

T.C
BALIKESIR UNIVERSITY
TOURISM FACULTY
GASTRONOMY AND CULINARY ARTS DEPARTMENT
2022-2023 ACADEMIC YEAR COURSE PLAN

1. CLASS 1. SEMESTER							1.CLASS 2. SEMESTER						
COURSE CODE	COURSE NAME	T	U	K	ECTS		COURSE CODE	COURSE NAME	T	U	K	ECTS	
BTF1101	General Tourism	O	2	0	2	3	BTF1203	Nutrition principles	O	3	0	3	4
GMS1101	Service Techniques	O	2	0	2	3	BTF1208	General Business	O	2	0	2	3
GMS1102	Kitchen Terminology	O	3	0	3	4	GMS1201	Food Technology	O	2	0	2	3
GMS1103	History of Food	O	3	0	3	4	GMS1202	Banquet Organization and Management	O	3	0	3	4
GMS1104	Kitchen Planning	O	2	0	2	3	GMS1203	Food Legislation	O	3	0	3	4
GMS1105	Occupational Safety and First Aid	O	2	0	2	3	GMS1204	Turkish Cuisine Culture	O	3	0	3	4
GMS1106	Microbiology	O	2	0	2	3	YBD1207	Vocational Foreign Language (English)	O	4	0	4	4
YBD1110	Vocational Foreign Language (English)	O	4	0	4	3	AIT1201	Ataturk's Principles and History of Turkish	O	2	0	2	2
AIT1101	Ataturk s Principles and History of Turkish	O	2	0	2	2	TDI1201	Turkish Language II	O	2	0	2	2
TDI1101	Turkish Language I	O	2	0	2	2	STJ1201	Internship	O	-	-	-	5
TOTAL			24	0	24	30	TOTAL			24	0	24	35
2. CLASS 3. SEMESTER							2. CLASS 4. SEMESTER						
COURSE CODE	COURSE NAME	T	U	K	ECTS		COURSE CODE	COURSE NAME	T	U	K	ECTS	
GMS2101	Marketing	O	2	0	2	4	GMS2201	Cost Control Methods in Food and Beverage	O	2	0	2	4
GMS2102	Kitchen Practices I	O	3	2	4	6	GMS2202	Kitchen Practices II	O	3	2	4	6
GMS2103	Food Hygiene and Safety	O	2	0	2	4	GMS2203	Menu Planning	O	2	0	2	4
GMS2104	Environment and Waste Management in Industrial Kitchen	O	2	0	2	4	GMS2204	Business and Worker Safety In Kitchens	O	3	0	3	4
YBD2112	Vocational Foreign Language (English)	O	2	0	2	3	YBD2212	Vocational Foreign Language (English)	O	2	0	2	3
	Elective I	E	2	0	2	3		Elective I	E	2	0	2	3
	Elective II	E	2	0	2	3		Elective II	E	2	0	2	3
	Elective III	E	2	0	2	3		Elective III	E	2	0	2	3
3.Semester Elective Course							4.Semester Elective Course						
GMS2105	Bread Types and Production Techniques	E	1	2	2	3	GMS2205	Edible Endemic Plants	E	2	0	2	3
GMS2106	Alcoholic and Non-Alcoholic Drinks	E	2	0	2	3	GMS2206	Oenology and Wine Culture	E	2	0	2	3
GMS2107	Vegetarian Cuisine	E	1	2	2	3	GMS2207	Cheese Varieties in International Cuisine	E	2	0	2	3
GMS2108	Supply Management in Kitchen	E	2	0	2	3	GMS2209	Salads and Snacks	E	1	0	2	3
YBD2113	Second Foreign Language (German)	E	2	0	2	3	GMS2210	General Economy	E	2	0	2	3
YBD2114	Second Foreign Language (French)	E	2	0	2	3	YBD2213	Second Foreign Language (German)	E	2	0	2	3
							YBD2214	Second Foreign Language (French)	E	2	0	2	3
TOTAL			17	2	18	30	TOTAL			18	2	19	30
3. CLASS 5. SEMESTER							3. CLASS 6. SEMESTER						
COURSE CODE	COURSE NAME	T	U	K	ECTS		COURSE CODE	COURSE NAME	T	U	K	ECTS	
GMS3101	World Cuisine I	O	1	2	2	3	GMS3201	World Cuisine II	O	1	2	2	3
GMS3102	Kitchen Practices III	O	3	2	4	6	GMS3202	Kitchen Practices IV	O	3	2	4	6
GMS3103	Sea Products	O	1	2	2	3	GMS3203	Local Anatolian Cuisine	O	2	0	2	3
GMS3104	Fusion Cuisine	O	1	2	2	3	GMS3204	Soup Culture	O	1	2	2	3
YBD3110	Vocational Foreign Language (English)	O	2	0	2	3	YBD3210	Vocational Foreign Language (English)	O	2	0	2	3
	Elective I	E	2	0	2	3		Elective I	E	2	0	2	3
	Elective II	E	2	0	2	3		Elective II	E	2	0	2	3
	Elective III	E	2	0	2	3		Elective III	E	2	0	2	3
USD1	University Elective Courses I	E	2	0	2	3	USD2	University Elective Courses II	E	2	0	2	3
5.Semester Elective Course							6.Semester Elective Course						
GMS3105	Chocolates	E	1	2	2	3	GMS3205	Coffee Culture	E	2	0	2	3
GMS3106	Traditional Olive Oil Dishes	E	1	2	2	3	GMS3206	Research Methods	E	2	0	2	3
GMS3107	Molecular Cuisine	E	1	2	2	3	GMS3207	Pastas	E	1	2	2	3
GMS3108	Fermented Products	E	1	2	2	3	GMS3208	Protocol and Etiquette	E	2	0	2	3
YBD3111	Second Foreign Language (French)	E	2	0	2	3	YBD3211	Second Foreign Language (German)	E	2	0	2	3
YBD3112	Second Foreign Language (German)	E	2	0	2	3	YBD3212	Second Foreign Language (French)	E	2	0	2	3
University Elective Courses I							University Elective Courses II						
USDXXX	Social Responsibility Practices	E	2	0	2	3	USDXXX	Turkish and Anatolian Mythology	E	2	0	2	3
TOTAL			16	8	20	30	TOTAL			17	6	20	30
4. CLASS 7. SEMESTER							4. CLASS 8. SEMESTER						
COURSE CODE	COURSE NAME	T	U	K	ECTS		COURSE CODE	COURSE NAME	T	U	K	ECTS	
GMS4101	Computer	O	2	0	2	3	GMS4211	Management of food and beverage services	O	2	0	2	3
GMS4120	Final Project Suggestion	O	0	2	1	3	GMS4220	Final Project	O	0	2	1	3
GMS4102	Sauces and Preperation Techniques	O	2	2	3	4	GMS4202	Sherbets	O	1	2	2	3
GMS4103	Pastry and Production Techniques	O	2	2	3	4	GMS4203	Food Decorating Art	O	1	2	2	3
GMS4104	Use of Ofial Products In Kitchen	O	2	2	3	4	GMS4204	Desserts and Production Techniques	O	2	2	3	4
YBD4110	Vocational Foreign Language (English)	O	2	0	2	3	GMS4205	Food-Beverage Sociology	O	2	0	2	3
							YBD4210	Vocational Foreign Language (English)	O	2	0	2	2
	Elective I	E	2	0	2	3		Elective I	E	2	0	2	3
	Elective II	E	2	0	2	3		Elective II	E	2	0	2	3
	Elective III	E	2	0	2	3		Elective III	E	2	0	2	3
7.Semester Elective Course							8.Semester Elective Course						
GMS4105	Product Development in Kitchens	E	2	0	2	3	GMS4206	Entrepreneurship	E	2	0	2	3
GMS4106	Cold Kitchen	E	2	0	2	3	GMS4209	Sustainable Gastronomy	E	2	0	2	3
GMS4107	Current Subjects in Gastronomy	E	2	0	2	3	GMS4211	Gastronomy in Books and Movies	E	2	0	2	3
GMS4108	Kitchen Automation Systems	E	2	0	2	3	GMS4212	Food Photography	E	2	0	2	3
GMS4109	Ottoman Palace Cuisine	E	1	2	2	3	GMS4213	Food Belief and Rituals	E	2	0	2	3
YBD4111	Second Foreign Language (German)	E	2	0	2	3	YBD4211	Second Foreign Language (German)	E	2	0	2	3
YBD4112	Second Foreign Language (French)	E	2	0	2	3	YBD4212	Second Foreign Language (French)	E	2	0	2	3
TOTAL			16	8	20	30	TOTAL			16	8	20	30
TOTAL CREDITS			165	TOTAL ECTS			245						