

## Curriculum of the Tourism and Gastronomy Management Program

1st Semester (Common Courses: 7 compulsory and 1 elective)		C/E	2nd Semester (Common Courses: 7 compulsory and 1 elective)		C/E
• Tourism and Tourism Management		C	• Marketing Management		C
• Sustainability		C	• Ethics		C
• Introduction to Economics		C	• Business Mathematics		C
• Occupational Health and Safety		C	• Basic Culinary Techniques and Practices		C
• Food Safety and Hygiene		C	• Rooms Division Management		C
• Introduction to Gastronomy		C	• Labor Law		C
• Arabic/Russian I		C	• Arabic/Russian II		C
• Critical Thinking		E	• Social Behavior and Protocol Knowledge		E
• Kitchen Tools and Equipment		E	• Tourism and Gastronomy Geography of Türkiye		E
• Special Interest Tourism		E	• Accessible Tourism		E
3rd Semester (Common Courses: 7 compulsory and 1 elective)		C/E	4th Semester		C/E
• Human Resources Management		C	Vocational Training in Business I*		C
• Food and Beverage Management and Service		C	*Students' vocational practice will be based on a rotation system, with predefined durations and topics to be covered in each department of the business.		
• Kitchen Management		C			
• Purchasing and Cost Analysis		C			
• Introduction to Accounting		C			
• Principles of Nutrition and Menu Management		C			
• Arabic/Russian III		C			
• Gastrodiplomacy		E			
• History of Gastronomy		E			
• Hospitality Architecture		E			

5th Semester Following the departmental placement process, 5 compulsory courses and 3 elective courses are recommended for students in the 5th semester				6th Semester	
Department of Gastronomy and Culinary Arts	C/E	Department of Tourism Management	C/E	• Vocational Training in Business II*	C
Food Science and Technology	C	Organizational Behavior	C	• Turkish Language I	C
Kitchen Practices	C	Financial Management	C	• Atatürk's Principles and History of Turkish Revolution I	C
Turkish Cuisine	C	Management and Organization in Tourism Enterprises	C	• Career Planning	C
Pastry and Bakery	C	Tourism Economics	C	<i>Students' vocational training will be based on a rotation system, with predetermined durations and subjects to be covered in each department of the business.</i>	
Arabic/Russian IV	C	Arabic/Russian IV	C		
Basic Chocolate Making Techniques	E	Scientific Research Methods	E		
Entrepreneurship	E	Entrepreneurship	E		
Waste Management in Food and Beverage Operations	E	Front Office Automation Systems	E		
Revenue Management	E	Event Management	E		

Food Studies	E	Yacht and Marina Management	E
Agricultural Sociology	E	Information Management and Digitalization in Tourism	E
Event Management	E	Faith Tourism	E
International Marketing	E	Sustainable Tourism	E
Street Foods	E	Experiential Marketing	E
Cultural Heritage Management	E	Cultural Heritage Management	E
Stress and Team Management in the Kitchen	E	Travel Agency and Tour Operation	E
Food Writing and Publishing	E	Customer Relations Management	E
Facility Management and Design	E	Facility Management and Design	E
Digital Marketing	E	Consumer Behavior in Tourism	E
Garde Manger	E	Revenue Management	E
Banquet Management and Organization	E	International Marketing	E

Scientific Research Methods	E	Product Development in Tourism	E		
Beverage Culture	E	Museum and Archaeological Site Management	E		
Regional Cuisines	E	Airline Management	E		
Ottoman Cuisine	E	Promotion and Sales Development	E		
Non-Departmental Course	E	Non-Departmental Course	E		
<b>7th Semester</b> In the 7th semester, 5 compulsory courses and 3 elective courses are recommended.				<b>8th Semester</b>	
<b>Department of Gastronomy and Culinary Arts</b>	C/E	<b>Department of Tourism Management</b>	C/E	• Managerial Training in Business**	<b>C</b>
• Culinary Science and Arts	<b>C</b>	• Strategic Management in Tourism	<b>C</b>	• Turkish Language II	<b>C</b>
• Food Legislation	<b>C</b>	• Destination Marketing and Management	<b>C</b>	• Atatürk's Principles and History of Turkish Revolution II	<b>C</b>
• World Cuisines	<b>C</b>	• Tourism Legislation	<b>C</b>	** The students' managerial training practices will be carried out under the supervision of department managers, within the scope of assistant managerial roles. The duration of their stay in each department and the topics to be learned will be predetermined.	
• Advanced Culinary Applications	<b>C</b>	• Sociology of Tourism	<b>C</b>		

• Arabic/Russian V	C	• Arabic/Russian V	C
• Gastronomy Trends and Consumer Behavior	E	• Digital Marketing	E
• Automation Systems in Food and Beverage Operations	E	• Hotel Management	E
• Olive and Olive Oil	E	• Recreation Management	E
• Food Culture and Society	E	• International Tourism Management	E
• Regional and Artisan Bread	E	• Innovation Management	E
• Research and Development in the Kitchen	E	• Investment and Project Analysis in Tourism	E
• Seafood	E	• Stress Management	E
• Gastronomy Tourism	E	• Health Tourism	E
• Oils, Sauces and Spices	E	• Current Issues and Contemporary Management Approaches in Tourism	E

• Volunteering Activities	E	• Tour Planning and Management	E	
• New Media and Gastronomy	E	• Tourism Policy and Planning	E	
• Anatomy and Human Physiology	E	• Quality Management in Tourism	E	
• Traditional Fermented Products	E	• Leadership in Tourism Enterprises	E	
• Product Development and Sensory Analysis in Gastronomy	E	• Tourism and Environment	E	
• Local Culinary Culture	E	• Destination Branding	E	
• Digitalization and Artificial Intelligence in Gastronomy	E	• Digitalization and Artificial Intelligence in Tourism	E	
• Special Diet Cuisines	E	• International Finance	E	
• Creative Culinary Applications	E	• Gamification in Tourism	E	
• Non-Departmental Course	E	• Non-Departmental Course	E	

