and to provide basic knowledge and skills for the implementation of community service activities in faculties and higher education institutions.

GOS101 COMMON ELECTIVE COURSE (1-1-2) ECTS 1 CREDIT 0

1ST GRADE SPRING SEMESTER

GMS102 FOOD HYGIENE AND SAFETY (3-0-3) ECTS 4 CREDITS 3

Microbial, chemical and biochemical factors that cause food spoilage. Techniques to control food spoilage Microorganisms that cause spoilage in main food groups, organoleptic changes. Importance of personal hygiene for food workers; sanitation of kitchen and equipment. HACCP concept.

GMS104 ORGANIC VEGETABLE GROWTH (4-0-4) ECTS 5 CREDITS 4

In this course, a small vegetable garden will be established within the University area and the cultivation of organic vegetables and herbs will be taught practically. The aim is to ensure that students see all the positive and negative factors that may occur in food at all stages from the seed and soil quality of the food to be used in the kitchen to the kitchen and to learn about organic products and genetically modified products. This garden, which will be the responsibility of the first year students, will be transferred to the new class. In this lesson, the effects of organic and genetically modified products on our health will also be explained.

GMS106 COOKING TECHNIQUES (2-4-6) ECTS 6 CREDITS 4

Basic chopping techniques; julienne, mire poix, vichy, brunoisse, jordineirre, macedonie, matignan, peysone, batonets sticks, bouqet garnie, water cooking techniques, oil cooking techniques, dry heat cooking techniques, steam cooking techniques, meat sections, seafood, basic equipment, basic tools and correct use.

GMS108 TURKISH CUISINE CULTURE (2-0-2) ECTS 3 CREDITS 2

It includes theoretical and practical study of classical and local Turkish cuisines, basic food techniques that form Turkish cuisine, interpretation and application of old recipes within today's modern kitchen understanding.

GMS110 ART HISTORY-II (2-0-2) ECTS 2 CREDITS 2

The content of this course is to examine the changes in art in a chronological manner, starting from prehistoric and primitive societies, from the first cultural products of mankind to the end of Modern Art (the beginning of contemporary art) based on cause-effect relationships and to comparatively address the art expressed in different geographies in the same periods.

GMS112 MATHEMATICS (2-0-2) ECTS 2 CREDIT 2

To create a substructure by teaching basic mathematical knowledge with theory and applications, to provide application skills to professional fields, and to provide the ability to

approach and solve problems rationally. To show the importance and purpose of mathematics. Basic concepts of Mathematical Analysis, Concepts of sets and numbers, Functions and special functions, Real number sequences, convergence, lower and upper limits, Properties of continuous functions, Concept of derivative, Higher order derivatives, Geometric and physical meaning of derivative, Theorems related to derivative, Indefinite figures, curve drawings

GME100 GENERAL AND PROFESSIONAL PROFESSIONAL ETHICS (2-0-2) ECTS 2 CREDITS 2

The content of this course is to examine the concepts of ethics and morality, ethical systems, factors that play a role in the formation of morality, professional ethics, professional corruption and the consequences of unethical behavior in professional life and the concepts of social responsibility.

TURK102 TURKISH LANGUAGE-II (2-0-2) ECTS 2 CREDITS 2 (DISTANCE EDUCATION)

Stress in Turkish (Word Stress), Stress in Turkish (Group and Sentence Stress), Structure in Words (Root, Suffix Concepts, Inflectional Suffixes), Structure in Words (Stem Concept, Derivative Suffixes), Sentence Knowledge (Elements), Sentence Knowledge (Types of Sentences, Correct Sentence), Expression Forms and Techniques, Expression Disorders (Expression Disorders Based on Meaning), Expression Disorders (Expression Disorders Based on Structure), Criticism, Self-Criticism, Conversation (Conversation), Essay and Other Writing Types, Writing Study

YDBİ102 ENGLISH-II (2-0-2) ECTS 2 CREDITS 2 (DISTANCE EDUCATION)

Writing simple questions, being able to answer simple questions. Being able to read and write simple texts without errors. Studies to expand vocabulary. Names of people, animals, fruits. Teaching close kinship terms. Sentence formations.

TDP102 SOCIAL AWARENESS PROJECT-II (1-2-3) ECTS 2 CREDIT 2

The main objectives of Social Awareness Projects are to strengthen the ties between the university and the society, to raise students who are sensitive to social issues and have a sense of social responsibility, to prepare projects to determine the current problems of the society and to produce solutions, to encourage volunteering in various projects within the framework of social responsibility, and to provide basic knowledge and skills for the implementation of community service activities in faculties and higher education institutions.

2ND GRADE FALL SEMESTER

GMS201 KITCHEN APPLICATION-I (2-4-6) ECTS 6 CREDITS 4

Classification of internationally accepted basic sauces, Preparation of Béchamel Sauce, Derivatives of Béchamel Sauce and Where They Are Used, Tomato and Cold Butter Sauces, Basic Brown Sauces, Basic White Sauces (Velauté Sauce), Mayonnaise Sauce (Mayonnaise Sauce), Hollandaise Sauce. Derivatives of basic sauces, preparation techniques. Salad sauces, basic techniques to be followed in the preparation of salads, salad sauces used in international cuisines, equipment and tools used in salad preparation, appetizer varieties, points to be considered when preparing appetizers, preparation of canapés, preparation and presentation methods of simple canapés, pasta preparation techniques and pasta sauces.

GMS203 DESSERTS AND PASTRIES (2-2-4) ECTS 5 CREDITS 3

Basic rules of making cakes, desserts and pastries; making and serving petit-pastry, mille-feuille, various cakes and cookies; basic cake decorating art, detailed applications and cooking methods on desserts and cakes

GMS205 FOOD CHEMISTRY (4-0-4) ECTS 5 CREDITS 4

Scientific examination of foods in terms of physical, chemical and nutritional composition. Food systems: understanding the effects of properties such as osmosis, water activity, hydrogen bonds on foods. Effects of foam, gelatin formations and other mixtures on food durability. Sensory evaluation of foods.

GMS207 GASTRONOMY TOURISM (3-0-3) ECTS 4 CREDITS 3

Information will be given about gastronomy tourism within the scope of cultural tourism, food and tourism relationship, the concept of eating out, the concept of gastronomy, the historical development of gastronomy, other related concepts, the purpose, function and importance of gastronomy tourism, types of gastronomy tourism, supply and demand in gastronomy tourism, the place and importance of gastronomy tourism in national and international dimensions, gastronomy trends, gastronomy cities and routes in the world and Türkiye.

GMS209 PRODUCT PROCESSING TECHNIQUES (3-0-3) ECTS 4 CREDITS 3

Processes and characteristic features valid in the processing of agricultural products, technical features, Transport, transmission facilities, Cleaning and classification of granular products, Grinding and crushing machines, presses, homogenizers, Regional, national export products, packaging facilities, Product storage, drying and preservation facilities.

Working principles of production lines and product processing machines in facilities where agricultural products are processed

GMS211 PROFESSIONAL ENGLISH-I (2-2-4) ECTS 4 CREDITS 3

Revision of general English knowledge that will form the basis of professional foreign language competencies in the field of gastronomy and culinary arts by updating. Revision of general English knowledge that will form the basis of professional foreign language competencies in the field of gastronomy and culinary arts by updating. Professional terms, concepts and terminology constitute the content of this course.

AİİT201 ATATÜRK'S PRINCIPLES AND HISTORY OF REVOLUTION-I (2-0-2) ECTS 2 CREDIT 2 (DISTANCE EDUCATION)

By entering the History of Turkish Revolution, the action phase, the war period and its targets, the education in the field of politics and law, the organization of cultural and social life will be explained; The basic principles of the Turkish Revolution include Republicanism, Nationalism, Populism, Secularism, Statism, Revolutionism, the universal value of the integral Turkish Revolution, the Atatürkist thought system.

2ND GRADE SPRING SEMESTER

GMS202 KITCHEN APPLICATION-II (2-2-4) ECTS 5 CREDITS 3

It covers the principles of purchasing, preparing, cooking and storing food and the points to be considered, the place and importance of soups in Turkish culinary culture and soup variety, the place and importance of soups in world culinary culture and soup variety, dough ingredients, vegetables and vegetable dishes, rice varieties and starch, menu studies.

GMS204 PREPARATION OF COLD FOODS (2-2-4) ECTS 4 CREDITS 3

Meat, preparation, garnishing and presentation of cold buffet products (sausage, salami, cheese, hors d'oeuvres, salads, cold sauces etc.). Theoretical courses and complementary laboratory applications.

GMS206 FOOD TECHNOLOGY (3-0-3) ECTS 4 CREDITS 3

Definition of food technology; Raw materials and their compositions in ready-made food technology, food spoilage factors and control, physical food preservation methods (cooling, freezing, sterilization, pasteurization, radiation, gas pressure, vacuum application, filtration), chemical food preservation methods (salting, smoking, sugar preservation, acid preservation, use of chemical preservatives) and biological food preservation techniques, quality control principles in grain, fruit, vegetables, meat, milk, oil and ready-made foods.

GMS208 GASTRONOMY AND FOOD HISTORY (3-0-3) ECTS 4 CREDITS 3

Examination of food production and consumption in terms of economic, social, political and cultural aspects within the historical development process. European and world cultures from the Renaissance to the present. The evolution of production systems from the industrial revolution to the present. Includes topics such as consumer patterns from individual and social perspectives regarding food production and consumption.

GMS210 HUMAN RESOURCES MANAGEMENT (2-0-2) ECTS 3 CREDITS 2

General information on human resources management, historical development of human resources management, basic philosophy of human resources management and its place in the enterprise, changing roles and responsibilities of human resources professionals, strategic human resources management, definition of human resources management, scope, objectives, principles, functions, place and importance in the organizational structure, strategic dimension of human resources management, environment of human resources, job analysis and job design, human resources planning.

GMS212 PROFESSIONAL ENGLISH-II (2-2-4) ECTS 4 CREDITS 3

Presentation skills on professional subjects and discussions, debates and presentations on specific topics in oral expression are made. Skills in using computer, visual and oral communication tools are acquired.

GMS214 INTRODUCTION TO FRENCH 1 (3-0-3) ECTS 4 CREDITS 3

This COURSE, prepared for those who do not know French, aims to teach the basic grammatical structures of French and to transfer these structures to daily spoken language.

AIIT202 ATATURK'S PRINCIPLES AND HISTORY OF REVOLUTION-2 (2-0-2) ECTS 2 CREDITS 2 (DISTANCE EDUCATION)

The history and origin of the revolutions that are the foundation of the new Turkish State, the efforts to establish the Republic regime, Mustafa Kemal Atatürk's domestic and foreign policies, the era of single-party rule in Turkey, the attempt to transition to multi-party political life and its results, geopolitics and Turkey's geopolitical situation, the threat of psychological action against university youth, the definition and importance of Kemalism, the formation of the Atatürkist thought system and its basic characteristics, Atatürk and his intellectual life, Atatürk and economics, secularism and religion.

3RD GRADE FALL SEMESTER

GMS301 KITCHEN APPLICATION-III (2-4-6) ECTS 7 CREDITS 4

Internationally accepted basic large and small cattle meat processing methods, meat dishes, meat sections, meat marination methods, techniques and varieties, meat stock applications, meat cooking techniques, chicken meat sections, chicken meat processing methods and techniques, chicken dishes, chicken stock applications, fish cleaning, sorting and filleting, fish stock applications, preparation of sauces for meat, chicken and fish dishes and selection of appropriate garnishes for these dishes.

GMS303 PLATE DESIGN AND DECORATION ART (1-4-5) ECTS 5 CREDITS 3

Internationally accepted minimal, nouville, fusion and molecular gastronomy applications, artistic approaches in plate presentation, originality in plate design, reflections of globally accepted gastronomy approaches on presentation techniques, fruit and vegetable decorations, chocolate decorations, plate presentation in meat, chicken, fish, vegetables and pastry dishes.

GMS305 TURKISH CUISINE (2-2-4) ECTS 5 CREDITS 3

The concept of cuisine, the relationship between cuisine and culture, the formation of classical Turkish cuisine culture, Turkish eating and drinking habits, special day dishes, Great Seljuk, Anatolian Seljuk and Ottoman cuisine, modern Turkish cuisine, civilizations that influenced Turkish cuisine culture, dishes belonging to ethnic communities that contributed to the formation of Turkish cuisine.

GMS307 MENU PLANNING AND COST ANALYSIS (2-0-2) ECTS 3 CREDITS 2

The concept of menu, the stages of the menu in the historical process, menus according to their characteristics, menus prepared according to different business types, menu planning stages, menu design and layout, management functions in the menu, classical and modern menu, pricing in the menu, supply management in the menu, menu analysis.

GMS309 LABOR LAW (2-0-2) ECTS 2 CREDITS 2

Basic concepts of individual labor law; Employee and employer contract and its types; obligations and rights of the parties in the labor contract, termination procedure of labor contract, relationship between professional ethics and labor law; collective labor disputes and call for collective bargaining; workers' strike, lockout rights and their importance.

GMS311 ENTREPRENEURSHIP (2-0-2) ECTS 2 CREDITS 2

Definition of business opportunities in entrepreneurship, idea development and market creation. Business planning, pricing, credit management, laws and regulations, business ethics and the importance of entrepreneurs in society and the business world.

GMS321 RESTAURANT LAYOUT AND LAYOUT (2-0-2) ECTS 3 CREDITS 2

Current status and general characteristics of the food and beverage sector, definition, types and characteristics of restaurant businesses, selection of restaurant locations and analyses related to location selection, market analysis and menu development accordingly, budgeting, design according to restaurant theme, distribution of production and service areas in space, management of electricity and other energy resources and preparation of feasibility reports constitute the content of this course.

GMS323 WINE SCIENCE (2-0-2) ECTS 3 CREDITS 2

Introduction to wine science. Important wine regions of the world, new world applications of old world wines. Grape varieties, geographical and climatic conditions. Turkish wines. Wine tasting techniques and definition of different organoleptic properties. Combining theoretical knowledge with laboratory applications.

GMS325 PACKAGING AND STORAGE IN RESTAURANTS (2-0-2) ECTS 3 CREDITS 2

Learning the materials used in food packaging, production methods and food packaging technologies, examining the selection criteria of packaging materials for food, examining packaging test methods, packaging equipment and applications, examining new developments and systems in packaging, analyzing interactions between food and packaging and correlating them with food quality and safety.

GMS327 FOOD AND NUTRITION INFORMATION (2-0-2) ECTS 3 CREDITS 2

This course aims to provide the ability to access accurate and scientific information on food and nutrition, analyze and interpret information. Students learn about basic nutrition principles, food ingredients and ethical information sharing, and critically evaluate misleading nutritional content in the media. The course aims to raise awareness of questioning the effects of nutritional information on individual and social health and to become a conscious consumer.

GMS328 GRAIN AND LEGUMES IN GASTRONOMY (2-0-2) ECTS 3 CREDITS 2

This course comprehensively covers the role of grains and legumes in gastronomy, their nutritional values, areas of use and cooking techniques. While students are informed about the historical development, cultural importance and diversity of these products in cuisines, they are also shown with practical examples how to store and prepare different types of grains and legumes (wheat, barley, lentils, chickpeas, beans etc.) correctly and how they can be used

creatively in modern gastronomy. The course also emphasizes the importance of grains and legumes in terms of sustainability and healthy nutrition, and aims to provide students with both theoretical knowledge and practical culinary skills.

GMS332 GASTRONOMY WRITING (2-0-2) ECTS 3 CREDITS 2

This course aims to develop written expression skills in the field of gastronomy, and provides students with the ability to produce content in the genres of food writing, criticism, recipe writing, interview techniques and essays on food culture. While students learn the historical development of gastronomy writing, content production processes in digital and printed media, target audience analysis and basic elements such as originality; they also have the opportunity to find their own voices by making applications supported by creative writing techniques. Within the scope of the course, texts of different gastronomy writers are examined and their style, content and language features are analyzed; thus, it is aimed for students to use both academic and sectoral writing language effectively.

3RD GRADE SPRING SEMESTER

GMS302 KITCHEN APPLICATION IV (2-2-4) ECTS 4 CREDITS 3

Delicatessen products, preparation of delicatessen products, smoking technique, food applications with sous vide technology, today's modern kitchen applications, product applications in A la Carte business menus, delicate and special attention-requiring dishes.

GMS304 SERVICE SYSTEMS (1-2-3) ECTS 3 CREDITS 2

A la Carte and banquet working systems; personnel working in service systems, their duties and characteristics; design and decoration of dining halls, table placement and appropriate table preparation techniques; tools and equipment used in service systems, menu planning according to service systems; importance of teamwork in the food sector, examination of different food service systems in terms of customer satisfaction.

GMS306 EUROPEAN CUISINE (2-2-4) ECTS 4 KDEDİ 3

Traditional European cuisine, modern European cuisine, cuisines of Eastern, Western, Southern and Northern European countries, fusion cuisine, synthesis cuisine, history of European cuisine, dishes made with game animals, prominent dishes of countries.

GMS308 LOCAL CUISINE (1-2-3) ECTS 3 CREDITS 2

Cooking techniques applied in cities located in Eastern Anatolia, Southeastern Anatolia, Aegean, Marmara, Central Anatolia, Mediterranean and Black Sea Regions, dishes made with spices, herbs, cheese types used in these regions, meat, vegetable and dough dishes, fish dishes, soups, basic differences between other regions and applications of dishes.

GMS310 QUALITY MANAGEMENT AND ADDITIVES (3-0-3) ECTS 4 CREDITS 3

This course aims to examine the basic principles of quality management systems in the food industry and their relationship with the safe use of additives. While learning quality standards such as HACCP, ISO and GMP, students learn about the classification of additives, their technological functions and compliance with legislation. The course aims to understand the role of quality management in ensuring safe, sustainable and quality food production and to provide the ability to evaluate this process.

GMS312 ECO GASTRONOMY (2-0-2) ECTS 3 CREDITS 2

This course aims to develop a sustainable nutrition approach by addressing the relationship between food production, consumption and gastronomy in terms of environmental, cultural and ethical dimensions. Students examine eco-gastronomic approaches within the framework

of topics such as local product use, seasonality, reduction of food waste and ecological agriculture. The course aims to raise individuals who can act with environmental sensitivity and social responsibility in the field of gastronomy.

KRY100 CAREER PLANNING (0-2-2) ECTS 1 CREDITS 0

This course aims to enable students to identify career opportunities in the field of gastronomy, determine their professional goals and make strategic plans to achieve these goals. Students learn to manage their career development processes consciously by focusing on topics such as sectoral expectations, CV preparation, interview techniques and professional communication skills. The course aims to increase students' personal and professional awareness and to contribute to building an effective career in the gastronomy sector.

GMS322 INTRODUCTION TO MOLECULAR GASTRONOMY (2-0-2) ECTS 3 CREDITS 2

This course aims to teach how physical and chemical reactions are integrated into gastronomy by examining the scientific basis of cooking processes. While students are introduced to the techniques, ingredients and modern applications used in molecular gastronomy, they have the opportunity to experience innovative approaches in terms of texture, aroma and presentation. The course aims to provide creative food design skills by combining science and culinary arts.

GMS324 FOOD STYLING AND PHOTOGRAPHY (2-0-2) ECTS 3 CREDITS 2

This course aims to teach the basic principles of styling and photography in gastronomy by considering the visual presentation of food from an aesthetic and technical perspective. While students learn the styling techniques required for the most impressive presentation of food in terms of color, texture and composition, they also experience the basic elements of photography such as light, angle and background in practice. The course aims to provide creative and professional approaches to increase the visual expression power of food.

GMS326 SPICES AND SAUCES (2-0-2) ECTS 3 CREDITS 2

This course aims to teach the role of spices and sauces in the kitchen and their effects on flavor and aroma. While students discover the properties and uses of different types of spices, they learn about the preparation, types and applications of sauces. In addition, the function of sauces in dishes, how they are effective in providing flavor balance and aesthetic presentation are studied. The course aims to provide the ability to enrich the flavor profiles of dishes through spices and sauces.

GSTM 399-1 SUMMER INTERNSHIP-2 (0-0-0) ECTS 2

Working in businesses deemed appropriate by the internship committee for thirty working days, provides the student with the opportunity to choose the field they want to specialize in in the food and beverage sector and experience what they have learned in the semester

courses. Although the content varies according to the place of internship, the content of the relevant semester courses is adhered to.

4TH GRADE FALL SEMESTER

GMS401 WORLD CUISINE AND TRENDS (1-2-3) ECTS 4 CREDITS 2

Dishes in European and Asian cuisine, culinary cultures and dishes of South and North American countries, Far Eastern countries and dishes, Arab countries and dishes, Australian and New Zealand dishes, dishes of African countries.

GMS403 BEVERAGES AND THEIR PROPERTIES (2-0-2) ECTS 3 CREDITS 2

This course focuses on the types, components and characteristics of beverages, allowing students to understand the production processes, service techniques and place of beverages in gastronomy. The course examines the main categories of alcoholic and non-alcoholic beverages, especially coffee, tea, fruit juices, cocktails and wines. While evaluating the sensory properties of beverages such as taste, aroma and color, students learn about the harmony of beverages with meals and presentation techniques. This course aims to explore the place of beverages in the kitchen and the effects of the right beverage selection on the dining experience.

GMS407 GRADUATION PROJECT-I (0-2-2) ECTS 2 CREDITS 1

A competent project is prepared with the Project Advisor.

GMS409 BANQUET ORGANIZATION AND MANAGEMENT (3-0-3) ECTS 4 CREDITS 3

Historical development of the food, beverage and accommodation industry, banquet concept, banquet organization, banquet planning, coordination, management and control stages, banquet cost calculations, service personnel job descriptions, kitchen department job descriptions, organizational skill development activities.

GMS411 RESEARCH TECHNIQUES (2-2-4) ECTS 4 CREDITS 3

Scientific method in academic research, introduction to research. Determination of the research topic, definition of the problem, research design, survey design, sampling methods, data collection methods. Analysis methods, report and reference.

GMS421 BREAD AND PASTRY MAKING (2-2-4) ECTS 4 CREDITS 3

Basic tools, equipment and ingredients used in bread making. Applications related to their use. Preparation and leavening of bread dough. Cooking, cutting and presentation techniques. Preparation of cream, syrup and similar sauces used in pastry, preparation of pastry dough,

cakes and fillings. Various styles and techniques in pastry. Selection of couverture chocolates, Decoration and cake decoration.

GMS423 FOOD FORMULATIONS AND SENSORY ANALYSIS (2-2-4) ECTS 4 CREDITS 3

Stages from the beginning of new product formulation in the food sector to the final product; definition of the product, research on the market demand of the product, selection of food materials to be used in the formulation considering their composition and structure, development using food processing techniques in the laboratory within the framework of laws and food codex, sensory testing and presentation of the final product. The acceptability of the sensory qualities, which are the appearance, taste, smell and touch-perceived features of the final product, will be tested with educational sensory panels and explained with statistical methods.

GMS425 VEGETARIAN CUISINE (2-2-4) ECTS 4 CREDITS 3

General structure and history of Vegetarian Cuisine. Materials used in Vegetarian Cuisine and applications aimed at developing food preparation skills with these materials. Historical and cultural elements specific to Vegetarian Cuisine and food presentation and organization compatible with these elements.

4TH GRADE SPRING SEMESTER

GMS402 ADVANCED PASTRY TECHNIQUES (2-4-6) ECTS 6 CREDITS 4

Preparation of cream, syrup and similar sauces used in pastry, preparation of pastry doughs, cakes and fillings. Various styles and techniques in pastry, selection of couverture chocolates, decoration and cake decoration, preparation of various desserts such as creme brulee, soufflé and parfait.

GMS404 MODERN CUISINE (3-2-5) ECTS 6 CREDITS 4

The stages of classical cuisine from Marie-Antoine Careme and George-Auguste Escoffier to the present, Nouvelle cuisine, Molecular Gastronomy and fusion cuisine that emerged in the recent past. In this practical course, examples from these cuisines will be prepared with different techniques and materials taken from various countries.

GMS406 FOOD LEGISLATION AND LAWS (3-0-3) ECTS 4 CREDITS 3

Food laws and regulations of Turkey and different parts of the world, GMO, food import, food additives, food safety, codex, HACCP, GMP, ISO 9001, ISO 22000, BRC etc. quality systems constitute the content of the course.

GMS408 GRADUATION PROJECT-II (0-2-2) ECTS 4 CREDITS 1

A competent project is prepared together with the Project Advisor.

GMS422 GASTRONOMY AND CHOCOLATE (3-2-5) ECTS 5 CREDITS 4

This course aims to examine in depth the role of chocolate in gastronomy, its historical development and its use. Students learn about the different types of chocolate, its production processes and ingredients, and the techniques that will best bring out the flavor and texture characteristics of chocolate. They also discover the place of chocolate in gastronomic creation processes and its wide range of uses from sweets to savory dishes. The course aims to develop creative skills that will enable chocolate to be presented in aesthetic and innovative ways.

GMS424 GAZİANTEP CUISINE (3-2-5) ECTS 5 CREDITS 4

This course aims to examine the rich history, cultural heritage and gastronomic characteristics of Gaziantep cuisine. Students discover the basic dishes of Gaziantep cuisine, the ingredients used, cooking techniques and the place of this cuisine in Anatolian cuisine. Additionally, flavors specific to Gaziantep, modern interpretations of traditional dishes, and the role of local products in the kitchen are discussed. This course aims to provide students with a deeper

understanding of regional cuisines by understanding the national and international influences of Gaziantep cuisine.

GMS426 ART, CULTURE AND CUISINE (3-2-5) ECTS 5 CREDITS 4

The relationship between food culture and art in history; reflections of the effects of culture and cuisine on different branches of art; examination and interpretation of visual materials in the field of plastic arts and literature; examination of the studied examples in terms of social and cultural aspects.