

T.C
BALIKESIR UNIVERSITY
TOURISM FACULTY
GASTRONOMY AND CULINARY ARTS DEPARTMENT
2026-2027 ACADEMIC YEAR COURSE PLAN

1. CLASS 1. SEMESTER							1. CLASS 2. SEMESTER						
COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS	COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS
GMS1102	Culinary Terminology	C	2	0	2	3	GMS1201	Food Technologies	C	2	0	2	3
GMS1105	Occupational Safety and First Aid	C	2	0	2	3	GMS1203	Food Legislation	C	2	0	2	3
GMS1107	Culinary Calculations	C	2	0	2	3	GMS1204	Turkish Culinary Culture	C	2	0	2	3
GMS1108	History of Gastronomy	C	2	0	2	3	GMS1205	Principles of Nutrition	C	2	0	2	3
GMS1109	Food Hygiene and Safety	C	2	0	2	3	GMS1206	Food and Beverage Services Management	C	2	0	2	3
GMS1110	General Tourism	C	2	0	2	3	GMS1207	General Business	C	2	0	2	3
YBD1110	English I	C	4	0	4	4	YBD1207	English II	C	4	0	4	4
AIT1101	Ataturk's Principles and History of Turkish Revolution I	C	2	0	2	2	AIT1201	Ataturk's Principles and History of Turkish Revolution II	C	2	0	2	2
TDI1101	Turkish Language I	C	2	0	2	2	TDI1201	Turkish Language II	C	2	0	2	2
YDI1101	Foreign Language English I	C	2	0	2	2	YDI1201	Foreign Language English II	C	2	0	2	2
UYU1101	Adaptation to University Life	C	1	0	1	2	KRY1201	Career Planning	C	1	0	1	2
TOTAL			23	0	23	30	TOTAL			23	0	23	30
2. CLASS 3. SEMESTER							2. CLASS 4. SEMESTER						
COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS	COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS
GMS2101	Marketing	C	2	0	2	3	GMS2202	Culinary Practices II	C	2	2	3	5
GMS2102	Culinary Practices I	C	2	2	3	5	GMS2204	Business and Worker Safety In Kitchens	C	2	0	2	2
GMS2109	Bread Types and Production Techniques	C	2	2	3	4	GMS2211	Kitchen and Menu Planning	C	2	0	2	2
GMS2110	Banquet and Service Management	C	3	0	3	3	GMS2212	Environment and Waste Management in Kitchen	C	2	0	2	2
YBD2112	English Reading and Writing Skills	C	3	0	3	4	YBD2212	English Listening and Speaking Skills	C	3	0	3	3
	Practical Elective I	E	1	2	2	4		Practical Elective I	E	1	2	2	4
	Practical Elective II	E	1	2	2	4		Practical Elective II	E	1	2	2	4
	Theoretical Elective I	E	2	0	2	3		Theoretical Elective I	E	2	0	2	3
3.Semester Practical Elective Courses							STJ2201	Internship	C	-	-	-	5
GMS2107	Vegetarian Cuisine	E	1	2	2	4	4.Semester Practical Elective Courses						
GMS2111	Pasta and Sauces	E	1	2	2	4	GMS2213	Edible Herbs	E	1	2	2	4
GMS2112	Fermented Products	E	1	2	2	4	GMS2214	Soup Culture	E	1	2	2	4
3.Semester Theoretical Elective Courses							GMS2215	Breakfast Practices	E	1	2	2	4
GMS2108	Procurement Methods in Kitchens	E	2	0	2	3	4.Semester Theoretical Elective Courses						
GMS2113	Entrepreneurship	E	2	0	2	3	GMS2210	General Economy	E	2	0	2	3
YBD2113	Foreign Language German	E	2	0	2	3	GMS2216	Food Belief and Rituals	E	2	0	2	3
TOTAL			16	8	20	30	YBD2213	Foreign Language German	E	2	0	2	3
							TOTAL			15	6	18	30
3. CLASS 5. SEMESTER							3. CLASS 6. SEMESTER						
COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS	COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS
GMS3102	Culinary Practices III	C	2	2	3	5	GMS3202	Culinary Practices IV	C	2	2	3	5
GMS3109	Pastry and Production Techniques	C	2	2	3	4	GMS3209	Regional Culinary Culture	C	2	0	2	3
GMS3110	General Beverage Knowledge	C	1	2	2	3	GMS3210	Desserts and Production Techniques	C	2	2	3	4
GMS3111	Cost Control Methods	C	3	0	3	4	GMS3211	Cold Kitchen	C	1	2	2	4
YBD3110	English in Business Life I	C	3	0	3	4	YBD3210	English in Business Life II	C	3	0	3	4
	Practical Elective I	E	1	2	2	4		Practical Elective I	E	1	2	2	4
	Theoretical Elective I	E	2	0	2	3		Theoretical Elective I	E	2	0	2	3
	Theoretical Elective II	E	2	0	2	3		Theoretical Elective II	E	2	0	2	3
5.Semester Practical Elective Courses							6.Semester Practical Elective Courses						
GMS3105	Chocolates	E	1	2	2	4	GMS3212	Salads and Appetizers	E	1	2	2	4
GMS3112	Olives and Olive Oil Dishes	E	1	2	2	4	GMS3213	Fusion Cuisine	E	1	2	2	4
GMS3113	Sherbets	E	1	2	2	4	6.Semester Theoretical Elective Courses						
5.Semester Theoretical Elective Courses							GMS3214	Wine Culture	E	2	0	2	3
GMS3114	Coffee Culture	E	2	0	2	3	GMS3215	Current Issues in Gastronomy	E	2	0	2	3
GMS3115	Computer	E	2	0	2	3	GMS3216	Gastronomy and Media	E	2	0	2	3
GMS3116	Human Resources Management	E	2	0	2	3	YBD3211	Foreign Language German	E	2	0	2	3
YBD3111	Foreign Language German	E	2	0	2	3	USD	University Elective Course Pool	E	2	0	2	3
USD	University Elective Course Pool	E	2	0	2	3	TOTAL			15	8	19	30
TOTAL			16	8	20	30							
4. CLASS 7. SEMESTER							4. CLASS 8. SEMESTER						
COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS	COURSE CODE	COURSE NAME	Type (C/E)	T	U	K	ECTS
GMS4110	Food Decorating Art	C	1	2	2	3	GMS4220	Final Project	C	0	2	1	3
GMS4120	Final Project Suggestion	C	0	2	1	3	GMS4205	Food-Beverage Sociology	C	2	0	2	3
GMS4111	Research Techniques	C	2	0	2	3	GMS4214	Culinary Automation Systems	C	2	0	2	3
GMS4112	International Culinary Knowledge	C	2	0	2	3	GMS4215	International Culinary Practices	C	2	2	3	4
GMS4113	Sustainable Gastronomy	C	2	0	2	4	GMS4216	Ottoman Cuisine	C	1	2	2	3
YBD4110	English in Business Life III	C	3	0	3	5	YBD4210	English in Business Life IV	C	3	0	3	5
	Practical Elective I	E	1	2	2	3		Practical Elective I	E	1	2	2	3
	Practical Elective II	E	1	2	2	3		Theoretical Elective I	E	2	0	2	3
	Theoretical Elective I	E	2	0	2	3		Theoretical Elective II	E	2	0	2	3
7.Semester Practical Elective Courses							8.Semester Practical Elective Courses						
GMS4114	Street Foods	E	1	2	2	3	GMS4217	Balikesir Cuisine	E	1	2	2	3
GMS4115	Molecular Cuisine	E	1	2	2	3	GMS4218	Types of Cheese	E	1	2	2	3
GMS4116	Sea Foods	E	1	2	2	3	GMS4219	Restaurant Management Practices	E	1	2	2	3
7.Semester Theoretical Elective Courses							8.Semester Theoretical Elective Courses						
GMS4117	Protocol and Etiquette Rules	E	2	0	2	3	GMS4211	Gastronomy in Books and Movies	E	2	0	2	3
GMS4118	Culture and Tourism in Balikesir	E	2	0	2	3	GMS4212	Food Photography	E	2	0	2	3
GMS4119	Gastronomy Seminars I	E	2	0	2	3	GMS4220	Product Development in Kitchens	E	2	0	2	3
YBD4111	Foreign Language German	E	2	0	2	3	GMS4221	Gastronomy Seminars II	E	2	0	2	3
TOTAL			14	8	18	30	YBD4211	Foreign Language German	E	2	0	2	3
TOTAL CREDIT			158	TOTAL ECTS			TOTAL			15	8	19	30