



Faculty of Fine Arts
Gastronomi ve Mutfak Sanatları
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1.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
ATA101	Atatürk's Principles and the History of Turkish Revolution I	2+0+0	Compulsory	2
GMS121	Introduction to Business	3+0+0	Compulsory	5
GMS123	Hygiene and Sanitation	2+0+0	Compulsory	5
GMS125	Food Science	3+0+0	Compulsory	5
GMS127	Basic Art Education	2+2+0	Compulsory	4
GMS129	Gastronomi,Kültür ve Turizm	2+0+0	Compulsory	4
İNG101	English I	3+0+0	Compulsory	3
TDB101	Turkish I	2+0+0	Compulsory	2
Total ECTS				30

2.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
ATA102	Atatürk's Principles and the History of Turkish Revolution II	2+0+0	Compulsory	2
GMS122	Introduction to Gastronomy	3+0+0	Compulsory	5
GMS124	Basic Principles of Nutrition	3+0+0	Compulsory	5
GMS126	Business Management	2+0+0	Compulsory	4
GMS128	Basic Culinary Knowledge	2+1+0	Compulsory	5
GMS130	Sanat ve Tasarım Tarihi	2+0+0	Compulsory	4
İNG102	English II	3+0+0	Compulsory	3
TDB102	Turkish II	2+0+0	Compulsory	2
Total ECTS				30

3.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS231	Culinary Practices I	1+4+0	Compulsory	5
GMS233	Unlu Mamuller ve Uygulamaları	1+4+0	Compulsory	5
GMS235	MS Ofis Uygulamaları	1+0+4	Compulsory	5
GMS237	Mesleki İngilizce	3+0+0	Compulsory	4
AICI3YY	Alan İçi Seçmeli	-	Elective	8
UNISEC3 YY	Üniversite Seçmeli	-	Elective	3
Total ECTS				30

GMS239	Baharatlar ve Soslar	2+2+0	Elective	4
GMS241	Mutfakta İş Sağlığı ve Güvenliği	3+0+0	Elective	4
GMS243	Gastronomide Sunum ve Protokol	2+2+0	Elective	4
GMS245	Gıda İşleme ve Muhafaza Teknolojileri	3+0+0	Elective	4
GMS247	İlk Yardım ve Sağlık	2+1+0	Elective	4
GMS249	Gıda ve Medya	3+0+0	Elective	4

4.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS232	Mutfak Uygulamaları II	1+4+0	Compulsory	5
GMS234	Gıda Güvenliği	3+0+0	Compulsory	4
GMS236	Dünya Mutfağı Uygulamaları I (Avrupa Mutfağı)	1+4+0	Compulsory	5
GMS298	Internship	0+0+0	Compulsory	5
AICI4YY	Alan İçi Seçmeli	-	Elective	8
UNISEC4 YY	Üniversite Seçmeli	-	Elective	3
Total ECTS				30

GMS238	Menü Planlaması ve Yönetimi	3+1+0	Elective	4
GMS240	Gıda Katkı Maddeleri	3+0+0	Elective	4
GMS242	Fermente Gıdalar	3+0+0	Elective	4
GMS244	Tüketici Davranışları	3+0+0	Elective	4
GMS246	Gıda Felsefesi	3+0+0	Elective	4
GMS248	Sokak Lezzetleri	3+0+0	Elective	4

5.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS341	Gıda Mevzuatı	3+0+0	Compulsory	4

GMS343	Project Management	3+0+0	Compulsory	4
GMS345	World Culinary Practices-II (Asian Culinary)	1+4+0	Compulsory	5
GMS347	Turkish Culinary Culture and Practices	1+4+0	Compulsory	5
ADISI5YY	Alan Dışı Seçmeli	-	Elective	4
AICI5YY	Alan İçi Seçmeli	-	Elective	8
Total ECTS				30
GMS349	Organizational Behavior	3+0+0	Elective	4
GMS351	Traditional Foods	2+2+0	Elective	4
GMS353	Gastronomy and Sustainability	3+0+0	Elective	4
GMS355	Yiyecek-İçecek İşletmeleri Yönetimi	2+2+0	Elective	4
GMS357	Alkollü ve Alkolsüz İçecekler	2+2+0	Elective	4
GMS359	Gıda Sektöründe Lojistik	3+0+0	Elective	4
6.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS342	Miksoloji	1+4+0	Compulsory	4
GMS344	World Culinary Practices-III (American Culinary)	1+4+0	Compulsory	5
GMS346	Pastacılık Uygulamaları	1+3+0	Compulsory	4
GMS398	Internship II	0+0+0	Compulsory	5
ADISI6YY	Alan Dışı Seçmeli	-	Elective	4
AICI6YY	Alan İçi Seçmeli	-	Elective	8
Total ECTS				30
GMS348	Vegetarian and Vegan Kitchen	2+2+0	Elective	4
GMS350	Organic Agriculture and Organic Foods	3+0+0	Elective	4
GMS352	Soğuk Mutfak Uygulamaları	2+2+0	Elective	4
GMS354	Operational Food Technology	3+0+0	Elective	4
GMS356	Gastronomide E-Ticaret	3+0+0	Elective	4
GMS358	Gastronomide Hizmet Pazarlaması	3+0+0	Elective	4
GMS360	Gıdaların Duyusal Analizi	2+2+0	Elective	4
GMS362	Gastronomi Araştırmaları	3+0+0	Elective	4
7.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS451	Graduation Project I	2+2+0	Compulsory	6
GMS453	Yiyecek İçecek İşletmelerinde Maliyet Kontrolü ve Analiz	3+0+0	Compulsory	4
GMS455	Novel Culinary Trends	3+0+0	Compulsory	4
GMS457	Food Decoration Art	1+4+0	Compulsory	4
ADISI7YY	Alan Dışı Seçmeli	-	Elective	4
AICI7YY	Alan İçi Seçmeli	-	Elective	8
Total ECTS				30
GMS459	Quality Managements Systems	3+0+0	Elective	4
GMS461	Ziyafet ve İkram Hizmetleri Yönetimi	3+0+0	Elective	4
GMS463	Restoran İşletmeciliği	3+0+0	Elective	4
GMS465	Özel Beslenme Amaçlı Gıdalar	3+0+0	Elective	4
GMS467	Fransızca I	3+0+0	Elective	4
GMS469	Gastronomi Turizmi	3+0+0	Elective	4
GMS471	Moleküler Gastronomi	2+2+0	Elective	4
GMS473	Osmanlı Mutfak Uygulamaları	1+4+0	Elective	4
8.Semester Course Plan				
Course Code	Course Name	T+A+L	Compulsory/Elective	ECTS
GMS452	Graduation Project II	2+2+0	Compulsory	6
GMS454	Mutfak Tasarımı ve Yönetimi	2+2+0	Compulsory	4
GMS456	Gastronomi ve Mesleki Etik	3+0+0	Compulsory	4
AICI8YY	Alan İçi Seçmeli	-	Elective	16
Total ECTS				30
GMS458	Füzyon Mutfak	2+2+0	Elective	4
GMS460	Yiyecek-İçecek Otomasyonu	2+0+2	Elective	4
GMS462	Yönetimde Çağdaş Yaklaşımlar	3+0+0	Elective	4
GMS464	Yöresel Mutfak Uygulamaları	1+4+0	Elective	4
GMS466	Çikolata Sanatı	2+2+0	Elective	4
GMS468	Yemek Fotoğrafçılığı	1+2+0	Elective	4
GMS470	Fransızca II	3+0+0	Elective	4
GMS472	Halkla İlişkiler ve İletişim	3+0+0	Elective	4
GMS474	Gastronomide Girişimcilik ve İnovasyon	3+0+0	Elective	4

