

ANTALYA BILIM UNIVERSITY
SCHOOL OF TOURISM,
DEPARTMENT OF GASTRONOMY AND CULINARY ARTS,
2022 - 2023 ACADEMIC CURRICULUM

FRESHMAN							
1	Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
	GMS 1001	Basics of Gastronomy	3	0	3	4	
	GMS 1003	Food Science	3	0	3	4	
	GMS 1005	Food Safety and Hygiene	3	0	3	5	
	GMS 1007	Basics Office Programmes	1	2	2	5	
	GMS 1009	Basic Mathematic	3	0	3	5	
	TURK 101	Turkish Language I	2	0	2	2	
	HIST 101	Ataturk's Principles and Revolution History I	2	0	2	2	
	GMS 101	Academic English	3	0	3	3	
	TOTAL		20	2	21	30	

2	Bahar Dönemi	Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 1002	Introduction to Kitchen Practices	2	2	3	6	GMS 1005 Pre
GMS 1004	Nutrition	3	0	3	5	
GMS 1006	Basic Art Education	2	1	3	6	
GMS 1008	Management and Organization in Gastronomy	3	0	3	6	
TURK 102	Turkish Language II	2	0	2	2	
HIST 102	Ataturk's Principles and Revolution History II	2	0	2	2	
GMS 102	Academic English	3	0	3	3	
TOTAL		17	3	19	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	11	32	52
GENERAL COURSES	4	8	8
AREA ELECTIVE COURSES	0	0	0
NON-AREA ELECTIVE COURSES	0	0	0

1st YEAR TOTAL	15	40	60
-----------------------	-----------	-----------	-----------

SOPHOMORE

3 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 2001	Kitchen Practices I	1	3	3	6	<i>GMS 1005 Pre</i>
GMS 2003	Food History	3	0	3	3	
GMS 2005	Breads	1	3	3	4	<i>GMS 1005 Pre</i>
GMS 2007	Beverages	3	0	3	4	
TRM 2001	Food and Beverage Management	3	0	3	5	
TRM 2005	Introduction to Marketing	3	0	3	5	
*** 201	Area Elective Course - Foreign Language I Group-5	3	0	3	3	
TOTAL		17	6	21	30	

4 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 2000	Internship I	0	2	1	10	
GMS 2002	Kitchen Practices II	1	3	3	5	<i>GMS 1005 Pre</i>
GMS 2004	Menu Planning	3	0	3	3	
GMS 2006	Pastry	1	3	3	4	<i>GMS 1005 Pre</i>
TRM 2004	Cost Management	2	1	3	5	
*** 202	Area Elective Course - Foreign Language II Group-5	3	0	3	3	<i>*** 201 Pre Foreign Language I</i>
TOTAL		10	9	16	30	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	11	31	54
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	2	6	6
NON-AREA ELECTIVE COURSES	0	0	0
2nd YEAR TOTAL	13	37	60

JUNIOR

5 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 3001	Kitchen Practices III	1	3	3	6	<i>GMS 1005 Pre</i>
GMS 3003	Foods and Their Specifications	3	0	3	4	
GMS 3105	Regional Cuisines	1	3	3	5	<i>GMS 1005 Pre</i>
GMS 3007	Food Culture	3	0	3	4	
GMS 3XXX	Area Elective Course Group-0	3	0	3	4	<i>GMS 1005 Pre</i>
<i>GMS 3XXX</i>	<i>Area Elective Course Group-0</i>	3	0	3	4	
*** 301	Area Elective Course - Foreign Language III Group-5	3	0	3	3	*** 202 Pre Foreign Language II
TOTAL		17	6	21	30	

6 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 3000	Internship II	0	2	1	10	<i>GMS 2000 Pre</i>
GMS 3102	Kitchen Practices IV	1	3	3	4	<i>GMS 1005 Pre</i>
GMS 3104	Turkish Cuisine	1	3	3	3	<i>GMS 1005 Pre</i>
KPL 101	Career Planning	1	0	1	2	
<i>GMS 3XXX</i>	<i>Area Elective Course Group-0</i>	3	0	3	4	
<i>GMS 3XXX</i>	<i>Area Elective Course Group-0</i>	3	0	3	4	
*** 302	Area Elective Course - Foreign Language IV (Group-5)	3	0	3	3	*** 301 Pre Foreign Language III
TOTAL		12	8	17	30	

COURSES		NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES		7	19	36
GENERAL COURSES		1	1	2
AREA ELECTIVE COURSES		6	18	22
NON-AREA ELECTIVE COURSES		0	0	0
3rd YEAR TOTAL		14	38	60

SENIOR

7 Fall Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 4XXX	Area Elective Course Group-1	1	3	3	5	Equivalency: GROUP 3- 30 ETCS
GMS 4XXX	Area Elective Course Group-1	1	3	3	5	
GMS 4XXX	Area Elective Course Group-1	1	3	3	5	
GMS 4XXX	Area Elective Course Group-0	3	0	3	4	
GMS 4XXX	Area Elective Course Group-0	3	0	3	4	
GMS 4XXX	Area Elective Course Group-0	3	0	3	4	
NAE 1000	Non-Area Elective Course	2	0	2	3	
TOTAL		14	9	20	30	

8 Spring Semester		Theory	Practical	Credits	ECTS	Pre / Co -requisite
GMS 4XXX	Area Elective Course Group-1	1	3	3	5	Equivalency: GROUP 3- 30 ETCS
GMS 4XXX	Area Elective Course Group-1	1	3	3	5	
GMS 4XXX	Area Elective Course Group-2	3	0	3	5	
GMS 4XXX	Area Elective Course Group-2	3	0	3	5	or GROUP 4 - 15 ECTS
GMS 4XXX	Area Elective Course Group-2	3	0	3	5	
GMS 4XXX	Area Elective Course Group-2	3	0	3	5	
TOTAL		#NAME?	#NAME?	#NAME?	#NAME?	

COURSES	NUMBER OF COURSES	CREDITS	ECTS
CORE COURSES	0	0	0
GENERAL COURSES	0	0	0
AREA ELECTIVE COURSES	12	36	57
NON-AREA ELECTIVE COURSES	1	2	3
4th YEAR TOTAL	13	38	60

AREA ELECTIVE COURSES		Theory	Practical	Credits	ECTS
Group 0 Gastronomy and Culinary Arts Area Electives					
GMS 3109	Food Ethics	3	0	3	4
GMS 3111	Food and Sustainability	3	0	3	4
GMS 3113	New Trends in Gastronomy	3	0	3	4

GMS 3115	Tourism and Hotel Industry	3	0	3	4
GMS 3108	Cheese Varieties in International Cuisines	2	1	3	4
GMS 3110	Sensory Evaluation of Food	2	1	3	4
GMS 3112	Gastronomy Tourism	3	0	3	4
GMS 3114	Marketing Research in Gastronomy	3	0	3	4
GMS 3019	Service Marketing in Gastronomy	3	0	3	4
GMS 4114	Beverage Culture	3	0	3	4
GMS 4124	Food Photography	2	1	3	4
GMS 4126	Molecular Gastronomy	2	1	3	4
GMS 4127	Facilities Design and Management	2	1	3	4
Group 1 Gastronomy and Culinary Arts Area Electives					
GMS 3117	Far Eastern Cuisine	1	3	3	5
GMS 4031	Seafood Practices	1	3	3	5
GMS 4032	World Cuisines	1	3	3	5
GMS 4033	Professional Kitchen Practices	1	3	3	5
GMS 4034	Plant-Based Cuisine Practices	1	3	3	5
GMS 4035	Sustainable Kitchen Gardening	1	3	3	5
GMS 4036	Advanced Pastry Practices	1	3	3	5
GMS 4037	Food Videography	1	3	3	5
GMS 4038	Basic Chocolate Making Techniques	1	3	3	5
GMS 4039	Information Technologies for Gastronomy	1	3	3	5
Group 2 Gastronomy and Culinary Arts Area Electives					
GMS 4010	Restaurant Entrepreneurship	3	0	3	5
GMS 4111	Food and Media	3	0	3	5
GMS 4112	Quality and Regulations in Gastronomy	3	0	3	5
GMS 4115	New Product Development in Food Sector	2	1	3	5
GMS 4116	Food Politics	2	1	3	5
GMS 4118	Banquet and Event Management	3	0	3	5
GMS 4120	Food and Beverage Service	3	0	3	5
GMS 4122	Gastronomy Seminars	3	0	3	5
GMS 4128	Professional Plate Design	3	0	3	5
GMS 4029	Food Design For Special Dietary Needs	2	1	3	5
GMS 4030	Oenology Practices	2	1	3	5
GMS 4031	Medicinal and Aromatic Plants and Wild Edible Herbs in Gastronomy	2	1	3	5

Group 3 Vocational Education Electives		2	1	3	5
GMSCOOP 4001	Cooperative Education I	0	40	20	30
GMSCOOP 4002	Cooperative Education II	0	40	20	30
Group 4 Vocational Education Electives					
TRM 4152	Management Shadowing	2	0	2	15
Group 5 Foreign Language Electives					
CHI 201	Chinese I	3	0	3	3
GRM 201	German I	3	0	3	3
RUS 201	Russian I	3	0	3	3
SPA 201	Spanish I	3	0	3	3
FRA 201	French I	3	0	3	3
CHI 202	Chinese II	3	0	3	3
GRM 202	German II	3	0	3	3
RUS 202	Russian II	3	0	3	3
SPA 202	Spanish II	3	0	3	3
FRA 202	French II	3	0	3	3
CHI 301	Chinese III	3	0	3	3
GRM 301	German III	3	0	3	3
RUS 301	Russian III	3	0	3	3
SPA 301	Spanish III	3	0	3	3
FRA 301	French III	3	0	3	3
CHI 302	Chinese IV	3	0	3	3
GRM 302	German IV	3	0	3	3
RUS 302	Russian IV	3	0	3	3
SPA 302	Spanish IV	3	0	3	3
FRA 302	French IV	3	0	3	3
NUMBER OF COURSES AND TOTAL CREDITS		NUMBER OF COURSES	CREDITS	ECTS	
		55	153	240	